

THE VINEYARD LOUNGE

Small Plates

CHORIZO-STUFFED MUSHROOMS Crème Fraîche	9
CREAMY BRIE TOASTS Arugula W2 Onion Jam Berries Pink Peppercorn	10
ROASTED GARLIC & TAHINI HUMMUS Fresh Cut Crudités Kalamata Olives Flatbread	9
SHRIMP PEEL & EAT COCKTAIL Lemon Living Lettuce Cocktail Sauce	13
HOUSE-CUT FRITES Roasted Garlic Aioli	5
ROASTED BUTTERNUT SQUASH BISQUE Red Wine Caramel Pepita	10
FRENCH ONION SOUP Provolone Swiss Cheese Baguette	10
HARVEST GREENS SALAD Apple Carrot Curl Vanilla Honey Vinaigrette Almond Feta	10
CANDIED BEET SALAD Panchetta Arugula Goat Cheese Sweet Onion Blackberry	10
LAMB SLIDERS Orange Marmalade Arugula Goat Cheese Peppercorn Spread	14
PRIME RIB DIP SLIDERS Au Jus Crispy Onion Horseradish Cream	12
POKE BUTTER LETTUCE WRAPS Ahi Pickled Ginger Wakame Sweet Chili Soy Sriracha	11
HOT CRAB & TILLAMOOK CHEDDAR DIP Baguette Fresh Cut Crudités	15
MARC CAESAR SALAD Crouton Duo Quail Egg Oven Roasted Tomatoes Anchovies	10
CRISPY CALAMARI Red Pepper Aioli Cotija Roasted Peppers Lemon Grant's Sriracha Duo	14
CRISPY SALMON "PHISH" TACOS Flour Tortilla Cotija Coleslaw House Red Sriracha	14
STEAM BUNS Japanese Cucumber Flank Steak Sesame Sriracha	12

Dining Favorites

CHEESE PLATE Seasonal Fruit House Jams & Jellies Nuts Charcuterie	25
OVEN ROASTED BRUSSEL SPROUTS Black Truffle Hollandaise Pepita Buttermilk Blue Cheese Rouille	14
TEMPURA SASQUATCH ROLL Snow Crab Ahi Tuna House Sriracha Cucumber Spicy Aioli	17
NORTHWEST COBB SALAD Smoked Salmon Cougar Gold Vinaigrette Hazelnuts Apple Bacon	15
SLOW BRAISED LAMB SHEPARD'S PIE Mashed Potatoes Provolone Roasted Vegetables Garden Salad	18
CREAMY CHICKEN & BISCUITS Peas Sweet Onions Cheddar Biscuits Garden Salad	16
BEEF STROGANOFF Mushroom Braised Beef Pappardelle Cream Fraiche Crostini	17
BURWOOD PILSNER & STEAMED CLAMS Pork Belly Crostini Stone Ground Mustard	15
SALMON FISH AND CHIPS Coleslaw Fries Lemon Tarter	17
QUACK-IN CHEESE Sweet Pea Tillamook Cheddar Duck Confit Garden Salad	16
BONE-IN PORK CHOP Potato Puree Brussel Sprouts Granny Smith Apples	19
VINEYARD CHICKEN PAPPARDELLE Sage Cream Sauce Goat Cheese Dried Cranberry Crostini	18
GRILLED CHEESE INCIDENT Cheddar Swiss Gouda Tomato Basil Soup Garden Salad	15
ROASTED TURKEY BACON MELT Garlic Aioli Bacon Spinach Sourdough Swiss	14
LOUNGE BURGER Thick Cut Bacon Garlic Aioli Butter Lettuce Tillamook White Cheddar Sweet Onion Jam	15
12 OZ CHAIRMAN'S RESERVE NEW YORK STRIP Potato Puree Mushroom Ragout Truffle Hollandaise Clip Carrot ..	39

SUN-THURS, 4:00-9:30 PM | FRI-SAT, 4:00-10:30 PM | HAPPY HOUR DRINK SPECIALS, 4:00-6:00 PM