

STARTERS

FEATURED SOUP ask about today's offering	10
SMOKED SALMON CROQUETTES preserved lemon-mint aioli, arugula	17
WARM SPINACH DIP boursin cheese, artichoke, fresh baked bread	16
CITRUS FENNEL MARINATED OLIVES grilled sourdough, crumbled feta	10
PICKLE BOARD rotating selection of housemade pickled items	9
CHEF'S HUMMUS BOARD assorted crudités, grilled naan	16
LEMON SCENTED SHRIMP COCKTAIL jalapeño mango chutney, house cocktail sauce, fennel dill salad	20

SALADS

MIXED GREENS radish, seasonal vegetables, pickled red onion, avocado basil purée, buttermilk herb dressing	13
ARUGULA AND BERRY seasonal berries, fennel, citrus, feta, pistachio herb vinaigrette	15

add 3 prawns \$15 add 7 oz salmon* \$20 add chicken breast \$12

SIDES

FRESHLY BAKED BREAD	7
GRILLED ZUCCHINI piquillo pepper, crispy onion	12
ROASTED HEIRLOOM CARROTS thai sunflower butter	10
SIDE SALAD	8
FRIES add roasted garlic & rosemary \$3 add peppadew pepper aioli \$1.50	7



ENTREES

ARTICHOKE PAELLA snow peas, red pepper, edamame, smoked paprika, roasted garlic emulsion	28
SKILLET CRISP SALMON* himalayan red rice, sautéed asparagus & fennel, black garlic sherry emulsion, piquillo pepper pesto	37
12 OZ STRIPLOIN* herb-garlic marinade, blue cheese fingerling potatoes, charred shallots, chimichurri aioli add prawns \$15	48
MOROCCAN BRAISED LAMB SHANK almond, mint, and pea couscous, pickled red onions, feta	37
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	23
PRAWNS AND GRITS white cheddar chive grits, grilled zucchini, spring onion, sherry shellfish reduction	35
CHEESE TORTELLINI crispy pancetta, sweet pea, arugula, basil, parmesan cream	26
CONFIT CHICKEN BREAST chive fingerling potatoes, asparagus, mushroom chicken jus	28

*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.

DESSERTS

ESPRESSO-CHOCOLATE BASQUE CHEESECAKE caramel sauce, cinnamon-nutmeg whip, cocoa nibs	13
OLIVE OIL CARROT CAKE pineapple compote, honey crème fraîche, candied carrot	13
BLACKBERRY LEMON MERINGUE marionberry lemon curd, blackberries, graham crumble, toasted marshmallow	12
HOUSE-MADE SORBET ask about today's offering	8

3 COURSE DINNER \$50

STARTERS

choice of

FEATURED SOUP
MIXED GREENS
WARM SPINACH DIP

ENTREES

choice of

CONFIT CHICKEN BREAST
SKILLET CRISP SALMON* +7
CHEESE TORTELLINI
ARTICHOKE PAELLA

DESSERTS

choice of

ESPRESSO-CHOCOLATE BASQUE CHEESECAKE
OLIVE OIL CARROT CAKE
HOUSE-MADE SORBET

COCKTAILS

FLOWER SOUR ketel one botanical grapefruit & rose vodka, lemon, simple syrup, lavender bitters, blood orange ginger beer	17
THYME-LESS CLASSIC big gin london dry gin, thyme simple syrup, lemon, wild hills rosé float	20
RYE-TAI bulleit rye, cointreau, orgeat syrup, lime, tiki bitters	19
REVOLVER in-house barrel aged bourbon, coffee liqueur, orange bitters	19
THE 19TH AMENDMENT aviation gin, st. germain elderflower liqueur, crème de violette, lemon	20
NEATO BANDITO montolobos mezcal, cold brew, simple syrup, cream, mole bitters	18
ALWAYS FASHIONABLE big nose kate western whiskey, house-made smoked demerara simple syrup, bitters blend	18
THE GINGERY BEER new deal ginger liqueur, honey, lemon, hefeweizen beer	15
GREEN HORNET 21 seeds cucumber jalapeño tequila, cucumber & lime juices, st. germain elderflower liqueur, club soda	18
DUNIWAY DAIQUIRI lewis & clark rum, soho lychee liqueur, grapefruit juice, lime juice, simple syrup	15

MOCKTAILS

ALL I'VE PEPPER WANTED pineapple, passionfruit, lime, house-made hibiscus simple, habanero, tajín rim	9
SHRUB MY SHOULDERS strawberry basil peppercorn drinking vinegar with sparkling cider	8
BLOOD OF A GINGER blood orange purée, orange simple, whipped cream, blood orange ginger beer	9
THE EMPRESS citrus, club soda, house-made jasmine tea simple, butterfly pea tea	9

CRAFT BEERS ON TAP

	PINT	22 OZ
INCLINE CIDER CO. BLACKBERRY AUBURN, WA 6.5% ABV N/A IBU	12	14
PFRIEM PILSNER HOOD RIVER, OR 4.9% ABV 35 IBU	11	13
LEVEL BREWING SWEEP THE LEG RICE LAGER PORTLAND, OR 4.6% ABV 17 IBU	11	13
WIDMER BROS. HEFEWEIZEN PORTLAND, OR 4.9% ABV 26 IBU	11	13
DESCHUTES FRESH SQUEEZED IPA BEND, OR 6.4% ABV 50 IBU	12	14
STEEPLEJACK NORTHWEST IPA PORTLAND, OR 6.6% ABV 60 IBU	12	14
OAKSHIRE BREWING ESPRESSO STOUT EUGENE, OR 5.8% ABV 27 IBU	14	16

WINE BY THE GLASS

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