

## 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**

### DUNGENESS CRAB CAKE | 19

sriracha remoulade, arugula **df**

### HICKORY SMOKED PORK BELLY BURNT ENDS | 14

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

### CRISPY CHICKEN WINGS

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

half order | 12

full order | 20

## soups & salads

add grilled chicken | 9

add blackened steak tips | 11

add king salmon | 19

### RAZOR CLAM CHOWDER | 10

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

### LITTLE GEM GREENS | 11

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

### CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

### YELLOWTAIL TUNA NICOISE | 18

new potato, haricot vert, nicoise olives, pickled onion, soft boiled egg\*, cherry tomato, malt vinaigrette **df**

### SWEET WATERS COBB | 19

grilled chicken, applewood smoked bacon, crunchy greens, sweet corn, boiled egg\*, cherry tomato, avocado, green onion, blue cheese 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, butter lettuce, pickled red onion, tomato, dijonaise, potato bun

### GRILLED CHICKEN SANDWICH | 19

garlic marinated chicken breast, applewood smoked bacon, pesto aioli, tomato, butter lettuce, potato bun

### PORTOBELLO SANDWICH | 17

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

### ROASTED TURKEY BLTA | 18

turkey, applewood smoked bacon, avocado, tomato, butter lettuce, dijonaise, rustic white bread

### FISH & CHIPS | 20

beer battered pacific cod, dill remoulade, lemon, coleslaw

## desserts

### STRAWBERRY BUTTER CAKE | 11

raw honey whip, marcona almond **vg**

### WARM DOUBLE FUDGE COOKIE | 10

vanilla ice cream, caramel sauce, hazelnut brittle **vg**

### SEASONAL SORBET | 6 **vg/df**

## beverages

### SOUTH FORK COFFEE | 4

### STEVEN SMITH HOT TEA | 4

### SOFT DRINKS | 4

coke products

### ESPRESSO DRINKS

latte, mocha, cappuccino, macchiato

**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 aperitivo, 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 aperitivo, 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

#### SOLENA CHARDONNAY | 14 | 50

Yamhill, OR

#### SANROME 'TERRE ALFIERI' ARNEIS | 14 | 50

Sicily, Italy

#### OISO SAUVIGNON BLANC | 14 | 50

Loire, France

### RED

#### HOUSE RED | 10 | 35

the bar's current special

#### WILLAJORY PINOT NOIR | 12 | 42

Rickreall, OR

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

Côtes du Rhône, France

#### ESPORAO ASSOBIO RED BLEND | 12 | 42

Douro, Portugal

#### BTR 'THE CHIEF' CABERNET SAUVIGNON | 16 | 60

Columbia Valley, WA

#### TORREMORON TEMPRANILLO | 13 | 46

Ribera del Duero, Spain

vg/ vegetarian gf/ gluten-free

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