



## charcuterie boards

all boards are served with baguette  
 additional baguette or crostini 2  
 gluten-free options upon request 4

**chef's choice** | selection of five meats<sup>\*\*\*</sup>,  
 pickled vegetables, grain mustard 26

**spanish board** | three spanish salamis,  
 sweetheart ham, fresh chorizo, miticaña, fried  
 almonds<sup>\*\*\*</sup>, piquillo pepper salad 28

**french board** | two french saucissons, pâté<sup>\*\*\*</sup>,  
 pork rillettes, garlic sausage, brie fermier,  
 pickled vegetables, grain mustard 28

**italian board** | two italian salamis,  
 mortadella<sup>\*\*\*</sup>, capicola, italian sausage,  
 taleggio, fennel-parsley salad, olives<sup>\*\*</sup> 28

**ham board** | sweetheart ham, capicola,  
 landrauchsinken, sour dill pickle,  
 dijon, butter 25

**cheese board** | with preserves, crostini  
 one cheese 8  
 three cheese 23  
 five cheese 35

## snacks

house made pickled egg 5

seasonal house-made pickled vegetable plate 8

salted and fried almonds<sup>\*\*\*</sup> 8

citrus and chili marinated olives<sup>\*\*</sup> 8

oyster\* on the half shell | mignonette 3.50

tinned la brujula sardines | dijon, beurre de baratte, lemon,  
 pickled onion, crostini 17

cantabrian brown anchovies | beurre de baratte, baguette 7

pheasant liver & foie gras mousse | candied walnut,  
 cranberry-raisin chutney, toasted rye 19

## soups & vegetables

soup du jour | cup 6 / bowl 12

cauliflower soup | balsamic relish, black pepper  
 cup 5 / bowl 10

mixed green salad | herbs, lemon vinaigrette 12

catalogna chicories | radicchio, croutons,  
 grana padano anchovy vinaigrette\*, 15  
 add boquerones 4

spring asparagus | sauce ravigote, grated egg, herbs,  
 caper, aioli\* 16

## plates

steak tartare\* | olives\*\*, parsley, shallot, egg yolk\*,  
 toasted baguette 18

parisian omelette | dungeness crab, fin herbs, comté,  
 farm greens 21

grilled spot prawns | court bouillon, green garlic,  
 urchin butter 29

duck cassoulet | flageolet beans, bacon, confit duck leg,  
 roasted duck breast, bread crumbs, green garlic 24

## sandwiches

served with potato chips  
 sub green salad 4 / make it a salad 5  
 sub gluten-free bread 4

"the randy" | apples, blue cheese\*, sweetheart ham,  
 hazelnuts<sup>\*\*\*</sup>, shallot, frisée & aioli\*  
 on toasted ciabatta 16

italian grinder | capicola, salami, mortadella<sup>\*\*\*</sup>, aioli\*,  
 pickled peppers, greens, grana padano,  
 italian vinaigrette, on toasted ciabatta 17

OP toasted cheese | taleggio, brie fermier, comté,  
 marinated sweet onion, dijon, brioche 16

pan-seared rockfish | celery-root remoulade\*,  
 sauce gribiche\*, frisée, on toasted brioche 18

pork frankfurter | ketchup, dijon, relish, & onions 11  
 add sauerkraut 2

~~we are happy to accommodate dietary restrictions when possible~~

\*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.  
 tartare served raw. aioli contains raw eggs.

\*\*wild mushrooms not an inspected product/olives may contain pits. \*\*\*contains nuts  
 20% added gratuity for parties 6+ // a 3% surcharge is added to all checks to cover employee wellness programs

## house cocktails

*olympia mary* | house mix, salt and pepper rim, pickle & salami skewer 12

\*make it spicy with house infused chili-lime vodka +2 \*add a beer back +3

*mimosa* | orange or grapefruit juice, topped with sparkling wine 10

*old fashioned* | whiskey, luxardo maraschino liqueur, dom benedictine, cherry & tiki bitters, orange slice 14

*bicicletta alpina* | accompani mari gold amaro, sparkling wine, grapefruit bitters, soda, rocks 13

*terra incognita* | mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 14

*gilded mirror* | basil hayden dark rye whiskey, dry curaçao, aveze genietian liqueur, cold brew, orange & cardamom bitters 15

*negrone bianca* | tequila, luxardo bitter bianco, cocchi americano, rhubarb & saline bitters, orange slice 14

*smoking jacket* | mezcal, licor 43, china-china liqueur, cold brew, tobacco bitters 16

## zero-proof cocktails

*red ferrari* | san pellegrino san bitter soda, grapefruit, orange slice 8

*avant gardener* | rhubarb, fennel & black pepper shrub, simple syrup, soda water 8

*night tripper* | the pathfinder hemp & root n/a spirit, simple syrup, bitters, orange slice 10

## wine by the glass

+4 for a quartino

### sparkling

*glera* | LA JARA AZIENDA AGRICOLA "Matho" Bianco Cuvée Prosecco NV Veneto IT 13

*nerello mascalese* | MURGO Brut Rosé Metodo Classico Sicily IT 16

### white

*godello, albariño, treixadura* | FENTO "O Estranxiero" Ribeira Sacra ES 2022 14

*sauvignon blanc* | FRANCIS BLANCHET "Calcite" Loire FR 2022 16

*chenin blanc, melon de bourgogne, chardonnay* | BOW & ARROW "Time Machine" Willamette Valley OR 2022 13

*grillo* | FUNARO "Pinzeri" Sicily IT 2022 15

### rosé & orange

*nerello mascalese, nerello cappuccio* | TENUTA DE TERRE NERE Etna Rosato Sicily IT 2021 15

*grenache gris, grenache blanc, maccabeu, muscat* | SERODES & KOVAC "Vaille des Aigles Cozet" Roussillon FR 2021 14

### red

*pinot noir* | LOVE & SQUALOR "Garageland" Willamette Valley OR 2021 15

*garnacha, carignan, syrah* | 4 MONOS "GR 10" Tinto Sierra de Gredos ES 2020 16

*cabernet sauvignon, merlot, abouriou* | LA PETITE ODYSSE "Rouge Furie" Roussillon FR 2020 17

*nero d'avola* | FUEDO MONTONI "Lagnusa" Sicily IT 2020 14

*fer servadou* | DOMAINE LAURENS "Pierres Rouge" Marcillac FR 2021 14

### dry sherry

*flight of four* 20

EL MAESTRO SIERRA Fino 10

VIÑA CALLEJUELA "Añina" Manzanilla 10

MANUEL ARAGON "El Neto" Amontillado 10

## beer & cider

Rotating Draft Selection (16/11 oz) Little Beast IPA / Pfriem Pilsner

Saison Dupont Belgian Farmhouse Ale 330mL bottle (BE) 10

Delirium Tremens Belgian Ale 500mL can (BE) 12

Bend Brewing Hazy IPA (OR) 9

Little Beast "Third Bird" Oatmeal Stout 12oz can (OR) 9

Rosenstadt Altbier 16oz can (OR) 8

WildCraft Cider Works "Premium" 12oz can (OR) 9

Son of Man "Beti" Basque-style Cider 12oz can (OR) 11

## non alcoholic

Athletic Brewing "Run Wild" n/a IPA 12oz can 5  
Virgin Mary 5

Juice 4 orange or grapefruit

Stumptown Coffee 4

Stumptown "French Roast" Cold Brew 4.5

Steven Smith Tea 4

peppermint | lord bergamot black

meadow chamomile blend | green

Steven Smith "Classic Black" Iced tea 4

Mondariz Sparkling Mineral Water

(750 mL) 9 (330 mL) 4

Bottled Coke 4

Diet Coke 3

### HOUSE SODAS

Sparkling Lemonade 4.5

Ginger Lime Soda 4.5

Pomegranate, Lime & Rose Soda 4.5