

# DINNER

## starters

### CARNITAS CIGARS 16

braised pork shoulder, tillamook smoked cheddar, mozzarella, chipotle + roasted red pepper coulis, avocado salsa, pickled jalapeño, cilantro, citrus goat cheese.

### \*CHILI CRISP AHI POKE 19

yellowfin tuna, house chili crisp, toasted peanuts, ponzu, charred scallion aioli, crispy wontons.

### KOREAN CAULIFLOWER 16

crispy fried cauliflower, gochujang bbq, sesame pickled cucumbers, black + white sesame seeds.

### BAJA SHRIMP COCKTAIL GF 19

citrus + chili poached shrimp, house guacamole, jalapeño aioli, tortilla strips.

### WHIPPED FETA 16

rosemary buttered baguette, kalamata olive relish, olive oil, toasted pistachios.

### GARLIC-PARM FRIES 7

fresh garlic, shredded parmesan, parsley, jalapeño aioli.

## salads

add chicken 6  
\*add ahi 7  
add shrimp 7

### HOUSE GF 8 | 12

mixed greens, dried cranberries, goat cheese, candied walnuts, red wine honey vinaigrette.

### \*CAESAR 8 | 12

romaine, house grated parmesan, croutons, parmesan crisps, lemon, house caesar dressing.

### CHICKEN BACON PICKLE GF 19

grilled chicken, greens, pickled jalapeños, dill pickles, pickled onions, bleu cheese crumbles, “cool ranch” tortilla strips, jalapeño ranch.

### SOUP OF THE DAY 6 | 10

## refreshments

pop	3
iced tea	3
lemonade	3
coffee	3
huckleberry lemonade	3.5
hot tea	3
idawater sparkling	4
red bull	5
shirley temple	3
roy rogers	3
orange juice	3
cranberry juice	3



entrees

\*HONEY CITRUS STEELHEAD 29

columbia river pan seared steelhead trout, roasted beet cous cous, basil aioli, basil oil, citrus goat cheese, crushed walnuts, seasonal vegetables.

BACON + BLEU MEATLOAF GF 25

american kobe ground beef, ground bacon, whipped bleu cheese, pickled red onion, smoky raspberry bbq, garlic smashed potatoes, seasonal vegetables.

\*GRILLED PORK RIBEYE GF 26

garlic sage brine, honey dijon cream, braised red cabbage, pickled apples, fried sage, smashed potatoes, seasonal vegetables.

MANGO CHICKEN GF 28

citrus brine, chimichurri rojo, mango pico, scallion rice, seasonal vegetables.

\*SESAME AHI 29

seared rare, wasabi “crunchies,” sriracha aioli, unagi, pickled ginger, cilantro microgreens, scallion rice, seasonal vegetables.

\*GRILLED COULETTE STEAK GF 36

8 oz. top sirloin cap, caramelized onion butter, red wine demi, garlic smashed potatoes, seasonal vegetables.

\*MIDWAY BURGER 18

6 oz. american kobe beef, tillamook cheddar, lettuce, tomato, pickled red onion, fry sauce, brioche bun, fries.

FISH + CHIPS 19

alehouse battered cod, honey jalapeño slaw, lemon, tartar, fries.

PAPPARDELLE 25

creamy tomato vodka sauce, burrata, basil oil, roasted peppers, breadcrumbs, aleppo pepper, lemon zest, fried basil.

kids for 12 and under.

CHICKEN STRIPS 9

crispy chicken, fries.

CHEESEBURGER 9

4 oz. patty, toasted bun, tillamook cheddar, pickles.

MAC + CHEESE 8

kraft special, fries.

KIDS FISH + CHIPS 10

battered cod, tartar, fries.



\*These items are cooked to order. Consuming raw or undercooked meat, eggs, poultry, shellfish, and seafood may increase your risk of foodborne illness.

The major 9 food allergens (eggs, milk, wheat, fish, shellfish, peanuts, tree nuts, soy, and sesame) are used as ingredients in this facility. Please notify staff if you have food allergies or dietary restrictions.