



charcuterie boards

*all boards are served with baguette
gluten-free options upon request .50 per person*

Grand Board | selection of five meats, two cheeses, pickled vegetables, olives**, pickles, almonds & grain mustard

Feeds 15-30 people

Plated on Wood 255

Plated on Disposable Tray 235

Petit Board | selection of five meats, two cheeses, pickled vegetables, olives**, pickles, almonds & grain mustard

Feeds 8-15 people

Plated on Wood 145

Plated on Disposable Tray 125

*wooden boards need to be returned within
48 hours*

*regional boards available for smaller groups
upon request*

dessert

cookie platter | three types of small cookies
3 per person

bite sized bouchon
3.50 per person

snacks

salted and fried almonds*** 26 for 16oz, 48 for 32oz

citrus and chili marinated olives** 22 for 16oz, 42 for 32oz

crostini, seasonal fruit and chevre 32 for 10 pieces

crostini, white bean and cerignola 32 for 10 pieces

raw bar

oysters* on the half-shell, requires staff on-site
with champagne mignonette and lemon 35 per dozen

whitefish dip with endive or crostini 27 for 16oz

poached prawns and garlic aioli* 39 per dozen

pastrami lox and rye toast 22 per 1/4 pound

vegetables/salads

all priced per person

roasted seasonal vegetables, buttermilk blue cheese crumbles
& walnut vinaigrette*** 8

fresh vegetable crudités, garlic herbed dip or
herbed cream cheese dip 7

seasonal green salad, herbs, lemon vinaigrette 6

catalogna chicories, radicchio, croutons,
anchovy vinaigrette*, grana padano 7

entrees

all priced per person

italian sausages with peppers & onions 9

house pork and beef meatballs with romesco** 10

braised chicken legs, rosemary, thyme & red wine 8

roasted grapes & braised duck legs 18

cassoulet, white beans, lardon, garlic
sausage, duck 19

can be made vegetarian with advanced notice

casual offerings

sandwiches priced at one half per person

"the randy" | fuji apples, buttermilk blue cheese*, sweetheart
ham, hazelnuts***, greens & aioli*
on ciabatta 8

italian grinder | capicola, salami, mortadella***, aioli*,
pickled peppers, greens, grana padano,
italian vinaigrette on ciabatta 8

roasted seasonal vegetable | herbed chèvre, pickled sweet
onions, frisee, on toasted ciabatta 7.50

pork frankfurter, bratwurst or kaeskrainer | ketchup, dijon,
relish, & onions 12 (full sausages)
add house-made sauerkraut 2

potato salad, dijon, celery, aioli* red wine vinegar
16 for 32 oz

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

Olives may contain pits. *contains nuts

house cocktails

alpine meadow | thyme infused gin, grapefruit, lemon, egg white*, honey, lavender bitters 13

old fashioned | whiskey, zirbenz stone pine liqueur, pasubio, simple, tiki bitters, king cube 12

storm on the sea | bullrun bourbon, barolo chinato, averna amaro, amaretto, lemon 14

terra incognita | vida mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 13

ruby rhod | gosling's dark rum, meletti amaro, cocchi rosa, lime juice, rhubarb bitters 13

betty white | green tea infused vodka, accompani flora green, clear creek cranberry, ginger, lime, soda 13

gilded mirror | rogue straight rye malt whiskey, dry curaçao, aveze genetian liqueur, cold brew, orange & cardamom bitters 15

zero proof

san pellegrino san bitter soda | rocks, orange twist, 100ml 4

eva's spritz | for bitter for worse rhubarb apertif, simple syrup, sparkling water, orange zest, rocks 6

ghia ginger rickey | ghia botanical aperitif, ginger syrup, lime, soda float, cherry 8

wine by the glass/quartino

sparkling

cabernet franc | MELARIC "Globules Roses" Brut Rosé Loire FR NV 14/17

glera | DURANTE "Le Spinee" Prosecco Treviso IT 13/16

white

rotgipfler | REINISCH Thermenregion AT 2020 14/17

melon de bourgogne | LUNEAU PAPIN "La Grange" Vieilles Vignes Muscadet Loire FR 2020 11/14

maccabeu, grenache blanc, grenache gris | OLIVIER PITHON "Mon P'tit Pithon" Cotes Catalanes FR 12/15

chasselas | LES VIGNES DE PARADIS "Quintessence" Savoie FR 2019 13/16

rosé & orange

gamay | DIVISION VILLAGES "L'Avoiron" Rosé Columbia Valley WA 2021 12/15

sangiovese | SANGUINETO Tuscany IT 2020 12/15

pinot gris, muscat, riesling | LIMITED ADDITION "Orange Crush" Willamette Valley OR 2021 14/17

red

pinot noir | MCKINLAY Willamette Valley OR 2020 13/16

gamay blend | BONHOMME "Le Telquel" Loire FR 2020 12/15

cabernet franc | ANGELIQUE LEON Chinon FR 2019 12/15

grenache | LES ACCOLES "Le Rendez Vous des Acolytes" Rhone 2019 13/16

carignan, cabernet sauvignon, grenache | JORDI MIRO "Ennak" Catalonia ES 2019 14/17

dry sherry

flight of four 15

LA CIGARERRA Manzanilla 10

FERNANDO de CASTILLA Fino "Antique" 10

LA CIGARERRA Amontillado 9

EL MAESTRO SIERRA "15 year" Oloroso 10

beer & cider

Rotating Draft Selection (16/11 oz) prices vary

Wayfinder "Fortuna" Altbier 16oz can (OR) 8

Matchless Rotating Hazy IPA 16oz can (WA) 9

Little Beast "Fera" American Brett Ale 500ml bottle (OR) 13

Coldfire "Indie Batch" American Stout 16oz can (OR) 10

Little Beast "Mr Nice" Passion Fruit Sour 16oz can (OR) 10

Son Of Man "Beti" Basque Style Cider 12oz can (OR) 10

non alcoholic

Stumptown Coffee 4

Stumptown "French Roast" Cold Brew 4.5

Steven Smith Tea 4

peppermint | *lord bergamot black*

meadow chamomile blend | *mao feng shui green*

Steven Smith "Exceptional" Iced Tea 3

Sparkling Mineral Water (330 mL) 3.5 / (750 mL) 6

Still Mineral Water (750 mL) 6

Bottled Coca Cola 4

Diet Coca Cola 3

HOUSE SODAS

Sparkling Lemonade 4.5

Ginger Lime Soda 4.5