

SMALL PLATES

PUB WINGS

Twelve wings and drums slow braised, fried and tossed in our house buffalo, ghost chili or sweet BBQ sauce; 6 wings for 10 *gf*

18

BRUSSELS SPROUTS

Roasted brussels sprouts with lemon, olive oil, local honey and shaved parmesan *gf v*

13

WHITE BEAN & GREEN CHILI TOSTADA

Crispy corn tortilla topped with stewed white beans, green chilis and spices. Topped with shredded lettuce, pico de gallo, salsa, crème fraîche and avocado *gf v*

14

CAPRESE FLATBREAD

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, basil, balsamic reduction *v*

15

SCOTCH EGGS * 10-15 minute cook time

Two farm fresh eggs wrapped in Carlton Farms sausage, fried and served with creamy brandy peppercorn aioli and balsamic reduction

14

HOUSE CUT FRIES

Made fresh daily from northwest spuds, tossed in fresh herbs, kosher salt and pepper *gf*
truffled tatties +2 *gf*
sweet potato waffle fries +2

10

CHIPS, GUAC & SALSA

House-made tortilla chips, guacamole, and pico de gallo *gf*

11

ROASTED HUMMUS

House-made roasted red pepper hummus. Served with fresh vegetables, grilled pita bread and tortilla chips *v*

12

SOUPS & SALADS

Add beef patty*, chicken breast, carnitas, fried shrimp or crispy tofu to any salad +5

Add salmon filet* +9 Add steak* +9

THE BURGER SALAD *

1/2 lb Cascade Natural beef burger patty with pickles, onion, tomatoes and Tillamook cheddar a top mixed greens with a choice of dressing *gf*

16

BEER SNOB COBB

Mixed greens with blue cheese dressing and crumbles, grilled chicken, crispy prosciutto, hard boiled egg, tomato, cucumber, avocado, and gluten-free beer berries *gf*

16

CARNITAS TACO SALAD

Crispy corn tostada with black beans, carnitas, pico de gallo, jalapeño, avocado, candied pepitas, feta cheese, arugula and romaine lettuce. Served with cilantro ranch dressing

16

THE ROW TOMATO SOUP

Served with Village Baker Striata

10

STEAK SPINACH SALAD *

Top sirloin, spinach, mixed greens, candied Oregon hazelnuts, red and gold roasted beets, blue cheese crumbles and cherry tomatoes. Served with our house sweet Walla Walla onion vinaigrette dressing *gf*

18

CAESAR SALAD *

Crisp baby romaine, house-made croutons, shredded Parmesan cheese. Served with our house cracked-pepper Caesar dressing

12

KALE & QUINOA SALAD

Shredded kale sautéed with quinoa, pickled onions, and roasted shallot-champagne vinaigrette, topped with cucumber, tomato, avocado and feta cheese. Served warm *gf*

15

A 20% Gratuity will be added to all take-out orders.

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf- gluten-free; v- vegetarian; vegan- vegan

BREADS & BUNS

Served with veggies or chips. Substitute fries, soup or salad +2

Substitute gluten-free bun +1

THE BLEU DIAMOND *

1/2 lb Cascade Natural beef patty with fried sweet potato crispies, maple bacon, demi-glace, IPAioli and bleu cheese crumbles. Served on a Big Ed's brioche bun

18

THE BURGER *

1/2 lb Cascade Natural beef patty with our IPAioli, lettuce, tomato, onion and pickle.

Served on a Big Ed's brioche bun

Add ons: Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, American, bleu cheese, pepper jack cheese, caramelized onions, bacon, wild mushrooms, avocado +2/ea
Sub chicken breast +2

16

TRUFFLE MARROW BURGER *

1/2 lb Cascade Natural beef patty with bone marrow butter, fresh horseradish, IPAioli, caramelized onions, white cheddar and crispy prosciutto, served on a Big Ed's brioche bun

18

FRENCH DIP

Cedar River prime rib, caramelized onions, Swiss cheese, horseradish aioli. Served on a ciabatta roll with a side of demi au jus

17

ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo. Served on sourdough bread

Add avocado +2

16

ROASTED VEGGIE SANDWICH

Roasted eggplant and zucchini, mozzarella, pesto-mayo, and arugula. Topped with cherry tomatoes, onions, roasted red peppers and drizzled with a balsamic reduction. Served on house-made

rosemary Focaccia bread
Add grilled chicken breast +5

15

FROMAGE À TROIS

Asiago crusted sourdough with Tillamook sharp cheddar, extra sharp white cheddar and honey glazed ham, served with a bowl of our house made tomato soup

15

BLACK BEAN BURGER

House-made gluten-free black bean burger topped with roasted corn salsa, avocado, pepper jack cheese, lettuce, tomato, onion and our IPAioli. Served on a Big Ed's brioche bun
Sub chicken breast +2 Sub beef patty +2

15

ENTRÉES

FISH & CHIPS

Beer battered rockfish with house-cut fries and coleslaw. Served with remoulade

20

STEAK FRITES *

Grilled top sirloin served over herb-Parmesan truffle fries. Topped with roasted wild mushrooms and demi-glace

28

GRILLED SALMON RISOTTO *

Fresh grilled salmon filet. Served over an herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique *gf*

28

VEGAN BOWL

Coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber and fried rice noodles. Served with a side of sesame-ginger and Thai peanut sauce *vegan*

15

TETHEROW TACOS *Choice of two tacos either flour or corn, served with chips, salsa, and guac. Add a taco for +4*

Fish or Shrimp - breaded and fried, shredded lettuce, pico de gallo, and cilantro-lime sour cream, topped with fresh cilantro

Carnitas or Chicken - shredded lettuce, feta cheese, pico de gallo, and avocado crema, topped with fresh cilantro

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