

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

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**

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, dijonaise, 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

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

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

vg/ vegetarian gf/ gluten-free

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