



SALADS

add chicken (vegan chicken available) +6
shrimp +10

- CAESAR TM *GFO (no croutons)* 15
anchovy and garlic dressing, house made croutons, parmesan
- BBQ CHICKEN HONEY MUSTARD 18
arugula, shredded BBQ chicken, red onion, bell peppers, tomato, corn, black beans, cilantro, honey mustard
- REUBEN 18
romaine, chopped pastrami & sauerkraut, thousand island
NEW REU: add bacon, grilled onions

SANDWICHES

All served with choice of side salad, potato chips, corn salad, or coleslaw.

All sandwiches available with Gluten Free bread

- CURRY CHICKEN 17
with celery, cranberry, walnuts, green onions, arugula
- GRILLED BRIE & GOAT CHEESE TM 18
with fig jam
- BRISKET 22
house smoked St. Helens brisket, sesame bun, coleslaw, bbq sauce
- PULLED PORK 20
house smoked pulled pork, sesame bun, coleslaw, bbq sauce
- CLASSIC OR NEW REUBEN TM 19/23
CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island
NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 🍴
- BIG JAY'S BURGER (add bacon +3) 20
Painted Hills 7 oz patty, arugula, tomato, pickles, cheddar cheese, Chef Jay's special sauce

DESSERT

- SEASONAL CHEESECAKE 10
rotating house made seasonal cheesecake, ask team!
- SEASONAL CRÈME BRÛLÉE ^{GF} 12
rotating house made seasonal crème brûlée, ask team!

BEER

- BLACK RAVEN TRICKSTER IPA 7.50
- BLACK RAVEN PILSNER 7.50
- SCUTTLEBUTT HEFE WHEAT ALE 7.50

NON-ALCOHOLIC

- COKE/SPRITE 4
- PURE LEAF UNSWEETENED TEA 6
- SPARKLING ICE FLAVORED WATER 5
- PELLEGRINO SPARKLING MINERAL WATER 5



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BOARDS

CHARCUTERIE  GFO (gluten free crackers)	25
selection of artisan meats, cheeses, and accoutrements	
CHEESE  GFO (gluten free crackers)	20
selection of artisan cheeses and accoutrements	
SMOKE BOARD	28
house smoked St. Helens brisket, andouille sausage, salmon, pulled pork, corn salad, artisanal mustard	

SHAREABLE PLATES

BAKED BRIE DIP  GFO (gluten free bread/crackers)	16
baked brie, roasted garlic, green onions, bread & crackers	
BISTRO BREAD  VO (no cheese)	13
bistro oil, garlic, parmesan, red pepper flakes	
SAUSAGE PLATE GF	17
house made Andouille sausage, artisanal mustard, corn salad, pickled onion	
BRISKET PLATE GF	25
10oz house smoked St. Helens brisket, BBQ sauce, corn salad	
BRUSCHETTA GFO (gluten free bread)	13
tomato, onion, garlic, basil, crostini	
BRUSSELS SPROUTS GF, V (no pancetta)	14
roasted brussels, pancetta, rice panko, balsamic glaze	
PULLED PORK TACOS  GF	16
house smoked pulled pork, habanero pineapple salsa verde	
SALMON CAKES 	19
house made salmon cakes, green onion aioli, teriyaki, Asian slaw	
SAUTEÉD MUSHROOMS   GF, VO (no butter)	17
assorted mushrooms, Maryhill white wine, garlic, red pepper flakes	
SIZZLE MAC GF	14
5 year aged sharp cheddar, rice panko	
<u>ADD BACON & JALAPENO +2</u>	
<u>ADD SMOKED BRISKET +5</u>	
SIZZLE SHRIMP   GF	19
shrimp, Maryhill white wine, lemons, red pepper flakes, Mama Lil's peppers	
SMOKED SALMON DIP GFO (gluten free crostini and crackers)	22
house smoked salmon, herbed cream, pita chips and crackers	
WHITE BEAN PUREE  V, GFO (gluten free crackers)	15
white bean puree, mint pistou, pita, assorted veggies	

 = Maryhill Winery Signature Item



GF = Gluten Friendly, GFO = Gluten Friendly with Options,
VO = Vegan Options, V = Vegan,  = Indicates presence of spices

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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