



LUNCH

LIGHT BITES

FRIES // 7 (V)
truffle-parmesan +4

SPINACH + ARTICHOKE DIP // 15 (V)
warm focaccia, lemon

SMOKED TROUT SPREAD // 19
pickled onion, garlic confit, focaccia

CURED MEATS + CHEESES // 36
serves two guests
trio of chef chosen charcuterie, duo of cheeses,
pickled mustard seed, honeycomb, cornichon,
rosemary roasted nuts, fresh berries, focaccia

PHEASANT SOUP // 18
firecracker corn, apple, sweet potato hay

GREENS

ADD TO ANY SALAD
grilled chicken breast +6
grilled shrimp (3) +12
grilled salmon +15
petite prime filet +19

CLASSIC CAESAR // 15
romaine lettuce, housemade croutons,
pecorino romano, caesar dressing

GEM SALAD // 12 (V)
little gems, pickled red onions, candied pecans,
chevre, toasted spice vinaigrette

BLACK GARLIC RANCH SALAD // 18 (V)
baby greens, crispy shallots, baby tomatoes, radish

MAINS

ADD TO ANY ENTRÉE
sub mixed green salad +3
add grilled chicken breast +6

BLT // 19
brioche bun, bacon, heirloom tomatoes,
chipotle mayonnaise, avocado, romaine lettuce,
served with fries

MONTANA CHEESEBURGER // 24
local Montana patty, bacon, fried egg,
cheddar cheese, romaine lettuce, tobacco onions,
house barbeque sauce, served with fries

CHICKEN SANDWICH // 24
crispy chicken, house slaw, bread and butter pickles,
dijonnaise, served with fries

VEGETABLE CRUDITE // 18 (V)
hummus, tapenade, chevre, vegetable medley

REUBEN SANDWICH // 21
housemade corned beef, rye bread, sauerkraut,
thousand island dressing, served with fries

BLACK BEAN BURGER // 20 (V)
brioche bun, lettuce, tomato, onion, rosemary aioli,
served with fries

TURKEY, BACON, AVOCADO // 19
spinach wrap, bacon, avocado, shaved turkey,
romaine lettuce, rosemary aioli, served with fries

CRISPY TROUT SANDWICH // 18
cornmeal crusted trout, house slaw, served with fries



vegetarian



BEER

LOCAL DRAFT BEERS // *please inquire with your server*

LOCAL CANNED BEERS // *please inquire with your server*

Non-Alcoholic beer available upon request.



WINES BY THE GLASS

2017 Argyle **Vintage Brut**, Willamette Valley, OR... 16 / 59

2020 Ponzi **Pinot Gris**, Willamette Valley, OR... 13 / 48

2019 Barnard Griffin **Sauvignon Blanc**, Columbia Valley, WA... 11/41

2018 Jacob Martin **Chardonnay**, Willamette Valley, OR... 13 / 48

NV Roco Gravel Road, **Pinot Noir**, Willamette Valley, OR... 15/56

2017 Helix, **Cabernet Sauvignon**, Columbia Valley, OR... 17/68

2019 Domaine de la Madone, **Beaujolais**, Villages Le Perréon... 14/52

2018 Boomtown, **Syrah**, Walla Walla, WA... 11/41



COCKTAILS

FEATURED OLD FASHIONED

market price | *please inquire with your server*

FIRESIDE FLIGHT

flight of our monthly favorite scotch, rye, and bourbon | *please inquire with your server*

COCO COWBOY // 18

spiced rum / rice milk / cinnamon / vanilla bean / coconut cream

WAGON WHEEL // 16

local bourbon / aperol / lemon / fig

THE BETH // 18

local vodka / beet / basil / jalapeño

SNOW BUNNY // 18

local gin / mint / lemongrass / coconut cream

PARADISE PUNCH // 18

tequila / cinnamon / hibiscus

SMOKING GUN // 19

woodford reserve rye / amaro nonino / carpano antica / walnut bitters / applewood smoke

FIRESIDE OLD FASHIONED // 18

cocoa puff infused Willie's big horn bourbon / burnt vanilla / orange + Angostura bitters

EMIGRANT SWEET PEAKS // 18

peanut butter whiskey / local coffee liquor / peanut butter / chocolate

MULLED WINE // 12

red wine / brandy / orange / honey / mulled spices

ZERO PROOF COCKTAILS

COWBOY WITHOUT A HORSE // 8

coconut cream / rice milk / vanilla bean / cinnamon

BEAR NECESSITIES // 8

huckleberry purée / cream / soda

FIRESIDE FLORAL // 8

lavender honey syrup / lemon sparkling water / dehydrated rose buds