

BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, lemonade or raspberry iced tea ~ 2.50
Fresh brewed unsweetened iced tea, hot coffee, hot tea, hot cocoa or hot cider ~ 2.75
Henry Weinhard's bottled root beer ~ 2.75 Sanpellegrino bottled Limonata ~ 3.25
Marionberry, strawberry, blueberry or raspberry lemonade ~ 3.75

APPETIZERS

SESAME TEMPURA GREEN BEANS

Served with roasted red pepper aioli ~ 7

ZOMBIE FRIES

Sliced tempura battered Portobello mushroom lightly seasoned with truffle oil, Parmesan & chili flakes, served in a cup of chipotle aioli ~ 9

POT STICKERS

Asian dumplings filled with chicken, cabbage & onions served with sweet chile sauce ~ 5

STEAMER CLAMS* GLUTEN FREE WITHOUT BREAD

Steamed in white wine & garlic with onions, celery & carrots, served with garlic toast ~ 11

Kingsley's Favorite! TROPICAL TIKI SHRIMP SKEWERS*

Six shrimp glazed with pineapple ginger marmalade, sprinkled with cilantro ~ 11

SOUPS & SALADS



Add chicken ~ 5 Add shrimp ~ 5 Add steak ~ 7 Add sliced baguette ~ 1 Add garlic toast ~ 1.50

TOMATO BISQUE* OR SOUP OF THE DAY ~ 4.50 cup ~ 8 bowl

GARDEN SALAD* GLUTEN FREE WITHOUT CROUTONS

Mixed field greens, cucumber, tomato & shredded cheese with croutons ~ 4.50 small ~ 8 full

CAESAR SALAD* GLUTEN FREE WITHOUT CROUTONS

Crisp romaine tossed with Parmesan, croutons & dressing ~ 4.50 small ~ 9 full

KICKIN' QUINOA*

Local Willamette Valley Quinoa with roasted corn, jicama, sweet onion, black beans, chickpeas, roasted red peppers, cilantro & house made apple cider chipotle vinaigrette ~ 4.50 cup ~ 8 bowl

STEAK FIESTA SALAD*

Mojo criollo marinated top sirloin steak over romaine with avocado, olives, black beans, tomatoes, corn, onion lime relish, cilantro & shredded cheese, circled with corn tortilla chips, served with salsa ~ 16

TANGERINE & BLUE*

Grilled chicken breast over romaine & mixed field greens tossed with Champagne poppy seed vinaigrette, topped with fresh mandarins, blueberries, spiced hazelnuts & a dollop of herbed goat cheese ~ 15

CREEKSIDE COBB*

Grilled chicken over romaine with bacon, cage free boiled eggs, tomato, avocado & blue cheese ~ 15

~ House Made Salad Dressings ~

Balsamic vinaigrette, Champagne poppy seed vinaigrette, apple cider vinaigrette, honey mustard, ranch, blue cheese
Add extra house made sauces, dressings or condiments ~ .75 Each

*Indicates gluten free options. Some require minor adaptations. Just ask!

LIGHTER FARE

Add a cup of soup, kickin' quinoa, small Caesar, garden salad, side of veggies, side of fries or tater tots ~ 4.50

Add extra house made sauces, condiments or dressings ~ .75 Each

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LETTUCE CUPS* GLUTEN FREE WITHOUT HONEY MISO

Slow roasted marinated chicken & shredded cabbage topped with honey miso, coconut, onion lime relish, pickled shallots & cilantro, served in cups of butter lettuce with sweet chile sauce ~ 12

FISH & CHIPS

Wild Pacific sea bass, beer battered & served with tartar sauce, lemon wedge & fries ~ 13

BAJA FISH TACO* GLUTEN FREE WITH SAUTÉED FISH

Choice of breaded or sautéed wild Pacific sea bass with chipotle aioli over cabbage in corn tortillas with shredded cheese, tomatoes & cilantro, served with corn chips & salsa ~ 8 Add a second taco ~ 5

CUBAN STEAK TACOS*

Two Cuban style tacos with mojo criollo marinated top sirloin & tomato over cabbage in corn tortillas, topped with shredded cheese, onion lime relish, cilantro & cumin sour cream, served with corn chips & salsa ~ 13

BANH MI CHICKEN TACOS

Three tacos in flour tortillas filled with slow roasted marinated chicken over sriracha honey slaw, topped with spicy pickled shallots, cilantro & sweet soy, served with lime wedges, corn chips & salsa ~ 13

SANDWICHES & BURGERS

Served with fries or tater tots. Substitute cup of soup, sautéed veggies, small Caesar, quinoa or garden salad ~ 3

HAVARTI TURKEY MELT

House roasted turkey breast, Havarti cheese, tomato & roasted red pepper aioli on toasted sourdough ~ 11.50

Add avocado ~ 1.50 Add grilled onion ~ 1 Add bacon ~ 2.50

BLTA

Smoked peppered bacon, lettuce, tomato, avocado & chipotle aioli on sourdough ~ 10

ANGUS CHEESEBURGER

1/3 pound of Angus beef with lettuce, tomato, onion, mayo & choice of Pepper Jack or cheddar ~ 12

Add bacon, sautéed mushrooms or avocado ~ 1.50 each

CHIPOTLE BEAN BURGER

House made bean patty with melted Pepper Jack cheese, tomato, lettuce, onion & chipotle aioli ~ 10



KIDS

Includes milk or apple juice

FISH & CHIPS

Wild Pacific sea bass battered in house & served with fries or tater tots ~ 8

CHICKEN STRIPS

Hand breaded chicken breast served with fries or tater tots ~ 8.50

GRILLED CHEESE

Cheddar cheese on sourdough served with fries or tater tots ~ 6

MAC & CHEESE

Macaroni noodles in a creamy cheddar sauce, made to order, served with garlic toast ~ 6

GRILLED CHICKEN*

Lightly seasoned chicken breast with veggies & choice of saffron rice or the potato of the day ~ 9

ENTREES

Served with sautéed veggies & choice of polenta cake, saffron steamed rice or potato du jour
Sub starch with extra veggies ~ 3 Add extra house made sauces, condiments or dressings ~ .75 Each
Add a cup of soup, kickin' quinoa, small Caesar, garden salad, side of veggies, or side of fries ~ 4.50

ARTICHOKE CHICKEN OASIS*

Grilled breast topped with a creamy tapenade of artichoke hearts, mushrooms, capers, onions & olives ~ 15.50

BARBECUE RIBS*

Half rack of St. Louis style hickory pork ribs broiled to a caramelized finish with bourbon barbecue sauce ~ 18

GINGER PARADISE PORK

Carlton Farms boneless pork chop marinated in soy & molasses, topped with pineapple ginger marmalade ~ 17

SEAFOOD, STEWS & PASTA

CITRUS GRILLED SHRIMP*

Six skewered shrimp glazed with fresh squeezed citrus, mint, cilantro & ginger sauce
Served on a bed of saffron steamed rice with a side of sautéed seasonal veggies ~ 16

"BEST CHOICE" BY SEAFOOD WATCH

COLUMBIA RIVER STEELHEAD*



KINGSLEY'S FAVORITE

Pan roasted, topped with lemon beurre blanc sauce, served with veggies & saffron steamed rice ~ 23

SAFFRON FISHERMAN'S STEW* GLUTEN FREE WITHOUT GARLIC TOAST

Pacific sea bass, shrimp, mussels & clams with onions, tomatoes, carrots & celery in a light saffron broth
Served with garlic toast ~ 17.50

POSOLE CARGADO*

Mexican style soup of pork & hominy topped with tomatoes, olives, black beans, cilantro, shredded cabbage, onion relish, cheese, tortilla strips, cumin sour cream & sliced avocado ~ 14
Add corn or flour tortillas ~ 1

ESOTICO PASTA STIR FRY VEGAN

Toasted sesame-ginger fettuccine, made locally, tossed with stir fried sugar snap peas, colorful baby bell peppers, jicama & celery in a sweet chile soy sauce topped with crispy rice noodles ~ 14.50
Add chicken or shrimp ~ 5 Add steak ~ 7

MUSHROOM FETTUCCINE

Locally made smoked Portobello Esotico pasta, tossed in Parmesan & garlic cream sauce with sautéed mushrooms & onions, served with garlic toast ~ 15.50
Add chicken or shrimp ~ 5 Add steak ~ 7

DESSERTS

AZTEC CHOCOLATE*

Crème Brulee made in-house with bittersweet chocolate custard steeped with chilies & cinnamon, topped with a caramelized sugar crust & sprinkled with smoked sea salt ~ 7

COCONUT PARADISE

All natural cream pie topped with shredded coconut, made in Silverton by Willamette Valley Pie Co. ~ 7

MARIONBERRY CRUNCH

Local Marionberry pie topped with slivered almond crumble by Willamette Valley Pie Co. ~ 7
Add scoop of ice cream ~ 1.25

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