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## shared

<b>WINGS</b> 10 pc. gf choice of buffalo / habanero / grilled kalbi sauce	<b>12</b>
<b>BUFFALO CAULIFLOWER</b> veg gfp blue cheese, celery, green onion	<b>10</b>
<b>HUMMUS</b> veg vp gfp pita, veggie sticks, olive, feta	<b>12</b>
<b>RED CRAB DIP</b> gf cheese, tomato, peppers, tortilla chips	<b>15</b>
<b>QUESADILLA</b> veg cheese, salsa, sour cream, guacamole, cilantro add chicken +4 / steak +5 / pork +5	<b>10</b>
<b>CURRY FRIES</b> veg vp gf butter, garlic, arugula, cilantro, sesame seeds, sweet chili sauce	<b>8</b>
<b>ROSEMARY GARLIC FRIES</b> veg vp gf butter, gorgonzola sauce	<b>8</b>
<b>CHEESE PLATE</b> veg gfp rotating cheeses, crackers, pickled slaw, olives, jam add assorted charcuterie +5	<b>18</b>
<b>FLATBREAD</b> barbecue chicken / margherita (veg)	<b>13</b>

## mains

a la carte / entrée

entrée includes choice of two sides

<b>SIRLOIN*</b> 8 oz. gf butter, garlic, rosemary, thyme, gorgonzola sauce	<b>21 / 29</b>
<b>DENVER STEAK*</b> 8 oz. gf chimichurri, pickled onion, cilantro	<b>22 / 30</b>
<b>ROSEMARY CHICKEN</b> gf draper valley on-the-bone split breast	<b>18 / 24</b>
<b>GRILLED STEELHEAD*</b> gf chive oil, lemon	<b>17 / 25</b>
<b>CRAB CAKE</b> mango beurre blanc, mango salsa	<b>18 / 25</b>

## sides / additions

<b>FRIES</b> v gf	<b>5</b>
<b>SWEET POTATO FRIES</b> veg vp gf sriracha aioli*	<b>6</b>
<b>TRUFFLE CHIPS</b> v gf	<b>6</b>
<b>GREEN SALAD</b> v gf cucumber, tomato, shredded carrot	<b>5</b>
<b>STEELHEAD CHOWDER*</b>	<b>9</b>
<b>ROTATING SOUP</b>	<b>7</b>
<b>GREEN CHILI MAC</b> veg jalapeños, serranos, tomato, cheese sauce, cornbread crumble	<b>9</b>
<b>SMASHED POTATOES</b> veg vp gf yukon gold potatoes, butter, chimichurri	<b>7</b>
<b>GREEN BEANS</b> v gf red onion, garlic, white wine, balsamic	<b>7</b>
<b>ROASTED CAULIFLOWER</b> v gf turmeric, paprika, cilantro	<b>7</b>

v - vegan | vfp - vegan preparation option | veg - vegetarian  
gf - gluten-free | gfp - gluten-friendly preparation option

# sandwiches

served with choice of fries or chips / salad, sweet potato fries, gluten-free bread 2



<b>BLVD BACON BURGER*</b>	<b>16</b>
wagyu beef blend with choice of provolone, swiss, cheddar or blue cheese, lettuce, tomato, onion, pickle on a pub bun	
<b>TURKEY CAPRESE</b>	<b>15</b>
fresh mozzarella, basil, tomato, balsamic aioli* on rustic white bread	
<b>CRAB CAKE BLT</b>	<b>18</b>
lettuce, tomato, bacon, avocado, lemon garlic aioli* on a pub bun	
<b>KOREAN BBQ</b>	<b>16</b>
fried chicken breast open-faced on french bread, green onion, sesame seeds, pickled slaw	
<b>PULLED PORK</b>	<b>16</b>
slow-cooked pulled pork, arugula, pickled onion, queso fresco, avocado aioli on rustic white bread	
<b>BLACKENED STEELHEAD*</b>	<b>18</b>
mayo, lemon garlic aioli*, tomato, arugula, pickled slaw on a pub bun	

# salads / bowls

add grilled chicken 6 / fried chicken 7 / pulled pork 8 /  
grilled or blackened steelhead\* 9 / grilled steak\* 10



<b>ROASTED BEET</b> veg vp gf	<b>13</b>
mixed greens, goat cheese, pickled red onion, candied walnut, apple-thyme vinaigrette	
<b>KALE POWER GREENS</b> v gf	<b>12</b>
red cabbage, shredded carrot, pepitas, sesame-soy vinaigrette	
<b>CAESAR</b> gfp	<b>6 / 9</b>
romaine, parmesan, croutons	
<b>FAJITA BOWL</b> veg vp gf	<b>14</b>
rice, black beans, tortilla strips, arugula, sautéed peppers and onions, salsa verde, guacamole, cilantro, queso fresco	
<b>PDX BOWL</b> v gf	<b>15</b>
rice, braised greens, red onion, garlic, chimichurri, avocado aioli, radish slaw	
<b>BLVD CRAB MAC</b>	<b>25</b>
tomato, green onion, cheese sauce, cornbread crumble	

# desserts

<b>ALFREDO'S CARROT CAKE</b> veg	<b>8</b>
baked with love, a secret recipe from our longest standing chef	
<b>CRISPED VANILLA ICE CREAM</b> veg gfp	<b>7</b>
tillamook old fashioned, rolled in bran, fried, drizzled with honey, served with crispy sweet flour tortilla	
<b>ROSEMARY PETIT</b> veg	<b>7</b>
olive oil cake layered with buttercream and topped with cracked black pepper whipped cream	
<b>VEGAN CHOCOLATE BOMB</b> v gf	<b>7</b>
avocado chocolate mousse topped with whipped coconut cream	

Before placing your order, please inform your server if a person in your party has a food allergy.

\* Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions

## OUR MISSION

*We strive to combine native ingredients to create a familiar experience with a Pacific Northwest touch. Our approachable menu emphasizes the seasons with diverse preparations that encourage sharing and pairing with locally crafted and sourced spirits, wines and ales.*



kitchen  
& bar.

## NATIVE PURVEYORS

*Draper Valley free-range chicken, Double R Ranch beef, Columbia River Steelhead, Zenner's Sausage, Olympia Provisions charcuterie, Tillamook, Portland Creamery, Rogue Creamery, Deschutes, Culmination Brewing, Hopworks, Two Towns Cider, Aviation, Eola Hills, Union, Archery Summit, Stoller*