



LOUNGE MENU

STARTERS

FEATURED SOUP

ask about today's offering

SMOKED SALMON CROQUETTES

preserved lemon-mint aioli, arugula

CITRUS FENNEL MARINATED OLIVES

grilled sourdough, crumbled feta

PICKLE BOARD

rotating selection of housemade pickled items

SALADS

MIXED GREENS

radish, seasonal vegetables, pickled red onion, avocado basil purée, buttermilk herb dressing

ARUGULA AND BERRY

seasonal berries, fennel, citrus, feta, pistachio herb vinaigrette

add 3 prawns \$15 add 7 oz salmon* \$20

add chicken breast \$12

SIDES

FRESHLY BAKED BREAD

GRILLED ZUCCHINI

piquillo pepper, crispy onion

ROASTED HEIRLOOM CARROT

thai sunflower butter

SIDE SALAD

FRIES

add roasted garlic & rosemary \$3

add peppadew pepper aioli \$1.50

ALL I'VE PEPPER WANTED

pineapple, passionfruit, lime, house-made hibiscus simple, habanero, tajín rim

add huckleberry vodka \$7 or add tequila \$7

SHRUB MY SHOULDERS

strawberry basil peppercorn drinking vinegar, sparkling cider
add rum \$7

ENTREES

ARTICHOKE PAELLA

snow peas, red peppers, edamame, smoked paprika, roasted garlic emulsion

SKILLET CRISP SALMON*

himalayan red rice, asparagus & fennel, black garlic sherry emulsion, piquillo pepper pesto

12 OZ STRIPLOIN*

herb-garlic marinade, blue cheese fingerling potatoes, charred shallots, chimichurri aioli
add prawns \$15

MAYROSE BURGER*

green leaf lettuce, beefsteak tomato, crispy onions, cheddar cheese, peppadew pepper aioli, brioche bun, fries
add bacon \$5 add avocado \$3 add fried egg* \$3

CHEESE TORTELLINI

crispy pancetta, sweet peas, arugula, basil, parmesan cream

CONFIT CHICKEN BREAST

chive fingerling potato, asparagus, mushroom chicken jus

DESSERTS

ESPRESSO-CHOCOLATE BASQUE CHEESECAKE

caramel sauce, cinnamon-nutmeg whip, cocoa nibs

OLIVE OIL CARROT CAKE

pineapple compote, honey crème fraîche, candied carrot

BLACKBERRY LEMON MERINGUE

marionberry lemon curd, blackberries, graham crumble, toasted marshmallow

HOUSE-MADE SORBET

ask about today's offering

MOCKTAILS

BLOOD OF A GINGER

blood orange purée, orange simple, whipped cream, blood orange ginger beer
add citron vodka \$6

THE EMPRESS

citrus, club soda, house-made jasmine tea simple, butterfly pea flower tea
add London dry gin \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any allergies. All to-go orders include a \$0.50 upcharge per item for disposable packaging. An 18% gratuity will be automatically charged to groups of 6 or more.

COCKTAILS

FLOWER SOUR ketel one botanical grapefruit & rose vodka, lemon, simple syrup, lavender bitters, blood orange ginger beer	17	THE 19TH AMENDMENT aviation gin, st. germain elderflower liqueur, crème de violette, lemon	20
THYME-LESS CLASSIC big gin london dry gin, thyme simple syrup, lemon, lange pinot noir rosé float	20	NEATO BANDITO montolobos mezcal, cold brew, simple syrup, cream, mole bitters	18
RYE-TAI bulleit rye, cointreau, orgeat syrup, lime, tiki bitters	19	ALWAYS FASHIONABLE big nose kate western whiskey, house-made smoked demerara simple syrup, bitters blend	18
REVOLVER in-house barrel aged bourbon, coffee liqueur, orange bitters	19	DUNIWAY DAIQUIRI lewis & clark rum, soho lychee liqueur, grapefruit juice, lime juice, simple syrup	15
GREEN HORNET 2 l seeds cucumber jalapeño tequila, cucumber & lime juices, st. germain elderflower liqueur, club soda	18	THE GINGERY BEER new deal ginger liqueur, honey, lemon, hefeweizen beer	15

WINE

	6 OZ	9 OZ	BTL		6 OZ	9 OZ	BTL
BUBBLES				REDS			
PORTLANDIA BRUT willamette valley, or	14	----	65	GROCHAU CELLARS GAMAY/PINOT NOIR willamette valley, or	15	23	56
DOMAINE STE. MICHELLE BRUT ROSE columbia valley, wa	13	----	55	BROWNE FOREST PROJECT PINOT NOIR willamette valley, or	16	24	60
WHITES & ROSE	6 OZ	9 OZ	BTL	HOUSE RED BLEND rotating	12	18	----
WILD HILLS ROSE willamette valley, or	13	20	48	ABACELA VINTNER'S #26 RED BLEND umpqua valley, or	15	23	56
SOKOL BLOSSER PINOT GRIS willamette valley, or	15	23	56	CHATEAU STE. MICHELLE COLD CREEK CABERNET SAUVIGNON columbia valley, wa	17	26	64
CHATEAU STE. MICHELLE SAUVIGNON BLANC columbia valley, wa	12	18	44	MERCER SMALL LOT MERLOT horse heaven hills, wa	15	23	56
POET'S LEAP RIESLING columbia valley, wa	15	23	56	GRAMERCY CELLARS SYRAH columbia valley, wa	18	27	68
HOUSE CHARDONNAY rotating	12	18	----				
BATTLE CREEK CHARDONNAY willamette valley, or	15	23	56				

CRAFT BEER ON TAP

	PINT	22 OZ		PINT	22 OZ
WIDMER BROS. HEFEWEIZEN portland, or	11	13	ABV 4.9%	12	14
			IBU 26	ABV 6.4%	IBU 50
INCLINE CIDER CO. BLACKBERRY auburn, wa	12	14	ABV 6.5%		
			IBU 0		
PFRIEM PILSNER hood river, or	11	13	ABV 4.9%	12	14
			IBU 35	ABV 6.6%	IBU 60
LEVEL BREWING SWEEP THE LEG RICE LAGER portland, or	11	13	ABV 4.6%	14	16
			IBU 17	ABV 5.8%	IBU 27
DESCHUTES FRESH SQUEEZED IPA bend, or					
STEEPLEJACK NORTHWEST IPA portland, or					
OAKSHIRE BREWING ESPRESSO STOUT eugene, or					