

Beverages

COKE, DIET COKE, SPRITE, RASPBERRY ICED TEA ~ 2.50
COFFEE, DECAF, HOT TEA, ICED TEA, HOT COCOA, HOT CIDER ~ 2.75
SHIRLEY TEMPLE, ROY RODGERS, ROOT BEER ~ 2.75
ORANGE, CRANBERRY OR APPLE JUICE ~ 2.75
SANPELLEGRINO LIMONATA ~ 3.25

Specialty Drinks

(NON-ALCOHOLIC)
STRAWBERRY, BLUEBERRY, MARIONBERRY OR
RASPBERRY LEMONADE ~ 3.75

Champagne & Cocktails

SPRING SANGRIA - WHITE ZINFANDEL WITH
STRAWBERRIES, MANGO, MINT & TANGERINE - 5
SPANISH SANGRIA - RED TEMPRANILLO WITH
BRANDY, BLUEBERRIES, PINEAPPLE & TANGERINE - 8
LEMON BASIL MARTINI - 7
CADILLAC MARGARITA - 9 & UP
CUCUMBER COLLINS WITH VODKA & LIME ON ICE ~ 7
MALIBU LIME WITH COCONUT RUM ~ 6
MADAGASCAR VANILLA LEMON DROP ~ 7

Wine by the Glass

LA TERRE CHARDONNAY ~ 5.50
VITIS RIDGE RIESLING ~ 7.50
RED GATE CHARDONNAY ~ 8.25
VITIS RIDGE PINOT GRIS ~ 8.25

LA TERRE MERLOT ~ 5.50
14 HANDS CABERNET ~ 7.75
WILLAMETTE VALLEY PINOT NOIR ~ 10.50

Oregon Microbrew Draft Beer

WATERSHED IPA, OAKSHIRE BREWING ~ 4.75
FUZZTAIL HEFEWEIZEN, SUNRIVER BREWING ~ 4.75
SWEET AS! PACIFIC ALE, GOODLIFE BREWING ~ 4.75
SECRET ARMY GOLDEN STRONG, BELGIAN UNDERGROUND BEER ~ 5.75

Bottled Beer & Cider

BLUE MOON, BLACK BUTTE PORTER, BRIDGEPORT IPA,
CORONA, COORS LIGHT, DEAD GUY ALE ~ 3.75
CRABBI'S GINGER BEER, ANTHEM PEAR CIDER* ~ 5.75

Mother's Day Special Menu

MENU SUBJECT TO AVAILABILITY
WHILE SUPPLIES LAST

THANK YOU !



~Appetizers~

MARGHERITA FLATBREAD

FRESH MOZZARELLA, LOCALLY SOURCED PESTO & TOMATOES
DRIZZLED WITH BALSAMIC VINAIGRETTE - 7

TROPICAL TIKI SHRIMP SKEWERS*

SIX SHRIMP GLAZED WITH PINEAPPLE GINGER MARMALADE
SPRINKLED WITH CILANTRO - 11

ZOMBIE FRIES

SLICED TEMPURA BATTERED PORTOBELLO MUSHROOM
LIGHTLY SEASONED WITH TRUFFLE OIL, PARMESAN & CHILI FLAKES
SERVED IN A CUP OF CHIPOTLE AIOLI - 9

SESAME TEMPURA GREEN BEANS

SERVED WITH ROASTED RED PEPPER AIOLI - 6.50

~Soups & Salad~

TOMATO BISQUE OR CLAM CHOWDER

CUP ~ 4.50 / BOWL ~ 8

KICKIN' QUINOA

CUP ~ 4.50 / BOWL ~ 8

LOCAL QUINOA WITH CORN, BLACK BEANS, CHICKPEAS, SWEET ONIONS,
JICAMA & HOUSE MADE APPLE CIDER CHIPOTLE VINAIGRETTE

LETTUCE CUPS

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

CAESAR SALAD SM 4.50 / LG 9

CRISP ROMAINE TOSSED WITH PARMESAN, CROUTONS & DRESSING
ADD CHICKEN OR PRAWNS - 5 ADD STEAK - 7

TANGERINE & BLUE*

GRILLED CHICKEN, SPICED HAZELNUTS, FRESH MANDARINS,
BLUEBERRIES, FIELD GREENS & ROMAINE LETTUCE
TOSSED IN HOUSE MADE CHAMPAGNE POPPY SEED DRESSING - 14.50

* INDICATES GLUTEN FREE ITEMS

~Entrees~

BAJA FISH TACO*

CHOICE OF BREADED OR SAUTÉED WILD PACIFIC SEA BASS WITH
CHIPOTLE CREAM, CABBAGE, SHREDDED CHEESE, TOMATOES &
CILANTRO IN CORN TORTILLAS, SERVED WITH CHIPS & SALSA - 8
ADD A SECOND TACO - 5

ANGUS CHEESEBURGER & FRIES

1/3 # PATTY, LETTUCE, TOMATO, ONION, CHEDDAR & MAYO - 12
ADD AVOCADO, BACON, GRILLED ONIONS OR SAUTÉED MUSHROOMS - 1.50

FISH & CHIPS

BEER BATTERED WILD PACIFIC SEA BASS, SERVED WITH FRENCH FRIES - 12

ESOTICO PASTA STIR FRY

TOASTED SESAME-GINGER FETTUCCINE, MADE LOCALLY, TOSSED WITH
STIR FRIED SUGAR SNAP PEAS, 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

ARTICHOKE CHICKEN OASIS*

GRILLED BREAST WITH CREAMY ARTICHOKE HEARTS, MUSHROOMS,
CAPERS, ONIONS & OLIVES WITH VEGGIES & CHOICE OF STARCH - 15.50

COLUMBIA RIVER STEELHEAD

PAN ROASTED, TOPPED WITH LEMON BEURRE BLANC SAUCE,
SERVED WITH SAFFRON STEAMED RICE & ASPARAGUS - 23

COLOSSAL PRAWNS*

COLOSSAL FRESH WATER PRAWNS SERVED SHELL-ON WITH LEMON
BEURRE BLANC SAUCE, POLENTA CAKE & SAUTÉED VEGGIES - 25

PRIME RIB DINNER (LIMITED AVAILABILITY)

10 OZ TENDER PRIME RIB WITH AU JUS & HORSERADISH,
SERVED WITH CRISPY ROASTED POTATOES, VEGGIES & A ROLL - 22

~Desserts~

AZTEC CHOCOLATE

CRÈME BRULEE STEEPED WITH CHILIES & CINNAMON, TOPPED WITH A
CARAMELIZED SUGAR CRUST & SPRINKLED WITH SMOKED SEA SALT - 7

MARIONBERRY CRUNCH PIE

CRUMB TOP WITH SLIVERED ALMONDS - 7 ADD ICE CREAM - 1.25

LEMON SILK

LEMON CREAM PIE WITH WHIPPED TOPPING - 7