

# BAR MENU

## Appetizers

Hearty Stew of the Day – 7

Farmers Market Soup of the Day – 7

Beer Battered Calamari – House Made Pickle – Jalapeño Fraiche – 12

Truffle Fries – Garlic – White Truffle Oil – Parmesan Cheese – 8

House Cut French Fries – Tillamook Cheddar – Crumbled Bacon – Spicy Ketchup – 9

Sweet Potato Steak Fries – Jalapeño Fraiche – 8

French Fried Green Beans – Horseradish Honey Mustard Dip – 7

Local Artisan Cheese Plate – Seasonal Fresh Fruit – Crackers – 12

Anti Pasto Plate – Castelvetrano Olives – Crumbled Asiago – Brioche Toast – 12

Pizza of the Day – 12  
(Please Allow 15 Minutes Cooking Time)

## Sandwiches

CBLT – Grilled Chicken Breast – Apple Smoked Bacon – Lettuce – Heirloom Tomato – 12

BBQ Pulled Pork Sandwich – House Baked Brioche – Caraway Coleslaw – Onion Rings – 15

Grilled Creekstone Ranch Hamburger – French Fries – House Made Pickle – 11  
(Add – Swiss/Pt. Reyes Blue/Sharp Cheddar/Apple Smoked Bacon – 2)