

## BITES

### HUMMUS PLATE *v* 14

Hummus, sun-dried tomato goat cheese, cherry tomatoes, cucumbers, carrots, and pepperoncini. Served with warm naan, or tortilla chips.

### CURRIED SPINACH ARTICHOKE DIP *v/GF* 13

Served with sliced tomato and warm naan or tortilla chips.

### CHIPS & FIRE-ROASTED SALSA *v/GF* 7

Tortilla chips served with fire-roasted salsa.

### GREEN CHILE HONEY CORNBREAD *v* 8

Served with house-made Cajun butter.

## GREENS

Turn any salad into a wrap and choose side for \$2.

### CIDER BEET SALAD *v/GF* 12

Spicy greens, dressed with a spiced cider vinaigrette. Topped with beets, spiced nuts, goat cheese, and shaved red onion.

### SOUTHWEST SALAD *GF* 13

Romaine lettuce, house beef chili, five cheeses, tortilla chips, tomatoes, and poblano sour cream.

### CAESAR SALAD *v* 9

Romaine lettuce, Caesar dressing\*, parmesan, and herb croutons.

### HOUSE SALAD *v* 10

Spicy greens, cherry tomatoes, cucumbers, carrots, and house croutons. Tossed in your choice of dressing.

House dressings: Italian, Cider, Pesto Vin, Caesar\*

## SANDWICHES

*Sandwich sides: house-made potato salad, potato chips, or house-made apple sauce.*

*Or Sub: a cup of soup, house salad, or Caesar salad\* with your choice of dressing for \$2*

### STEAK & PEPPER RELISH BAGUETTE 15

Marinated, oven-roasted flank steak with pepper relish and provolone. Served on a Macrina baguette with garlic aioli\* and spicy greens. Served with choice of side.

### CLASSIC GRILLED CHEESE *v* 10

Macrina brioche, toasted with Tillamook white cheddar. Served with choice of side.

Add chicken, bacon, or pork \$4 / Add steak \$5

### GREEK NAAN SANDWICH *v* 12

Roasted zucchini, onion, and carrots served cold with a sun-dried tomato goat cheese spread. Wrapped in warm naan. Served with choice of side.

### BLT 12

Thick-cut bacon, spicy greens, tomatoes, and house mayo\* served on toasted Macrina brioche. Served with choice of side.

### CUBAN 14

Pulled pork, ham, red onion, house pickles, sweet and spicy and brown mustards, all stacked on a Macrina guiseppe roll. Served with choice of side.

V = Vegetarian | GF = Gluten Free

Ask your server about our vegan options.

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

## MAINS

### BEEF CHILI 12

Sweet & spicy, ground beef chili, topped with cheese and smoked crema. Served with green chile honey cornbread, or tortilla chips.

### BLACK BEAN FLAUTAS *v* 13

Three oven-baked flautas on a bed of romaine. Drizzled with salsa verde, and poblano sour cream. Add chicken, bacon, or pork \$4 / Add steak \$5

### CHICKEN POT BISCUIT 14

Chicken breast, stewed with carrots, celery, onion, and a Moroccan-spiced sauce. Served with a hearty, country-style biscuit.

### CAJUN BOWL 14

Slices of rotating sausage links, cooked in a Louisiana-inspired, smoky tomato pepper sauce with red beans. Served with garlic crostini.

### NACHOS *v/GF* 12

A five-cheese blend, melted over tortilla chips. Topped with jalapeños, poblano sour cream, and fire-roasted salsa.

Add chicken, bacon, or pork \$4 / Add steak \$5

## FLATBREADS

Add chicken, bacon, or pork \$4 / Add steak \$5

### HOUSE FLATBREAD *v* 9

A blend of six cheeses and fresh herbs, melted over flatbread. Add pepperoni \$2

### ITALIAN FLATBREAD *v* 11

Our house flatbread, with pepperoncini, Kalamata olives, tomato slices, and Italian vinaigrette.

## DESSERTS

### CARAMEL APPLE CRUMBLE *v* 7

Fall-spiced Fuji Apple compote, with a warm, crumbly topping. Served with a scoop of Full Tilt vanilla ice cream and a caramel drizzle.

### S'MORES CUP *v* 7

Chocolate ganache, marshmallows, and graham cracker crust. Served with a drizzle of Ghirardelli chocolate.

### ROOT BEER FLOAT *v/GF* 6

Two scoops of Full Tilt Vanilla ice cream, served in a mug full of Diamond Knot Root Beer.

### FULL TILT ICE CREAM *v/GF* 6

Three scoops of Full Tilt Ice Cream. Ask your servers about our rotating flavors. *Add caramel or chocolate drizzle for \$1.*

### AFFOGATO *v/GF* 6

A scoop of Full Tilt Vanilla ice cream, drowned in a double shot of hot espresso.

## SIDES

POTATO SALAD..... 3

APPLE SAUCE..... 3

POTATO CHIPS..... 3

TORTILLA CHIPS..... 3

NAAN BREAD..... 3

FIRE ROASTED SALSA..... 3

## COFFEE

*All espresso drinks are made with two shots. Add an additional one or two shots for 75 cents.*

DOPPIO..... 2.5

MACCHIATO..... 3

AMERICANO..... 2.5

HOT TEA..... 2.5

*Early Grey, Peppermint, Chamomile, Jasmine, Assam Black Tea, Tamayokucha Green Tea*

	8oz	12oz	16oz
DRIP COFFEE	1.5	2	2.5
CAFFE LATTE	3	3.5	4
CAPPUCCINO	3	3.5	4
MOCHA	3.5	4	4.5
CHAI LATTE	3	3.5	4
DIRTY CHAI	3.5	4	4.5
HOT CHOCOLATE	2.5	3	3.5

*Soy Milk 50¢ | Almond Milk 75¢ | Breve 50¢*

*Add Flavor 25¢*

*Almond, Blackberry, Cherry, Coconut, Hazelnut, Irish Cream, Lavender, Peppermint, Raspberry, Strawberry, Vanilla, Sugar-free Vanilla*

UNDERBERG (20ml/44%ABV)..... 4

*A German digestif bitter, made from a secret blend of aromatic herbs, carefully selected to promote relaxation and stimulate digestion.*

*Try one after your meal!*

## DRINKS

FOUNTAIN DRINKS..... 3

*Coke, Diet Coke, Sprite, Pibb Xtra, Iced Tea, Lemonade.*

ROOT BEER ON TAP..... 5

*Made locally, by Diamond Knot Brewery. Non-alcoholic.*

REED'S GINGER BEER..... 4

BAWLS ENERGY DRINK..... 4

ITALIAN SODA..... 4

*Almond, Blackberry, Cherry, Coconut, Hazelnut, Irish Cream, Lavender, Peppermint, Raspberry, Strawberry, Vanilla, Sugar-free Vanilla*

## WINES

*Proudly serving Proletariat Wines, one of Washington's first keg only wineries.*

### White Wine

CHARDONNAY..... 8

VIIGNIER..... 8

### Red Wine

MALBEC..... 11

RED BLEND..... 9

### Bubbles

JFJ CHAMPAGNE..... 8

MIMOSA..... 9

### Mead

DANSK MJØD - VIKING BLOD (3oz/19%ABV)..... 10