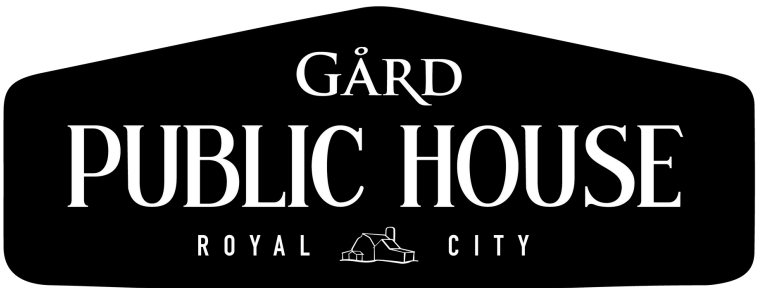


S T A R T E R S   &   S P E C I A L T I E S

<b>Calamari</b> Rhode Island-style calamari battered in our secret flour mixture, deep fried to crispy perfection, then tossed with house brown garlic butter, cherry pepper, & pepperoncini, served with marinara sauce	14
<b>Summer Burrata</b> Burrata cheese with house made pesto, seasonal fruit, roasted tomatoes, candied walnuts, onion & our maple chili sauce, served with a side of flat bread	17
<b>Rotating Dip</b> Ask your server, served with flatbread	12
<b>Smoked Chicken Wings</b> Choice of: garlic parmesan, sweet chili, BBQ, or salt & pepper	14
<b>Seasonal Crispy Pork Belly</b> Ask your server	15
<b>Egg Rolls</b> House made, filling varies, ask your server	12
<b>Hand Cut Fries with Kosher Salt</b> Garlic Fries 8; Parmesan Truffle Fries 10	7

S A L A D S

Add chicken \$7, shrimp \$10, steak \$17, bacon \$2	
<b>Crunchy Thai</b> Thai peanut & basil salad made with carrots, cabbage, chickpeas, peanuts, pineapple & lime tossed in peanut vinaigrette	15
<b>Mediterranean</b> Mixed greens, red bell peppers, red onion, kalamata olives, feta cheese & house made herbal vinaigrette	15
<b>Chopped BLT</b> Romaine, tomato, bacon, house made feta ranch dressing	15
<b>Roasted Beet</b> Mixed greens, feta cheese, maple walnuts, seasonal house made vinaigrette	15
<b>Caesar</b> House made dressing, romaine, brioche croutons, Grana Padano cheese	13
<b>House</b> Mixed greens, seasonal fruit, vegetable chips, seasonal house made vinaigrette	9



P I Z Z A   O V E N

House made dough, 12-inch pizza with house made sauce	
<b>Greenhouse Burrata 21</b> Marinara, fontina cheese, mushrooms, squash, onion, fresh basil, topped with pesto-filled burrata & spicy maple honey	
<b>BBQ Pulled Pork 21</b> Pulled pork, cheese blend, pineapple, jalapenos, topped with BBQ sauce	
<b>Sweet Chili Chicken 21</b> Sweet chili sauce, grilled chicken, red onion, Mandarin oranges, fontina cheese	
<b>Hawaiian 20</b> House made red sauce, cheese blend, Canadian bacon, pineapple	
<b>Pepperoni 18</b> House made red sauce, cheese blend, pepperoni	
<b>Cheese 16</b> House made red sauce, cheese blend	
Add olives, tomatoes, pineapple or jalapenos \$1.50; bacon, pepperoni, Canadian bacon, or extra cheese \$2	

S W E E T S

<b>Chocolate Lava Cake</b> Lava cake baked in cast iron with a rich gooey center & perfectly crisp edge	12
<b>House Made Ice Cream</b> Rotating flavors, ask your server	4

M A I N S

Add a half salad: House \$5; Caesar, Chopped BLT, Mediterranean, Thai or Beet for \$7.50

<b>New York Steak Au Poivre</b> 12-ounce New York strip*, smoked mashed potatoes, roasted veggies & our classic Argentinian chimichurri Add shrimp \$10	44
<b>Pork Chop</b> Local bone-in chop, creamy polenta, spicy blueberry sauce, seasonal fruit & roasted veggies	36
<b>Lamb Kabobs</b> Grilled lamb skewers, herb & cabbage slaw salad, hummus, fried chickpeas, lamb reduction	30
<b>Roasted Chicken</b> Roasted chicken with smoked mashed potatoes, sauteed mushrooms & roasted chili jam	30
<b>Fish &amp; Chips</b> Hand-battered rockfish, served with house made tartar & house made fries	20
<b>Burger</b> Half-pound patty*, shredded lettuce, dill pickles, aioli, sharp white cheddar, brioche bun, served with house made fries	20
<b>Mac &amp; Cheese</b> House made five-cheese blend Add chicken \$7; bacon \$2	18
<b>Asada Cheesesteak</b> Toasted hoagie roll filled with our delicious asada steak, caramelized peppers, onion & mushrooms, melted fontina & house made basil garlic aioli	19

PLEASE ASK YOUR SERVER ABOUT GLUTEN-FREE, DAIRY-FREE OR VEGETARIAN OPTIONS, OR OTHER DIETARY NEEDS

20% gratuity will be included for parties of 6 or more

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase of foodborne illness

COCKTAILS

Moscow Mule	14
Titos vodka, ginger beer & simple syrup, garnished with fresh lime & mint	
Margarita on the Rocks	14
El Jimador reposado tequila, agave, Cointreau, club soda, with a spiced & salted rim	
Public House Bloody Mary	14
Local vodka from Cash Butte Distillery & house made Bloody Mary mix	
Old Fashioned	16
Bulleit bourbon, simple syrup, bitters, with orange peel & a Luxardo cherry	
Tom Collins	13
Hendricks gin, lemon juice, simple syrup & club soda, lemon & a Bordeaux cherry	
Mojito	15
Bacardi silver, mint, lime, simple syrup, topped with club soda	
Mimosa	7
Prosecco with Sparkling wine with your choice of orange, cranberry or pineapple juice	

BEER & SELTZERS

Domestic & Import	5
Coors Light, Michelob Ultra, Modelo	
Craft Beer	12oz: 7
Rotating selections, ask your server	16oz: 9
Hard Seltzers & Twisted Tea	5
NA Beer	varies

NON-ALCOHOLIC

Soda, Lemonade & Iced Tea/Hot Tea	2
Specialty	5
Shirley Temple, Roy Roger, Arnold Palmer	
Coffee/Espresso	4
Mocktails/NA Beer	varies

GÅRD VINTNERS

Sustainably estate grown wines from the  
Royal Slope and Columbia Valley  
15-25% off for wine club members!

Gård Wine Tasting Flight \$20

Sample a curated section of four Gård Vintners favorites. Choose a mixed flight, or all reds.

WINE BY THE GLASS

	5oz   9oz
2024 Freyja (Viognier/Roussanne)	10   18
Pair with salads, egg rolls, fish, chicken	
2023 Sauvignon Blanc	10   18
Pair with chicken, seafood, salads, pasta	
2023 Rosé	10   18
Pair with salads, pork belly, chicken wings	
2021 The Don (Cabernet blend)	11   19.5
Pair with pizza, burger, steak	
2021 Boneyard (Syrah)	11   19.5
Pair with pork, burger, pizza	
2021 Vacluse (Syrah/Grenache)	19   34
Pair with pork, lamb, burger, chicken wings	
2020 Cabernet Sauvignon	19   34
Pair with steak, burger, pizza	

ASK ABOUT OUR WINE CLUB  
SAVE 15-25% ON GLASSES & BOTTLES

WINE BY THE BOTTLE

White	To-go   Dine-In
2024 Freyja (Viognier/Roussanne)	28   33
2023 Slope Life Downshift Chardonnay	25   30
2023 Slope Life Golden Hour Albariño	25   30
2024 Franc Blanc	28   33
2023 Sauvignon Blanc	28   33
2021 Riesling Grand Klasse	32   37
2022 Albariño	42   47
2022 Muscadelle	42   47
2021 Chardonnay Grand Klasse	42   47
2022 Viognier Grand Klasse	42   47
2022 Roussanne Grand Klasse	42   27
2021 BDX Blanc (Sauv Blanc/Semillon)	50   55
2021 RHN Blanc (Viognier/Roussanne)	50   55
2021 Winemaker's Select Chardonnay	60   65
Rosé, Orange & Sparkling	
2023 Rosé	25   30
2023 Slope Life Boots Up Rosé	25   30
2021 Tigré (Orange-style Pinot Gris)	42   47
2020 Skål Sparkling White	65   70
Red	
2020 Slope Life Country Road Cab Sauv	25   30
2020 Slope Life Hometown Red (Syrah)	25   30
2021 The Don (Cab Sauv blend)	28   33
2021 Boneyard (Syrah)	28   33
2020 Cabernet Sauvignon	50   55
2021 Malbec	60   65
2021 Cabernet Franc	60   65
2021 Merlot	60   65
2021 Pinot Noir	65   70
2021 Vacluse (Syrah/Grenache)	50   55
2020 Kvasir (Mourvèdre blend)	60   65
2020 Reverence (Grenache blend)	70   75
2021 Grenache	60   65
2021 Cabernet Sauvignon Grand Klasse	80   85
2021 Syrah Grand Klasse	70   75
2021 Winemaker's Select Cabernet Sauvignon	85   90
2021 Winemaker's Select Syrah	85   90
2021 Stoneridge Vineyard Selection (Tempr./Syrah)	125   130
Dessert	
2022 15 Riesling Ice Wine (375ml)	100   105