



## MENU

### STARTERS/SIDES

GUACAMOLE & CHIPS - house made \$8

QUESO FUNDIDO - melted cheese and spanish chorizo, rajas  
tortillas \$10

HOUSE MADE BEANS & RICE \$5

GRILLED CORN - charred, cotija cheese, chile, aioli \$6

### TACOS

CHICKEN TINGA - chipotle, pickled onions, fresh cheese \$4

IDAHO SPUD & CHORIZO - crispy potato, tomato mojo  
jalapeño pesto \$5

BRAISED SHORT RIB - kimchi, fried peanuts and sesame-soy chile \$5

ENSENADA FISH - blackened fish, shaved cabbage, spiced crema \$5

MUSHROOM - seasonal mushrooms, crispy bacon, fundido  
salsa roja \$4.5

AVOCADO - grilled citrus, jicama slaw, crema \$4

CRISPY PORK BELLY BAHN MI - shaved cucumber, pickled vegetables  
burnt garlic aioli \$6

### NOT TACOS

FISH SANDWICH - blackened seasonal fish, paprika and jalapeño  
aioli, wild arugula, shaved cucumber, roasted tomatoes and haas  
avocados \$13.5

CHICKEN TINGA TACO SALAD - baby greens, beans, rice, pickled  
onion, fresh cheese, corn, cilantro vinaigrette \$12

We support our local farmers markets, purveyors of natural and humanely raised  
meats, and sustainable fishing practices.

## **DRAFT BEERS**

Bear Republic, Racer X, Double IPA, CA. - 8.3% ABV, 100 IBU \$8  
Stone, Idolatrous, IPA, CA. - 7% ABV, 75 IBU \$7  
Pelican, Hazy Rock, Juicy IPA, OR. - 6.2% ABV, 35 IBU \$6  
Breakside, Rainbows & Unicorns IPA, OR. - 5.2% ABV, 30 IBU \$6  
North Coast, Le Merle, Belgian Saison, CA. - 7.9% ABV, 26 IBU \$8  
Flat Tail, Hops & Lemon Verbena, Sour Blonde. - 6% ABV \$6  
CRUX, Cranberry Wit, OR. - 4.9% ABV, 8 IBU \$6  
Bad Granny, Rainier Cherry Cider, WA. - 7.2% ABV \$6  
Edge, Triple Virgin Cherries, Spain. - 7.7% ABV \$12  
Roadhouse, Siren's Seduction, Belgian Dark Ale, WY. - 15 % ABV \$9  
Barley Brown's, Starbottle Stout, OR. - 6% ABV \$7

## **BOTTLED BEERS**

Caguama (32 oz.)  
    Corona Familia \$10  
Modelo Especial 12 oz. \$5  
Dos Equis 12oz. \$5  
Negra Modelo 12 oz. \$5  
Victoria 12 oz. \$5

## **WINE BY THE GLASS / BOTTLE**

Zonin, Prosecco, Gambellara, Italy \$9/\$34  
Teutonic, Riesling, Willamette Valley, OR \$12/\$45  
Chasing Venus, Sauvignon Blanc, Marlborough, New Zealand \$10/\$37  
Telaya, Olta, Viognier Blend, Idaho \$9/\$34  
Split Rail, Chardonnay, Idaho \$8  
Bila-Haut, Rosé, France \$10/\$37  
Nicolas Potel, Pinot Noir, Burgundy, France \$12/\$45  
Porcupine Ridge, Cabernet Sauvignon, South Africa \$8/\$30  
Foxglove, Cabernet Sauvignon, Paso Robles, CA \$10/\$37  
Rabble, Cabernet Sauvignon, Paso Robles, CA \$60 bottle

## **BY THE CAN**

Cutwater Spirits, Tequila Margarita \$5  
Cutwater Spirits, Fugu Vodka Bloody Mary \$5

## **TRACTOR SODA**

Organic, natural farm to fountain beverage from Coeur d'Alene \$2.5