

Small Plates

Shoe String Sweet Onions \$8

Thinly sliced, floured & deep-fried in rice bran oil.
(vegan)

Thai Watermelon Salad \$6

Cubes of Hermiston watermelon, fresh chiles, cilantro, basil & mint in a ginger/garlic/soy vinaigrette. (vegan)

Pork Belly Lollipop \$9

House smoked Carlton pork belly on a stick with Chinese BBQ glaze. Served with hot mustard sauce on the side & Chinese cucumber salad (dairy-free)

House Green Salad \$8

mixed greens, julienned: carrots, cucumbers, red radish with toasted pumpkin seeds and your choice of house dressing: passion fruit vinaigrette, Italian vinaigrette, buttermilk ranch or blue cheese (vegetarian, *vegan, gluten-free, *dairy-free) **excluding ranch & blue cheese dressings*

Calamari \$12

breaded, fried & served with lemon & garlic mayo
(dairy-free)

House Fries \$6

local potatoes cut thin & fried
Served with your choice of sauce
(gluten-free)

Zucchini Fries \$8

spears of zucchini panko-breaded & deep-fried. Served with our Mexican ranch dip. (vegetarian)

Large Plates

Teriyaki Chicken Dinner \$21

teriyaki chicken thigh & breast, your choice of rice & stir-fried vegetables (dairy free)

Pesto & Burrata \$16

Pappardelle, kale pesto, toasted pine nuts, burrata cheese & parmesan cheese.
Served with Delish garlic bread
(vegetarian)

House Smoked Spare Ribs \$23

with barbecue sauce, bacon ranch potato salad & chili lime sweet corn
(gluten-free)

Seared Ahi \$22

sashimi grade tuna seared rare, sliced avocado, fennel/lemon salad, cucumber water, tropical seafood salsa (gluten-free, dairy free)

Baja Fish Tacos \$16

House beer-battered cod in soft corn tortillas with cabbage, lime crema, fresh salsa verde & pico de gallo. Served with fries or green salad

Cowboy Burger \$22

1/2-pound Snake River Farms wagyu beef patty, bacon, pepper jack cheese, sweet onion rings, garlic mayo & BBQ sauce on our toasted house bun. Served with house green salad or fries

All American Burger \$18

1/2-pound Snake River Farms wagyu beef patty, fry sauce, dill pickles onions, American cheese & toasted house bun. Served with house green salad or fries

Steak Bruschetta \$25

grilled Painted Hills flank steak on house bruschetta with tomato olive salad, arugula, balsamic vinegar & garlic mayo (dairy-free)