

## for the table

### MEAT & CHEESE BOARD | 21

west coast artisan cured meats, regional cheeses, grapes, pickled vegetables, grain mustard, fruit preserve, crackers

### JACOBSON SEA SALT FOCACCIA | 8

organic butter, raw honey, fresh thyme **vg**

### BRUSCHETTA | 13

whipped ricotta, roma tomato, basil, estate produced extra virgin olive oil **vg**

### OREGON COAST CLAMS | 19

dry aged chorizo, shallot, marbled potato, citrus cilantro broth, grilled baguette

### DUNGENESS CRAB CAKE | 19

sriracha remoulade, arugula

### HICKORY SMOKED PORK BELLY BURNT ENDS | 14

apple cider vinegar sauce, celery seed slaw **gf**

### CRISPY CHICKEN WINGS

choice of classic hot or spicy soy, served with raw vegetables, rogue valley creamery blue cheese dressing or buttermilk dill dressing

half order | 12

full order | 20

## soups & salads

### RAZOR CLAM CHOWDER | 10

applewood smoked bacon, celery, gold potato, thyme, cream

### LITTLE GEM GREENS | 11

medjool dates, papitas, radish, honey vinaigrette **vg/gf**

### BUTTER LETTUCE | 15

strawberry, avocado, cucumber, marcona almond, banyuls vinaigrette **vg/gf**

### CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

### ALBACORE TUNA NIÇOISE | 18

new potato, haricot vert, niçoise olives, pickled onion, soft boiled egg, cherry tomato, malt vinaigrette **gf**

## handhelds served with fries

sub. caesar salad or little gem greens | 3

add crispy smoked pork belly | 5

add avocado/bacon/fried egg\* | 3 ea.

### SWEET WATERS BURGER | 19

tillamook extra sharp cheddar, shaved iceberg lettuce, pickled red onion, tomato, dijonnaise, potato bun

### GRILLED CHICKEN SANDWICH | 19

garlic marinated chicken breast, crispy pancetta, basil pesto, arugula, ciabatta

### PORTOBELLO SANDWICH | 17

hummus, red pepper, zucchini, portobello, pesto, arugula, ciabatta bun **vg**

### FISH & CHIPS | 20

beer battered pacific cod, dill remoulade, lemon, coleslaw

## large plates

### CHINOOK SALMON | 35

english pea, salt potato, tomato raisin, charred lemon **gf**

### PENNE ARRABIATA | 23

artichoke, red peppers, caper, crushed san marzanos tomato, basil, parmesan **vg**

### ESPELETTE ROASTED HALF CHICKEN | 31

heirloom potato confit, pole beans, beech mushroom, pickled fresno, rosemary reduction **gf**

### SNAKE RIVER FARM'S KUROBUTA PORK | 35

bone-in chop, honey polenta, collards, preserved apricot, grain mustard **gf**

### STEAK FRITES

shoestring fries, garlic aioli **gf**

10oz riverbend ranch prime striploin | 36

8oz snake river farms wagyu striploin | 43

### RIVERBEND RANCH PRIME BEEF STEAKS

hand cut and char grilled, served with choice of one side **gf**

12oz ribeye | 55

16oz ribeye | 63

## sides | 7

### GOLD POTATO PUREE | TRUFFLE FRIES

### ASPARAGUS | CRISPY BRUSSELS

### SIDE SALAD caesar, little gem greens, butter lettuce

**vg/** vegetarian **gf/** gluten-free

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergens or dietary restrictions. A 22% gratuity will automatically be applied for all parties of 6 or more.*

cocktails

**CASCADIA | 14**

vodka, rosé, aperol, marionberry, peach, lemon

**KING TIDE | 15**

planteray 3 stars rum, mezcal, passionfruit liquor, lime, egg white\*

**SPRING REVERIE | 13**

vodka, rhubarb liquor, aperol, aquavit, lemon

**SMOKE ON THE WATER | 16**

rittenhouse rye, averna, douglass fir brandy, benedictine, alder smoke

**SAGE & STONE | 14**

gin, luxardo maraschino, citrus, rosemary

**COCOMELON | 13**

blanco tequila, cucumber, coconut, lime, midori float

**KENTUCKY COSMOS | 14**

old forester 100, cointreau, pomegranate, vanilla, lemon

**BUD BREAK | 13**

vodka, genepy herbaceous liquor, lemon, cava

**JAMROCK | 15**

doctor bird & smith & cross jamaican rum, campari, banana

**NON ALCOHOLIC**

**ARCADIA | 12**

wilderton aperetivo, pomegranate, pineapple, ginger beer, lime

**TITANIA | 12**

seedlip 'garden', cucumber, lemon, soda

**JACKELOPE | 12**

seedlip 'agave', blood orange, lava salt rim, lime

**SUNDOWNER | 12**

seedlip 'citrus', wilderton aperetivo, lemon

wine by the glass | bottle

**SPARKLING**

**ARGYLE SPARKLING VINTAGE BRUT 2019 | 14 | 50**

Dundee, OR

**ANNE AMIE AMRITA SPARKLING PINK WINE | 13 | 46**

Carlton, OR

**WHITE & ROSÉ**

**HOUSE WHITE | 10 | 35**

the bar's current special

**AMEAL OAKED VINHO VERDE | 12 | 42**

Minho, Portugal

**RAPTOR RIDGE PINOT GRIS | 12 | 42**

Newberg, OR

**ARGYLE CHARDONNAY | 15 | 54**

Dundee, OR

**DONNAFUGATA 'LIGHEA' ZIBIBBO | 14 | 50**

Sicily, Italy

**WHITE HAVEN SAUVIGNON BLANC | 13 | 46**

Marlborough, New Zealand

**RED**

**HOUSE RED | 10 | 35**

the bar's current special

**CHEHALEM PINOT NOIR | 12 | 42**

Newberg, OR

**LES DAUPHIN CÔTES DU RHÔNE | 11 | 40**

Côtes du Rhône, France

**ESPORAO ASSOBIO RED BLEND | 12 | 42**

Douro, Portugal

**KIONA CABERNET SAUVIGNON | 16 | 60**

Red Mountain, WA

**TORREMORON TEMPRANILLO | 13 | 46**

Ribera del Duero, Spain

whiskey flight

**SAMPLING OF FOUR, HALF-OUNCE POURS | MP**

the bar's favorite offerings

ask your server for  
our beer menu,  
wine & spirits list