

S A L A D S

Add grilled chicken \$5, bacon \$2

Chopped BLT 15
Romaine, tomato, bacon, house made feta ranch dressing

Mediterranean 15
Mixed greens, house made herbal vinaigrette, kalamata olives, red bell peppers, red onion and feta cheese

Roasted Beet 15
Mixed greens, herbed goat cheese, maple walnuts, seasonal house made vinaigrette

Caesar 15
House made dressing, romaine, brioche croutons, Grana Padano cheese

House 9
Mixed greens, seasonal fruit, vegetable chips, seasonal house made vinaigrette

S W E E T S

Greek Ekmek Kataifi 12
Crispy phyllo dough layered with roses and vanilla custard, pistachios, and ice cream

Ice Cream 4
Rotating flavor option

20% gratuity will be included for parties of 6 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase of foodborne illness



S T A R T E R S & S P E C I A L T I E S

Fried Street Corn 13
Deep fried corn, roasted jalapeno butter, feta cheese, cilantro, and chili powder

Burrata Platter 15
Mint and basil pesto, roasted tomatoes, local seasonal fruit, and a spicy maple syrup

Smoked Chicken Wings 14
Tossed in house made sweet chili sauce with toasted sesame seeds and cilantro

Crispy Pork Belly 15
Crispy pork belly, corn, jalapeno butter, cilantro oil and togarashi

Egg Rolls 12
House made, filling varies

Handcut Fries
Served with house made feta ranch

- Kosher Salt 7
- Garlic Fries 8
- Truffle Fries 10

M A I N S

Add a half salad: House \$5; Caesar, chopped BLT or beet for \$7.50

Pork Chop 36
Local bone-in chop, smoked mashed potato, roasted fruit, and vegetables

New York Steak 44
12-ounce New York strip*, seasonal potato, Argentinian chimichurri, and roasted vegetables

Lamb Kabobs 30
Grilled lamb skewers, coleslaw herbal salad, hummus, fried chickpeas and lamb reduction

Roasted Chicken 30
Roasted chicken with smoked mashed potatoes, sauteed mushrooms and roasted chilis jam

Fish & Chips 20
Hand-battered rockfish, served with house made tartar and house made fries

Burger 20
Half-pound patty*, shredded lettuce, house pickles, aioli, sharp white cheddar, brioche bun, served with house made fries

Mac & Cheese 18
House made five-cheese blend
Add chicken 5, add bacon 2

PLEASE ASK YOUR SERVER ABOUT GLUTEN-FREE, DAIRY-FREE, VEGETARIAN OPTIONS OR OTHER DIETARY NEEDS.

COCKTAILS

Moscow Mule	14
Titos vodka, ginger beer & simple syrup, garnished with fresh lime & mint	
Margarita on the Rocks	14
El Jimador reposado tequila, agave, Cointreau, topped with club soda, with a spiced & salted rim	
Public House Bloody Mary	14
Local vodka from Cash Butte Distillery & house made Bloody Mary mix	
Old Fashioned	16
Bulleit bourbon, simple syrup, bitters, with orange peel & a Luxardo cherry	
Tom Collins	13
Hendricks gin, lemon juice, simple syrup & club soda, lemon & a Bordeaux cherry	
Mojito	15
Bacardi silver, mint, lime, simple syrup, topped club soda	

BEER & SELTZERS

Domestic & Import	5
Coors Light, Michelob Ultra, Modelo	
Craft Beer	\$7 - 12oz \$9 - 16oz
Rotating selections, ask server	
Hard Seltzers & Twisted Tea	5
Assorted flavors, ask server	

NON-ALCOHOLIC

Soda, Lemonade & Iced Tea	2
Specialty	5
Shirley Temple, Roy Roger, Arnold Palmer	
Coffee/Tea	2

GÅRD VINTNERS

*Sustainably estate grown wines from the Royal Slope and Columbia Valley
15-25% off for wine club members!*

Gård Wine Tasting Flight \$20

Sample a curated section of four Gård Vintners favorites. Choose a mixed flight, or all reds.

WINE BY THE GLASS

	5oz / 9oz
2022 Freyja (Viognier/Roussanne) 93 pts	9 / 16
Pair with salads, egg rolls, fish & chicken	
2022 Sauvignon Blanc	11 / 19.5
Pair with pasta, chicken & salads	
2023 Rosé	10 / 18
Pair with salads, pork belly, chicken wings	
2020 The Don (Cabernet blend) 92 pts	11 / 19.5
Pair with burger, steak, pork, short ribs	
2020 Boneyard (Syrah) 91 pts	11 / 19.5
Pair with short ribs, pork, burger, steak	
2020 Vaucluse (Syrah/Grenache) 93 pts	19 / 34
Pair with short ribs, pork, burger, steak	
2019 Cabernet Sauvignon 92 pts	19 / 34
Pair with steak, short ribs, pork, burger	
2020 Malbec	20 / 35
Pair with short ribs, pork, steak, burger	

ASK US ABOUT OUR WINE CLUB
SAVE 15-25% ON GLASSES & BOTTLES

WINE BY THE BOTTLE

WHITE

TO-GO | DINE-IN

2022 Freyja (Viognier/Roussanne)	22 27
2023 Freyja	25 30
2023 Franc Blanc	28 33
2022 Albarino	42 47
2022 Muscadelle	42 47
2020 Chardonnay	28 33
2022 Sauvignon Blanc	28 33
2020 Riesling Grand Klasse	32 37
2020 Chardonnay Grand Klasse	38 43

ROSÉ, ORANGE & SPARKLING

2023 Rosé	25 30
2021 Skál Sparkling Rosé	65 70
2020 Skál Sparkling White	65 70
2021 Tigre (Orange-style Pinot Gris)	42 47

RED

2020 The Don (Cab Sauv blend)	28 33
2020 Boneyard (Syrah blend)	28 33
2019 Cabernet Sauvignon	45 50
2020 Malbec	50 55
2020 Cabernet Franc	50 55
2020 Vaucluse (Syrah/Grenache blend)	48 53
2019 Merlot	48 53
2020 Pinot Noir	50 55
2019 Cab Sauv Grand Klasse	65 70
2019 Syrah Grand Klasse	65 70
2020 Winemaker's Select Cab Sauv	85 90
2019 Winemaker's Select Syrah	85 90
2020 Kvasir (Mourvèdre blend)	55 60
2020 Reverence (Grenache blend)	55 60
2020 Thunderstone Syrah	55 60
2021 Toro (Tempranillo/Grenache blend)	65 70

DESSERT

2021 Riesling Ice Wine	75 80
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