



STARTERS

- Fried Street Corn** 13
Deep fried corn, roasted jalapeno butter, feta cheese, cilantro, and chili powder
- Smoked Chicken Wings** 14
Smoke in house, tossed with house made sweet chili sauce, toasted sesame seeds, cilantro
- Egg Rolls** 12
House made, filling varies
- Handcut Fries** 7
Upgrade to Garlic Fries for 8 or Truffle Fries for 10

SALADS

Add grilled chicken \$5, shrimp \$10, bacon \$2

- Mediterranean** 15
Mixed greens, red bell peppers, red onion, kalamata olives, feta cheese and house made herbal vinaigrette
- Roasted Beet** 15
Local salad mix, herbed goat cheese, maple walnuts, seasonal house made vinaigrette
- Caesar** 15
House made dressing, romaine, brioche croutons, Grana Padano cheese
- Chopped BLT** 15
Local romaine, tomato, bacon, house made feta ranch dressing
- House** 9
Local salad mix, seasonal fruit, vegetable chips, seasonal house made vinaigrette

PIZZA OVEN

House made dough, 12-inch pizza with house made sauce

Hawaiian 20
House made red sauce, cheese blend, Canadian bacon, pineapple

Pepperoni 18
House made red sauce, cheese blend, pepperoni

Cheese 16
House made red sauce, cheese blend

BBQ Pulled Pork 21
Pulled pork, cheese blend, pineapple, jalapenos, topped with BBQ sauce

Sweet Chili Chicken 21
Sweet chili sauce, grilled chicken, red onion, Mandarin oranges, fontina cheese

ADD-ONS

olives, tomatoes, pineapple or jalapenos \$1.50
bacon, pepperoni, Canadian bacon, or extra cheese \$2

DESSERT

- Greek Ekmek Kataifi** 12
Crispy phyllo dough layered with roses and vanilla custard, pistachios, and ice cream
- Ice Cream** 4
Rotating flavor option

ADD-ONS

chicken \$5 shrimp \$10
bacon \$2 mac & cheese \$10

MAINS

Sandwiches & burgers served with house made fries. Add a half salad: House \$5; Caesar, Chopped BLT, or Roasted Beet \$7.50

- Pork Tacos** 18
Pulled pork, guacamole sauce, chipotle crema, pickled onions
- Pulled Pork Sandwich** 18
Cochinita pulled pork, sharp cheddar, garlic aioli, cilantro slaw, pickled onions, chipotle crema, guacamole sauce
- Reuben** 16
Corned beef, Swiss cheese, apple sauerkraut, Russian dressing, rye bread
- Spicy Chicken Sandwich** 18
Fried chicken breast tossed in house made hot sauce, served with house made pickles, lettuce, aioli
- BBQ Grilled Chicken Sandwich** 18
Grilled chicken, BBQ, sharp cheddar, caramelized onions, bacon, house made pickles, lettuce, aioli
- Chicken Bacon Ranch Sandwich** 18
Grilled chicken, bacon, Swiss, tomato, lettuce, house made feta ranch
- Burger** 20
House ground half-pound patty*, sharp cheddar, house made pickles, lettuce, aioli
- BBQ Burger** 22
House ground half-pound patty*, BBQ, sharp cheddar, caramelized onions, bacon, house made pickles, lettuce, aioli
- Fish & Chips** 20
Hand-battered fresh line-caught rockfish with house made tartar
- Steak Frites** 24
8-ounce sirloin* with house made fries

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

Margarita on the Rocks 14
El Jimador Reposado, agave, lemon, lime, triple sec, topped with club soda, 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, orange peel and a Luxardo cherry

Tom Collins 13
Hendricks gin, lemon juice, simple syrup, club soda, with lemon and a Bordeaux cherry

Mojito 15
Bacardi silver, mint, lime, simple syrup, topped with club soda

BEER & SELTZERS

Domestic & Import 5
Coors Light, Michelob Ultra, Corona

Craft Beer \$7 - 12oz | \$9 - 16oz
Rotating selections, ask server

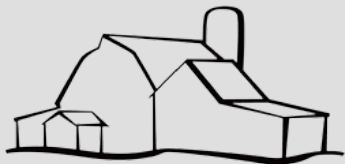
Hard Seltzers & Twisted Tea 5
Assorted flavors, ask server

NON-ALCOHOLIC

Soda, Lemonade & Iced Tea 2

Specialty 5
Shirley Temple, Roy Rogers, 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 Tasting Flight \$20

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

FEATURED WINE BY THE GLASS

15-25% off for wine club members

5oz/9oz

2022 Freyja (Viognier/Roussanne) 93pts 9 / 16
Pair with salads, egg rolls, fish, chicken

2020 Chardonnay 11 / 19.5
Pair with appetizers, salads, chicken, pasta

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 Vacluse (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!

WINES 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	32 37
2021 Riesling Grand Klasse	32 37
2020 Chardonnay Grand Klasse	38 43

ROSÉ, ORANGE & SPARKLING

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

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 Vacluse (Syrah/Grenache blend)	48 53
2019 Merlot	48 53
2020 Pinot Noir	50 55
2019 Cab Sauv Grand Klasse	65 70
2020 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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