



LOUNGE MENU

STARTERS

- SOUP OF THE DAY** 10
ask about today's offering
- SMOKED SALMON CROQUETTES** 17
preserved lemon-mint aioli, arugula
- MARINATED OLIVES** 10
grilled sourdough, crumbled feta, fennel-citrus marinade
- PICKLED VEGETABLES** 8
rotating selection of house made pickles

SALADS

- MIXED GREENS** 13
shaved seasonal vegetables, miso cashew cheese, sweet chili carrot sesame vinaigrette, toasted cashews
- ROASTED BEET AND BERRY** 17
beets, seasonal berries, honey-lemon ricotta, arugula, celery, hazelnut dressing
add 3 prawns \$15 add 7 oz salmon* \$20
add chicken breast \$12

SIDES

- FRESHLY BAKED BREAD** 7
- GRILLED ASPARAGUS** 12
lemon-tahini aioli
- HONEY THYME GLAZED BABY CARROTS** 10
- SIDE SALAD** 8
- FRIES** 7
add roasted garlic & rosemary \$3
add truffle aioli \$1.50

- ALL I'VE PEPPER WANTED** 9
pineapple, passionfruit, lime, house-made hibiscus simple, habanero, tajín rim
add huckleberry vodka \$7 or add tequila \$7
- SHRUB MY SHOULDERS** 8
strawberry basil peppercorn drinking vinegar with sparkling cider
add rum \$7

ENTREES

- ARTICHOKE PAELLA** 29
snow peas, red peppers, edamame, smoked paprika, roasted garlic emulsion
- SKILLET CRISP SALMON*** 35
quinoa, rice & barley pilaf, shaved asparagus, radish, & arugula salad, lemon-tahini dressing
- 12 OZ STRIPLOIN*** 47
herb-garlic marinade, crispy redskin potatoes, charred shallots, chimichurri aioli
add prawns \$15
- MAYROSE BURGER*** 21
butter lettuce, beefsteak tomato, crispy onion, gruyère cheese, truffle aioli, brioche bun, fries
add bacon \$4 add avocado \$3 add fried egg \$3 add extra patty \$12
- CHEESE TORTELLINI** 25
basil-hazelnut pesto cream, fennel, blistered tomatoes, arugula, parmesan cheese
- CONFIT CHICKEN BREAST** 27
buttered purple potatoes, glazed carrots, chicken jus

DESSERTS

- ESPRESSO-CHOCOLATE BASQUE CHEESECAKE** 12
caramel sauce, cinnamon-nutmeg whip, cocoa nibs
- ALMOND-THYME OLIVE OIL CAKE** 13
seasonal fruit compote, lemon zest, honey crème fraîche
- YUZU-LEMON MERINGUE** 13
yuzu-lemon curd, fresh raspberry, graham crumble, toasted marshmallow

MOCKTAILS

- BLOOD OF A GINGER** 9
blood orange purée, orange simple, whipped cream, blood orange ginger beer
add citron vodka \$6
- THE EMPRESS** 9
citrus, club soda, house-made jasmine tea simple, butterfly pea 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
THE TRAILBLAZER easy rider bourbon, amaro averna & fernet-branca barrel aged, black walnut bitters	18	DUNIWAY DAIQUIRI lewis & clark rum, grapefruit juice, lime juice, simple syrup	15
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

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