

Starters

grays Mediterranean platter - hummus, black barley tabbouleh, creamy cucumber salad, feta cheese, carrots sticks, kalamata olives, grilled flat bread	16
steak bite frites - peppercorn demi, smoked gorgonzola	15
starter mac n' cheese - panko, gorgonzola crust	10
deep dish onion soup - baguette crouton, gruyere	10.5
togarashi spiced prawn satay - katsu rice dumpling, soy pearls, sticky cherry glaze, miso cabbage slaw	15.25
goliath pretzel - pimento spread, brown mustard, beer cheese sauce	14
grays flatbread - pulled pork, beer cheese sauce, roasted veggies & peppers, mozzarella, honey mustard	14.5
nacho tots - cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch	14.25
brussel blossoms- crispy brussel sprouts, polenta fries, taleggio cheese fondue, tomato dust umami	15

Salads

dinner bistro salad - greens mix, cucumber, tomato, house white balsamic	9.5
caesar - hearts of romaine, house-baked croutons, reggiano parmesan	15 Lg /9.75 Sm
grays wedge - iceberg, red velvet egg, cucumber, smoked gorgonzola, radish, spiced chia seeds, tomato, chick pea cracker, ginger dressing	16
watercress & roast beet salad - orange , romaine hearts, goat cheese, pumpkin seed brittle, hibiscus-cidervinaigrette complement with a protein chicken 7 salmon 9 prawns 8 sirloin 8	16

Burgers & Sandwiches

Served with choice of fries, tots or green salad.

grays burger - 1/2 lbs CAB® patty, Tillamook® white cheddar, mayonnaise, lettuce, tomato, onion, brioche	18
black bean chipotle burger—Pico de Gallo, lettuce, provolone, ancho-lime spread, brioche bun	17.5
deli turkey sandwich - toasted nine-grain, Tillamook® white cheddar, roasted garlic aioli, tomato, lettuce	14.25
mushroom bacon burger - 1/2 lbs CAB® patty, cheese blend, stone-ground mustard, mayonnaise, lettuce, tomato, onion, brioche	19.5
grilled salmon BLT -bacon, pimento cream cheese, lemon aioli, sourdough	19
BBQ pulled pork sandwich -beer cheese sauce, slaw, marble rye	16.75

Entrées

rustic margherita pizza - tomato sauce, basil, fresh mozzarella add chicken, bacon or pepperoni 7	19.5
grays mac n' five cheese - panko gorgonzola crust	24.5
wild mushroom ravioli -cherry tomatoes & basil, fresh mozzarella, reggiano cheese, grilled vegetable relish	26.5
fish & chips - pacific cod, beer batter, malt tartar, slaw, fries	26.5
grilled king salmon -pistachio crusted, sun-dried tomato chardonnay cream, wild rice croquette, vegetable	34.5
rigatoni gratin - stout braised pork ragu, aged provolone & stracchino cheese, wilted baby leaf spinach	28.5

Sweets

Ice cream sampler -today's flavors in a croquant shell	9.5
crème brulee -classic vanilla custard	8.5
molten fudge cake - berries, vanilla ice cream	8.5
salted caramel skillet cookie -vanilla ice cream	9.75
mud pie tart -cocoa crust, rich ganache, chocolate mousse, Oreo® crumbles, tart cherry coulis	9.5

\$2.50 charge for all to go transactions

*Foods may be undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free dishes are made with gluten-free ingredients, we cannot ensure that no cross-contamination has occurred. **Allergy statement:** Menu items may contain or come into contact with GLUTEN, SEAFOOD, SHELLFISH, WHEAT, EGGS, TREE NUTS, PEANUTS, DAIRY PRODUCTS and MILK. For more information, please communicate your allergy concerns to your server and speak with a manager. For your convenience a 20% Gratuity automatically added to parties of 6 or more guests, of which 100% is paid to the server.