

TAPAS

ANTIPASTO BOARD ~ *	19
Local Fromagerie Cheeses, Cured Meats, Housemade Crackers, Medjool Dates, <i>King Fuji</i> Honey Crisp Apple Slices, Fried Olives, Garlic Aioli, Candied Pecans, Pickled Asparagus, Pepperoncini, Dark Chocolate	
SWEET CORN ELOTE BITES *	14
Fresh <i>Blakelby Farms</i> Sweet Corn, Lime Crème Fraiche, Parsley, Barrel Aged Feta Cheese	
GARLIC PARMESAN FRITES	9
Yukon Gold Potatoes, Garlic, Fresh Grated Aged Parmesan Cheese, Parsley	
BUTTERMILK CHICK FRIES *	14
Hand Breaded Chicken Breasts Cut Fry-Style, Served with Housemade Fry Sauce	
SPANISH ALBONDIGAS	15
Pork and Lamb Meatballs, Spicy Harissa, Tzatziki, Feta, Grilled Israeli Naan	
SHAKSHUKA *	10
Gently Poached Eggs in Chunky Tomato, Bell Pepper Sauce with Housemade Chorizo, Barrel Aged Feta Cheese	
CRISPY BACON BRUSSELS WITH HONEY DIJON AIOLI *	11
<i>Hernandez Farms</i> Brussels Sprouts, Sliced Garlic, Sherry Vinaigrette, Bacon, Shaved Parmesan, Stone Ground Mustard	
BAKED GOAT CHEESE WITH STRAWBERRY JAM	12
Phyllo Dough, <i>Jimenez Farms</i> Honey, Salad of <i>Hansen Farms</i> Mixed Greens, Red Onions, Jewel Tomatoes, Sherry Vinaigrette, Housemade Strawberry Jam	
FRESH-CUT WALLA WALLA SWEET ONION RINGS *	11
Served with Garlic Aioli	

SIDES

MARKET VEGETABLES	7
YUKON GOLD CRINKLES	9
FRIED HOUSE OLIVES	4
ISRAELI NAAN	4

Our proteins are grilled over an applewood fire
Pasta and breads are made in-house daily

* May contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of foodborne illness, especially if you have medical conditions.

~ Contains Nuts

• Vegetarian

ENTRÉES

APPLEWOOD GRILLED BEEF TENDERLOIN *	52
<i>Blue Mesa</i> Prime Beef Filet, Smashed Yukon Gold Potatoes, Creamy Peppercorn Sauce, Salad of <i>Hansen Farms</i> Mixed Greens, Red Onions, Jewel Tomatoes, Sherry Vinaigrette WE PAIRED IT WITH: 2019 Reserve Du Chef	
SPICY MARGARITA SHRIMP AND FRESH CORN SUCCOTASH	32
<i>Blakelby Farms</i> Sweet Corn, <i>Hansen Farms</i> Squash, Pancetta, Shallots, Garlic, Sweet Tomatoes, Roasted Bell Peppers, Lime Crème Fraiche, Barrel Aged Feta Cheese, Chili Flakes WE PAIRED IT WITH: Spanish Gran Reserva	
PASTA WITH SUN DRIED TOMATOES AND PESTO •	27
Orecchiette Pasta, Pesto, Shallots, Garlic, <i>Hansen Farms</i> Squash, Roasted Bell Peppers, Shaved Parmesan, Grilled Crostini ADD: Roasted Chicken or Shrimp 33 WE PAIRED IT WITH: 2020 Pinot Noir	
BLACKENED SALMON IN CREAMY CAJUN SAUCE *	37
Wild Pacific Salmon, Creamy Parmesan Risotto, Sweet Tomatoes, Roasted Bell Peppers, Fresh Apricot Salsa WE PAIRED IT WITH: 2020 Organic Gewurztraminer	
PESTO CHICKEN SALTIMBOCCA ALLA ROMANA	28
Grilled Chicken Breast with Crispy Prosciutto, Peperonata, Fried Kale, Creamy Parmesan Risotto WE PAIRED IT WITH: 2018 Carménère	
PORTUGUESE STYLE WILLAPA BAY MANILA CLAMS	34
Pancetta, Shallots, Garlic, <i>Hansen Farms</i> Summer Squash, Sweet Tomatoes, Sweet Corn, Chili Flakes, Roasted Bell Peppers, Garbanzo Beans, in a White Wine Sauce Butter Sauce, Grilled Crostini WE PAIRED IT WITH: 2019 Organic Chardonnay	
BACON JAM BURGER WITH AN OVER EASY EGG *	21
Housemade Ground Pork and Lamb Chorizo Patty, Arugula, Stone Ground Mustard Aioli, <i>Daily's</i> Applewood Bacon Jam, Melted Gruyere Cheese, Walla Walla Sweet Onions, Stone Ground Artisan Bun Served with Choice of Soup, Salad, Garlic Parmesan Frites or Crinkles WE PAIRED IT WITH: 2018 Boar Doe	
TAGARIS GYRO	16
Lettuce, Cucumber, Grape Tomatoes, Red Onion, Barrel-Aged Feta, Tzatziki, Israeli Naan <i>Choice of: Lamb & Pork Sausage or Roasted Chicken</i> Served with Choice of Soup, Salad, Garlic Parmesan Frites or Crinkles WE PAIRED IT WITH: 2019 Red Roan	
PESTO CHICKEN WRAP	16
Soft Israeli Naan, Roasted Chicken, Basil Pesto, Fresh Tomatoes, Garlic Aioli, Lettuce Served with Choice of Soup, Salad, Garlic Parmesan Frites or Crinkles WE PAIRED IT WITH: Clonk De Plonk	

Club Members receive 10% off entrée item while dining

WINE SLUSHIES!

Available Thursday,
Friday & Saturday

SALAD & SOUP

SOUP DU JOUR Ask your server for details	8
INSALATA CAPRESE	13
Heirloom Tomatoes, Fresh Burrata Cheese, Fresh Garden Basil, Olive Oil, Balsamic Reduction, Maldon Salt, Grilled Crostini	
TAGARIS GREEK	14
Little Gem Romaine Lettuce, Cucumbers, Grape Tomatoes, Fennel, Aged Feta, Kalamata Olives, Housemade Basil Parmesan Vinaigrette ADD: Spanish Albondigas 19	
CLASSIC CAESAR *	14
Little Gem Romaine Lettuce, Garlic Croutons, Housemade Caesar Dressing, Fresh Shaved Parmesan ADD: Pulled Roasted Chicken Breast 19	
ADD TO ANY SALAD	
Pulled Roasted Chicken Breast.....	5 Sautéed Creole Shrimp..... 7
Fresh Grilled Seasonal Fish.....	Mkt

WOODSTONE FLATBREADS

All Crusts Made Fresh Daily / Substitute Gluten-Free French Meadow Bakery Crust

CAPRESE FLATBREAD	15
Thick Sliced Heirloom Tomatoes, Sherry Vinaigrette, Fresh Mozzarella, Fresh Garden Basil, Balsamic Reduction	
WHITE GARLIC CHICKEN	16
Homemade Alfredo, Artichoke Hearts, Fresh Basil, Red Onions, Roasted <i>Hansen Farms</i> Tomatoes, Fresh Mozzarella	
BLUEBERRY AND GOAT CHEESE WITH HONEY	16
<i>Crawford Farms</i> Blueberries, Thin Sliced Red Onions, Fresh Garden Mint and Basil, with <i>Jimenez Farms</i> Honey Drizzle, Chili Flakes	
TENDERLOIN STEAK AND GORGONZOLA	18
Caramelized Onions, Roasted Garlic, Roasted <i>Hansen Farms</i> Tomatoes, Balsamic Reduction, Horseradish Cream	
BLACKBERRY HABAÑERO BBQ CHICKEN	16
Pancetta, Red Onion, <i>Tillamook</i> Aged White Cheddar, Fresh Mozzarella, Cilantro	

"IT IS ALWAYS THE SEASON THAT DECIDES THE INGREDIENTS"



CHEF: JOSHUA DUQUIST
SOUS CHEF: PAUL WESTOVER

