

## S A L A D S

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Add grilled chicken \$5, bacon \$2

<b>House</b>	9
Local salad mix, seasonal fruit, vegetable chips, seasonal house made vinaigrette	
<b>Roasted Beet</b>	13
Local salad mix, herbed goat cheese, maple walnuts, seasonal house made vinaigrette	
<b>Caesar</b>	13
House made dressing, romaine, brioche croutons, Grana Padano cheese	
<b>Chopped BLT</b>	13
Local romaine, tomato, bacon, house made feta ranch dressing	

## S W E E T S

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<b>Chocolate Torte</b>	12
With house made toasted marshmallow, salted maple ice cream, caramel, candied walnuts	
<b>House Made Salted Maple Ice Cream</b>	4

### ADDITIONAL SIDES:

- House Made Mashed Potatoes 7
- Cilantro Cabbage Slaw 7
- Sauteed Veggies 7
- Mac & Cheese 10
- Purple Sweet Potato Puree 7

\* 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

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<b>Pretzels with Pub Cheese</b>	12
House made pub cheese with soft pretzels	
<b>Smoked Chicken Wings</b>	14
Tossed in house made sweet chili sauce with toasted sesame seeds and cilantro	
<b>Crispy Pork Belly</b>	15
Apple butter, butternut squash hash, pink lady apples, fried veggie chips	
<b>Egg Rolls</b>	12
House made, filling varies	
<b>Handcut Fries</b>	
Served with house made feta ranch	
Sea Salt	7
Garlic Fries	8
Truffle Fries	10

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

## M A I N S

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Add a half salad: House \$5; Caesar, chopped BLT or beet for \$6.50

<b>Dry Aged Pork Chop</b>	36
Pure Country Harvest bone-in chop, purple sweet potato puree, seasonal veggies, maple mustard	
<b>New York Steak</b>	44
12-ounce New York strip*, mashed potatoes, horseradish aioli, seasonal veggies, demi	
<b>Chicken Chasseur</b>	28
Smoked half chicken, mashed potatoes, chasseur sauce	
<b>Fish &amp; Chips</b>	20
Hand-battered fresh line-caught rockfish, served with house made tartar and house made fries	
<b>Burger</b>	20
House ground half-pound patty*, shredded lettuce, house pickles, aioli, sharp white cheddar, brioche bun, served with house made fries	
<b>Philly Cheesesteak</b>	20
Thin sliced smoked tri tip, pub cheese, horseradish aioli, sauteed onion on a hoagie, served with house made fries	
<b>Mac &amp; Cheese</b>	10/18
House made five-cheese blend Add chicken 5, add bacon 2	

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

## COCKTAILS

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**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 sliver, mint, lime, simple syrup, topped  
club soda

## BEER & SELTZERS

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**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

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**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

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

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

## WINE BY THE BOTTLE

### WHITE

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	TO-GO   DINE-IN
2022 Freyja (Viognier/Roussanne)	22   27
2020 Chardonnay	28   33
2022 Sauvignon Blanc	28   33
2020 Pinot Gris Grand Klasse Reserve	32   37
2020 Riesling Grand Klasse Reserve	32   37
2020 Chardonnay Grand Klasse Reserve	38   43

### ROSÉ & SPARKLING

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2022 Rosé Grand Klasse Reserve	25   30
2021 Skal Sparkling Rosé	65   70

### RED

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2020 The Don (Cab Sauv blend)	28   33
2020 Boneyard (Syrah blend)	28   33
2019 Cabernet Sauvignon	45   50
2020 Malbec	50   55
2019 Cabernet Franc	48   53
2020 Vaucluse (Syrah/Grenache blend)	48   53
2019 Merlot	48   53
2019 Pinot Noir	50   55
2019 Cab Sauv Grand Klasse Reserve	65   70
2020 Conner Lee Merlot	65   70
2020 Conner Lee Cabernet Franc	65   70
2020 Conner Lee Cabernet Sauvignon	65   70
2019 Syrah Grand Klasse Reserve	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
2020 Tempranillo - SOLD OUT	55   60

### DESSERT

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2021 Riesling Ice Wine	75   80
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