



THANKSGIVING DINNER

Prix Fixe \$72

STARTERS

choice of

ROOT VEGETABLE CURRY BISQUE

pumpkin spiced yogurt, toasted coconut flakes

ROGUE BLUE CHEESE AND POACHED PEAR SALAD

toasted walnuts, rogue creamery blue, fennel, mixed greens, champagne-herb vinaigrette

ROASTED RED BEET "CARPACCIO"

yellow pepper coulis, basil oil, frisée, pomegranate seeds, roasted hazelnut, saffron citrus vinaigrette

ENTREES

choice of

ALE BRINED HERBED TURKEY BREAST

roasted garlic yukon mash, glazed haricot vert with crispy shallots, turkey jus, cranberry compote

MISO GLAZED SALMON*

ancient grains pilaf, grilled broccolini, sweet chili butter sauce

add grilled prawns + \$13

SEARED RED WINE BRAISED SHORT RIB

roasted garlic yukon mash, wild mushroom fricassee, glazed haricot vert, au poivre sauce

add grilled prawns + \$13

STUFFED ACORN SQUASH

ancient grains, grilled broccolini, roasted tomato sauce

-\$15

DESSERTS

choice of

BASQUE PUMPKIN CHEESECAKE

cinnamon chantilly, pepita brittle, caramel sauce

WARM PECAN PIE TARTLET

tillamook vanilla ice cream, maple bourbon drizzle

APPLE PIE SORBET

cinnamon crumble & cider reduction

*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
THYME-LESS CLASSIC big gin london dry gin, thyme simple syrup, lemon, lange pinot noir 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
THE GINGERY BEER new deal ginger liqueur, honey, lemon, hefeweizen beer	15

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
DUNIWAY DAIQUIRI lewis & clark rum, grapefruit juice, lime juice, simple syrup	15
GREEN HORNET 21 seeds cucumber jalapeño tequila, cucumber & lime juices, st. germain elderflower liqueur, club soda	18

WINE

BUBBLES	6 OZ	9 OZ	BTL
PORTLANDIA BRUT willamette valley, or	14	----	65
DOMAINE STE. MICHELLE BRUT ROSE columbia valley, wa	13	----	55
WHITES & ROSE	6 OZ	9 OZ	BTL
WILD HILLS ROSE willamette valley, or	13	20	48
SOKOL BLOSSER PINOT GRIS willamette valley, or	15	23	56
CHATEAU 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

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

CRAFT BEER ON TAP

	PINT	22 OZ
WIDMER BROS. HEFEWEIZEN portland, or	11	13
	ABV 4.9%	IBU 26
INCLINE CIDER CO. MARIONBERRY auburn, wa	12	14
	ABV 6.5%	IBU 0
PFRIEM PILSNER hood river, or	11	13
	ABV 4.9%	IBU 35
LEVEL BREWING SWEEP THE LEG RICE LAGER portland, or	11	13
	ABV 4.6%	IBU 17

	PINT	22 OZ
DESCHUTES TROPICAL FRESH IPA bend, or	12	14
	ABV 6.5%	IBU 50
STEEPLEJACK NORTHWEST IPA portland, or	12	14
	ABV 6.6%	IBU 60
OAKSHIRE BREWING ESPRESSO STOUT eugene, or	14	16
	ABV 5.8%	IBU 27