

## FEATURED WINE

*by the glass*

**'16 Elk Cove Pinot Noir Rose** 10  
Willamette Valley, OR  
pair with Wine Chaser's Cheese Plate

**'15 Fausse Piste Blanc Le Communard** 10  
Washington / Oregon  
pair with Blackened Ahi Steak

**'14 North Valley Pinot Noir** 15  
Soter Vineyards, Willamette Valley, OR  
pair with Higher Pappardelle

**'14 Ken Wright Pinot Noir** 15  
Willamette Valley, OR  
pair with New York Steak

## EDGEFIELD WINE

*additional wines available by the glass,  
ask your server for details*

**'15 White Rabbit** 8.80  
pair with Higher Pappardelle

**'15 Pinot Gris** 8.80  
pair with Three Rocks Jerk Mahi Mahi

**'15 Chardonnay** 8.80  
pair with Baked Wild Alaskan Cod

**'14 Pinot Noir** 8.80  
pair with Cascadia Spinach Salad

**'13 Black Rabbit Red** 8.80  
pair with New York Strip Loin

## SALADS

**Hail! Caesar**  
romaine, garlic croutons, Parmesan,  
Caesar dressing 6.50 / 9.50

**Apollo's Greek**  
country olives, feta, cucumbers, tomato,  
marinated red onion, bell peppers, romaine,  
Black Rabbit Red vinaigrette 7.25 / 10.25 ③④

**Cascadia Spinach**  
bacon, white cheddar, chopped egg,  
tomato, maple-stout vinaigrette  
7.50 / 10.50

**Ruby's Brewer**  
mixed lettuces, goat cheese,  
fresh raspberries, candied hazelnuts,  
Ruby-raspberry vinaigrette 8.50 / 11.50 ④

### ADD PROTEIN

*Mary's Free-Range Chicken 6.50,  
or grilled bavette steak 7*

## STARTERS

**Cajun Tots** peppercorn ranch 5.75 / 9.25 ③④

**Truffle Fries** black garlic aioli 5.75 / 9.25 ④⑤⑥

**Goat Cheese Torta** sun-dried tomato, basil pesto, garlic crostini 8.50 ④

**Hummus** marinated olives, veggies, feta, pita bread 11.25 ④

**Kamikaze Seared Ahi\*** ginger-wasabi mayo, scallions &  
spicy-sweet slaw 14.50 ④

**Wine Chaser's Cheese Plate** seasonal array of artisan cheeses, fruits,  
nuts, water crackers & house preserves 14.50 ④

## DINNER SPECIALTIES

**Ale-Battered Fish & Chips** wild Alaskan cod, fresh-cut fries,  
tartar sauce & buttermilk coleslaw 12.50 / 15.50

**Higher Pappardelle** fresh pasta, artichoke hearts, sun-dried tomatoes,  
Oregon hazelnuts & spinach tossed in White Rabbit Wine-garlic cream sauce  
with Parmesan 15 ④

**Grilled Pork Tenderloin** blackberry-Pinot Noir reduction,  
Yukon Gold mashed potatoes, garlic-roasted broccolini 18.75 ③

**Blackened Ahi Steak\*** seared medium-rare with spicy-sweet slaw,  
lemon-cilantro rice & mango pico de gallo 20 ④⑤

**Three Rocks Jerk Mahi Mahi** jerk BBQ sauce, summer squash escovitch,  
curry-coconut rice, mango-habanero remoulade 21 ④⑤

**Baked Wild Alaskan Cod** White Rabbit-herb cream sauce,  
buttered bread crumbs, garlic-roasted broccolini, leek & potato mashers 21

**New York Strip Loin\*** 10-oz all-natural, Angus New York Steak,  
Yukon Gold mashed potatoes, grilled asparagus,  
black garlic prawn butter 28.50 ③

## PIZZA *made with our housemade dough*

**Margherita** fresh mozzarella, tomato sauce & basil 11.75 / 27.25 ④

**Secret Garden** bell peppers, red onion, mushrooms, artichoke hearts,  
spinach & tomato 12.75 / 29.25 ④

**Mattie's Special** pepperoni, Canadian bacon, fennel sausage,  
red onion, black olives, mozzarella 13.25 / 30.25

*Substitute a small vegan, gluten-free pizza crust for 3 dollars\*\**

## BURGERS *Served with your choice of fresh-cut fries or tater tots*

**Hotel Oregon Burger\*** 6-oz fresh, Country Natural Beef or  
Hammerhead garden ④ patty on a seeded brioche bun with  
lettuce, tomato, red onion, pickles & secret sauce 11.25

**Cheeseburger** 12.25 **Bacon Cheeseburger** 13.75

**Dungeon** Swiss cheese & grilled mushrooms 14.25

**Communication** Tillamook® cheddar, grilled mushrooms,  
onions & bell peppers 13.25

**Captain Neon** blue cheese dressing & bacon 13.75

**Wilbur's Jumbo Deluxe** Tillamook® cheddar, bacon & a fried egg 14.75

**Expedition Elk Burger\*** coffee-bacon jam, black garlic aioli, white cheddar,  
lettuce, tomato, red onion & pickles on a sesame brioche bun 16.50

*Substitute a small green salad or cup of soup for 1 dollar*

*Substitute a gluten-free bun for 2 dollars\*\**

\*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of food borne illness

\*\*Every effort will be made to minimize contact with gluten 6/17