



## **Starters**

### **Savory Oregonzola Cheesecake** *GF*

*With fig jam and Marcona almonds.*

14

### **Caprese Salad** *GF*

*Heirloom tomato, burrata, olive oil, balsamic glaze, basil. With Focaccia.*

16

### **Jamaican Grilled Prawn Salad** *GF*

*Grilled prawns, mango, cucumber, Jamaican jerk spice, mojito dressing.*

22

## **Mains**

### **Cheese Tortellini**

*Tortellini pasta with artichoke, cherry tomato, mushroom, pesto.*

22

### **Broccoli Beef Stir Fry**

*Beef, broccoli, mixed vegetables, soy sauce, rice.*

24

### **Chicken Coconut Curry**

*Chicken curry, coconut milk, curry spices, rice.*

26

### **Panfried Razor Clams**

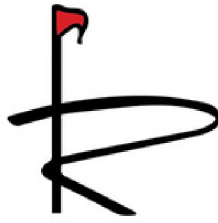
*Razor clams, lemon, tartar, mashed potatoes, seasonal vegetables.*

28

## **Desserts 6**

### **Raspberry Almond Torte**

### **Chocolate Crème Caramel** *GF*



## **Wine List**

### **Whites, Lights, and Bubbles**

	<i>Glass</i>	<i>Bottle</i>
<i>Chemistry Rosé Bubbles – Willamette Valley, OR</i>	9	36
<i>Coppola Prosecco – Italy</i>	11	44
<i>Giovanni Almondo Vigne Sparse Arneis – Piedmont, Italy</i>	8	30
<i>King Estate Pinot Gris – Willamette Valley, OR</i>	10	40
<i>Stoller Rosé – Willamette Valley, OR</i>	9	36
<i>Stoneleigh Sauvignon Blanc – Marlborough, New Zealand</i>	10	40
<i>Noble Vines Chardonnay – Monterey, CA</i>	7	28
<i>Willamette Valley Chardonnay – Willamette Valley, OR</i>	13	52

### **Reds**

<i>Noble Vines Cabernet Sauvignon – Monterey, CA</i>	7	28
<i>King Estate Inscription Pinot Noir – Willamette Valley, OR</i>	12	48
<i>Alto Molina Malbec – Argentina</i>	7	28
<i>Metis Red Blend – Walla Walla Valley, WA</i>	11	44
<i>Franco Pacenti Rosso di Montalcino – Tusacny, Italy</i>	8	30



## **Cocktail & Beverage List**

### **Cocktails**

#### **Fairway Margarita**

*Tequila, orange liqueur, fresh lemon & lime juice, splash of orange juice, with a float of Disaronno.*

#### **New Old Fashioned**

*Bourbon, simple syrup, orange bitters. On the rocks with aromatic orange & dark cherry.*

#### **Riverside Elderflower**

*Gin, St. Germaine, citrus liqueur, muddled cucumber & lime. On the rocks with a splash of club soda.*

#### **Mono-mosa**

*Monoplowa vodka, prosecco, and your choice of juice.*

#### **Mule City**

*Your favorite kind of mule- Moscow (vodka), Tennessee (whisky), or Spanish (tequila).*

*\*Price for cocktails dependent upon liquor choice. Please enquire with your server/bartender.*

### **Mocktails & NA Beverages**

#### **Island Kicker**

*Mango-Chili mix, lime juice, splash of club soda, topped with ginger beer. With spicy tajín rim.*

#### **Lavender Lemon Spritz**

*Lavender, lemon juice, club soda.*

#### **Italian Soda**

*Seasonal flavors, please enquire with your server.*

#### **Flavored Lemonades**

*Seasonal flavors, please enquire with your server.*

#### **House Coffee**

*Regular, Decaf, or Half-Caf.*

#### **Hot Tea**

*English breakfast, Chamomile, Raspberry Hibiscus, Peppermint, or Earl.*

#### **House Iced Tea**

*Sweetened or Unsweetened.*