

Fall

SEASONAL FEATURES



Beer Steamed Peel & Eat Shrimp*

Shrimp simmered in the shell with Blue Moon beer, citrus, herbs, red chili flakes and spices.
Served over Parmesan crusted ciabatta. 11.95

Pomegranate, Spinach & Pancetta Salad**

Fresh pomegranate, candied pecans, spinach & radicchio, pomegranate vinaigrette and macadamia nut crusted goat cheese. 7.95

Peppercorn & Artisan Blue Cheese Burger

1/2 lb. burger, three peppercorn rub, demi glaze, melted Artisan blue cheese, arugula, tomato, red pepper tapenade and garlic aioli on grilled ciabatta. 13.95

Fennel Sausage & Sundried Tomato Pizza

Fennel sausage, roasted yellow peppers, caramelized onions, sun dried tomatoes, eggplant, toasted fennel seed, fresh herbs, red pepper flakes, extra virgin olive oil, goat cheese crumbles, roma tomato sauce and four cheese blend. 14.95

Seared Shrimp & Butternut Squash Linguine

Seasoned shrimp sautéed with butternut squash, edamame, prosciutto, red peppers, garlic, red chili flakes, Asiago cheese and crispy Tuscan kale. 18.95

Peppercorn Beef Tenderloin Tips

3-Peppercorn rub, Black Butte Porter demi, roasted red peppers, mushrooms, white cheddar mashed potatoes and seasonal vegetables. 17.95

Black Cherry BBQ Pork Tenderloin

Apple brine marinated and grilled with ginger black cherry BBQ glaze. Served with white cheddar mashed potatoes and bacon sautéed brussels sprouts. 16.95

Seasonal *dessert*

Caramel Apple Cheesecake**

Cinnamon graham cracker & pecan crust, brandy glazed Granny Smith apples, pecan struesel, Myers's Rum caramel sauce and whipped cream. 6.95



Seasonal *cocktails*

English Harvest : London dry gin, apple brandy, dry vermouth, apple juice, almond syrup, Angostura Bitters, orange twist.

Pear Pomegranate Cooler : Absolut Pear Vodka, Prosecco, pear purée, pomegranate juice, simple syrup and sliced pear.

Seasonal *beers*

Deschutes Fresh Squeezed IPA : A heavy helping of citra and mosaic hops makes this a mouthwateringly delicious IPA. 6.4% ABV • 60 IBU

New Belgium Tour de Fall: Pine and floral aromas with with a lightly bitter and fruity sweet finish. 6% ABV

Dogfish Head Punkin Ale : A full-bodied brown ale with smooth hints of pumpkin and brown sugar. 7% ABV

Left Hand Oktoberfest Märzen Lager : Toasty malts dominate up front and noble hops lead to a spicy and clean finish. 6.6% ABV

Featured *wine*

Kim Crawford : Sauvignon Blanc / New Zealand / 9.50 glass / 34 bottle

Maryhill Winemaker's : Red Blend / Washington / 8.95 glass / 32 bottle

We accept all major credit cards - No checks please

** Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

* Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness. TLDEN 09.14