

# 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 San Pellegrino bottled Limonata ~ 3.25  
Marionberry, strawberry, blueberry or raspberry lemonade ~ 3.75

## APPETIZERS

### SESAME TEMPURA GREEN BEANS

Served with roasted red pepper aioli ~ 8

### 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 chili sauce ~ 5

### STEAMER CLAMS\* GLUTEN FREE WITHOUT BREAD

Steamed in white wine & garlic, 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 & SUCH

Add chicken ~ 5 Add shrimp ~ 5 Add steak ~ 7 Add sliced baguette ~ 1 Add garlic toast ~ 1.50  
Balsamic vinaigrette, Champagne poppy seed vinaigrette, apple cider vinaigrette, honey mustard, ranch & blue cheese  
Add extra house made sauces, dressings or condiments ~ .75 Each

### GARDEN SALAD\* GLUTEN FREE WITHOUT CROUTONS

Mixed field greens, cucumber, tomato & shredded cheese with croutons ~ 5 small ~ 9 full

### CAESAR SALAD\* GLUTEN FREE WITHOUT CROUTONS

Crisp romaine tossed with Parmesan, croutons, dressing & a sprinkling of herbs ~ 5 small ~ 9 full

### KICKIN' QUINOA\*

Local Willamette Valley Quinoa with corn, jicama, sweet onion, black beans, chickpeas, roasted red peppers, cilantro & house made apple cider chipotle vinaigrette ~ 5 cup ~ 9 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

### 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 on butter lettuce leaves with a side of sweet chili sauce ~ 12

### ROASTED RED PEPPER & ARTICHOKE BISQUE\* ~ 5 cup ~ 9 bowl

### SOUP OF THE DAY ~ 5 cup ~ 9 bowl

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

# TACO FUSION

Add a cup of soup, kickin' quinoa, small Caesar, garden salad, side of veggies, fries or tots ~ 5

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

## BAJA FISH TACO\* GLUTEN FREE WITH SAUTÉED FISH

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

## CUBAN STEAK TACOS\*

Cuban style tacos with mojo criollo marinated top sirloin & tomato over cabbage, topped with shredded cheese, onion lime relish, cilantro & cumin sour cream, served with corn chips & salsa ~ 14

## BANH MI CHICKEN TACOS

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

## CHORIZO TACOS\*

Seasoned chorizo sausage with corn & black beans over cabbage, topped with shredded cheese, tomato, cilantro & cumin sour cream, served with 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 ~ 12

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

## B L T A

Smoked peppered bacon, lettuce, tomato, avocado & chipotle aioli on sourdough ~ 11

## 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



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 ~ 9

## 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 potato of the day ~ 9

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# 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, tots or fries ~ 5

## ARTICHOKE CHICKEN OASIS\*

Grilled breast topped with a creamy tapenade of artichoke hearts, mushrooms, capers, onions & olives ~ 16

## BARBECUE RIBS\*

Half rack of St. Louis style hickory pork ribs broiled to a caramelized finish with bourbon barbecue sauce ~ 20

## GINGER PARADISE PORK

Carlton Farms bone in pork chop marinated in soy & molasses, topped with pineapple ginger marmalade ~ 18

# SEAFOOD, STEWS & PASTA

## CREOLE SHRIMP CAPELLINI

Blackened shrimp over capellini pasta tossed in a creamy creole tomato sauce topped with Parmesan & parsley, served with garlic toast ~ 17

## MUSHROOM FETTUCCHINE

Locally made smoked Portobello Esotico pasta, tossed in Parmesan & garlic cream sauce with sautéed mushrooms & onions, served with garlic toast ~ 16  
Add chicken or shrimp ~ 5 Add steak ~ 7

"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 ~ 24

## FISH & CHIPS

Wild Pacific sea bass, beer battered & served with tartar sauce, lemon wedge & fries ~ 14

## CIOPPINO PORTUGUESE\* GLUTEN FREE WITHOUT GARLIC TOAST

Pork chorizo with shrimp, mussels, clams and Pacific sea bass in a tomato, onion & halibut broth served with garlic toast ~ 18

## POSOLE CARGADO\*

Mexican style soup of pork & hominy topped with tomatoes, olives, black beans, cilantro, shredded cabbage, onion lime relish, cheese, tortilla strips, cumin sour cream & sliced avocado ~ 15  
Add corn or flour tortillas ~ 1

# DESSERTS

## AZTEC CHOCOLATE\*

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

## MARIONBERRY CRUNCH

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

## DREAMY CREAM PIE

Ask for the flavor of the day. Locally made by Willamette Valley Pie Co. ~ 7

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