GÅRD PUBLIC HOUSE
ROYAL CITY

STARTERS & SPECIALTIES

Rotating Dip — VARIES
House made, ask server

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

Egg Rolls — 12
Braised Duck, cabbage, cilantro, ginger

Crispy Pork Belly — 15
Togarashi sauce, Hawaiian style mac salad, pickled mustard seeds

Empanadas — 12
Picadillo, cilantro cabbage slaw, pickled onions, house hot sauce

Pork/Shrimp Tacos — 18/20
Cilantro cabbage slaw, pickled onions, guacamole sauce, chipotle crema

House Made Fries — 7
Handcut, served with feta ranch dipping sauce

SALADS

House — 9
Local salad mix, seasonal fruit, vegetable chips, apple vinaigrette

Roasted Beet — 13
Local salad mix, goat cheese, maple walnuts, orange vinaigrette, black lentils, balsamic reduction

Caesar — 13
House made dressing, brioche croutons, romaine, Grana Padano cheese

Chopped BLT — 13
Local romaine, tomato, bacon, house made feta ranch dressing

PIZZA OVEN

House made 12-inch, thin crust pizza with house made sauce

Cheese 14
House made red sauce, three cheeses

Pepperoni 16
House made red sauce, mozzarella, fontina, pepperoni

BBQ Pulled Pork 19
Pulled pork, cheese blend, pineapple, jalapenos, topped with BBQ sauce

Hawaiian 17
House made red sauce, mozzarella, fontina, Canadian bacon, pineapple

Daily Special
Ask your server

Add olives, tomatoes, pineapple or jalapeno for $1.50. Add bacon, pepperoni, Canadian bacon, sausage for $2.

ADD-ONS & SIDES

ADD TO ANY ITEM:
Bacon $2, chicken $5, shrimp $10

SIDES
Sweet Potato Hash $7
Fried Potatoes with Brava sauce 7
Cilantro Cabbage Slaw $7
Sauteed Veggies $7
Side of House Made Fries $4

MAINS

Add a half salad: House $5; Caesar, wedge or beet for $6.50

Burger — 18
House ground half-pound patty*, shredded lettuce, house pickles, aioli, sharp white cheddar, brioche bun, house made fries

Dry Aged Pork Chop — 36
Pure Country Harvest bone in chop, sweet potato hash, harissa ketchup

RR Ranch NY Steak — 39
12 oz* strip, fried potatoes, brava sauce, seasonal veggies, chimichurri

Ramen — 20
Smoked duck breast, poultry broth, soy marinated egg, scallion, mushrooms

Chicken — 24
Smoked half chicken, BBQ glaze, jimica, fennel, cucumber, pineapple, avocado

Fish 'n' Chips — 20
Hand-battered fresh line-caught rockfish, served with house made tartar and fries

Mac & Cheese — 10/18
House made five-cheese blend
Add chicken $5, add bacon $2, add shrimp $10

SWEETS

Chocolate Torte — 10
With house made toasted marshmallow, salted maple ice cream, caramel, candied walnuts

Rotating Dessert — VARIES

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

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*

COCKTAILS

Moscow Mule 14
Titos vodka, ginger beer and simple syrup, garnished with fresh lime & mint

Margarita on the Rocks 14
Herradura tequila, agave, Cointreau, topped with club soda, with a spiced & salted rim

Public House Bloody Mary 13
Titos vodka and house made Bloody Mary mix

Old Fashioned 16
Bulleit bourbon, simple syrup, bitters, garnished with orange peel and a Luxardo cherry

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

Mojito 13
Captain Morgan sliver, mint, lime, simple syrup, topped club soda

BEER & SELTZERS

Domestic & Import
Coors Light, Michelob Ultra, Bud Light, Bud 4
Corona 5

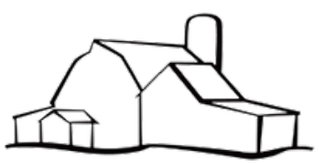
Craft Beer
Rotating selections, ask server

Hard Seltzers & Twisted Tea 5
Assorted flavors, ask server

NON-ALCOHOLIC

Soda 1.50
Pepsi, Diet, 7-up, Mtn. Dew, Dr. Pepper, Root Beer, Iced Tea, Lemonade

Specialty 3
Shirley Temple, Roy Roger, Arnold Palmer



GÅRD VINTNERS

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

Gård Wine Tasting Flight $15

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

FEATURED WINE BY THE GLASS

15-25% off for wine club members

2021 Freyja $8
Our signature white blend of Viognier and Roussanne has impressive vivacity and layering. Pair with salads, fish & chips, empanadas.

2020 Chardonnay $11
Honey, brioche, citrus crème and white flower. This versatile Chardonnay pairs great with anything. Try it with the mac or fried chicken.

2019 The Don $11
Our signature Cabernet blend with black fruit, herbs and spice characteristics; great everyday wine. Pair with pizza and steak.

2019 Cabernet Sauvignon $18
For lovers of silky smooth Cabernet! Structured and polished, with black cherry and black tea. Pair with steak and pork dishes.

2020 Vaucluse $18
Syrah/Grenache with dark fruit and savory spice characteristics. Pair with burger, duck, smoked wings and empanadas.

2019 Syrah Grand Klasse Reserve $26
Intense, dark and savory. Rich and balanced, with sweetness, length and structure. Pair with steak, burger and pork dishes.

2019 Cab Sauv Grand Klasse Reserve $26
Our reserve cabernet is deeply concentrated with dark fruits, coffee & tabacco notes. Pair with steak, burger and pork dishes.

WINES BY THE BOTTLE

WHITES

	RETAIL | ON-SITE
2021 Freyja (Viognier/Roussanne)	20 | 25
2020 Chardonnay	28 | 33
2020 Pinot Gris Grand Klasse Reserve	32 | 37
2019 Riesling Grand Klasse Reserve	32 | 37
2019 Viognier Grand Klasse Reserve	32 | 37
2019 Chardonnay Grand Klasse Reserve	35 | 40

ROSÉS

2021 Rosé Grand Klasse Reserve	25 | 30
2020 Winemaker's Select Rosé	40 | 45

REDS

2019 The Don (Cab Sauv blend)	28 | 33
2020 Boneyard	28 | 33
2019 Cabernet Sauvignon	45 | 50
2019 Malbec (Club only)	48 | 53
2019 Merlot (Club only)	48 | 53
2019 Cabernet Franc (Club only)	48 | 53
2020 Vaucluse (Syrah/Grenache blend)	48 | 53
2019 Kvasir (Mourvédre blend)	55 | 60
2019 Reverence (Grenache blend)	55 | 60
2019 Thunderstone Syrah	55 | 60
2019 Cab Sauv Grand Klasse Reserve	65 | 70
2019 Syrah Grand Klasse Reserve	65 | 70
2018 Winemaker's Select Cab Sauv	85 | 90
2018 Winemaker's Select Syrah	85 | 90

SPARKLING

2019 Skål	50 | 55

DESSERT

2019 Riesling Ice Wine	70 | 75

ASK US ABOUT OUR WINE CLUB!