

STARTERS

SOUP OF THE DAY 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
MARINATED OLIVES grilled sourdough, crumbled feta, fennel-citrus marinade	10
PICKLED VEGETABLES rotating selection of house-made pickles	8
CHEF'S HUMMUS BOARD assorted crudités, grilled naan	16
SMOKED SCALLOP CRUDO* infused with yuzu, ginger, & lemon, serrano, grapefruit, pickled onions, chili oil, cilantro, & chives	25

SALADS

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

SIDES

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



ENTREES

ARTICHOKE PAELLA snow peas, red pepper, edamame, smoked paprika, roasted garlic emulsion	29
SKILLET CRISP SALMON* quinoa, rice & barley pilaf, shaved asparagus, radish, & arugula salad, lemon-tahini dressing	35
12 OZ STRIPLIN* herb-garlic marinade, crispy redskin potatoes, charred shallots, chimichurri aioli add prawns \$15	47
MOROCCAN BRAISED LAMB SHANK almond, mint, and pea couscous, pickled red onions, feta	37
MAYROSE BURGER* butter lettuce, beefsteak tomato, crispy onions, gruyère cheese, truffle aioli, brioche bun, fries add bacon \$4 add avocado \$3 add fried egg* \$3 add extra patty* \$12	21
SAUTEED PRAWNS honey-lime-chipotle glaze, black rice with chorizo, saffron-cauliflower purée	35
CHEESE TORTELLINI basil-hazelnut pesto cream, fennel, blistered tomatoes, arugula, parmesan cheese	25
CONFIT CHICKEN BREAST buttered purple potatoes, glazed carrots, chicken jus	27

*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	12
ALMOND-THYME OLIVE OIL CAKE seasonal fruit compote, lemon zest, honey crème fraîche	13
YUZU-LEMON MERINGUE yuzu-lemon curd, fresh raspberry, graham crumble, toasted marshmallow	13
HOUSE-MADE SORBET ask about today's offering	7.50

3 COURSE DINNER \$50

STARTERS choice of

SOUP OF THE DAY
MIXED GREENS
WARM SPINACH DIP

ENTREES choice of

CONFIT CHICKEN BREAST
SKILLET CRISP SALMON* +\$5
CHEESE TORTELLINI
ARTICHOKE PAELLA

DESSERTS choice of

ESPRESSO-CHOCOLATE BASQUE CHEESECAKE
ALMOND-THYME OLIVE OIL 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

THE TRAILBLAZER easy rider bourbon, amaro averna & fernet-branca barrel aged, black walnut bitters	18
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THE 19TH AMENDMENT aviation gin, st. germain elderflower liqueur, crème de violette, lemon	20
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NEATO BANDITO montolobos mezcal, cold brew, simple syrup, cream, mole bitters	18
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ALWAYS FASHIONABLE big nose kate western whiskey, house-made smoked demerara simple syrup, bitters blend	18
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THE GINGERY BEER new deal ginger liqueur, honey, lemon, hefeweizen beer	15
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GREEN HORNET 21 seeds cucumber jalapeño tequila, cucumber & lime juices, st. germain elderflower liqueur, club soda	18
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DUNIWAY DAIQUIRI lewis & clark rum, grapefruit juice, lime juice, simple syrup	15
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MOCKTAILS

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

	PINT	22 OZ
INCLINE CIDER CO. MARIONBERRY 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