






## BOARDS

served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions & crackers


|   |    |
|---|----|
| CHARCUTERIE  | 25 |
| cured meats, artisan cheeses  |    |
| CHEESE       | 18 |
| artisan cheeses   |    |

## SHAREABLE PLATES

|   |    |
|---|----|
| BISTRO BREAD                                   | 13 |
| La Brea Bakery bread, bistro oil or butter.   |    |
| ROSEMARY BREAD  | 14 |
| La Brea Bakery rosemary bread, bistro oil or butter.  |    |
| SOFT PRETZEL  | 13 |
| Ask server for current selection. Comes with mustard and house made Swiss fondue.   |    |
| SIZZLING STEAK BITES * (GF)   | 23 |
| 6 oz of beef seared and finished with garlic, shallots, mushroom demi-glace and gremolata                                       |    |
| HUMMUS PLATTER                                 | 20 |
| with carrot, cucumber, bell pepper, pickled pepper, olives & pita bread   |    |
| STEAMER CLAMS (seasonal, ask server if available) (GF)  | 25 |
| Maryhill white wine, garlic, shallots, herbs, spices & butter   |    |
| MEDITERRANEAN SIZZLE PRAWNS  (GF)              | 26 |
| Maryhill white wine, prawns, pepperoncinis, olives & lemons.  |    |
| SAUTEED MUSHROOMS  (GF)                       | 19 |
| Wild & button mushrooms, sauteed with garlic, shallots, & finished with white wine & butter.   Sasquatch Sous Gourmet Mushrooms |    |

## SALADS

add chicken +6, add prawns +8, or add steelhead trout +11

|   |    |
|---|----|
| CAESAR*    | 14 |
| House made Caesar dressing, parmesan cheese, & croutons   |    |
| GARDEN SALAD  | 11 |
| Greens, carrots, cucumber, cherry tomatoes, pecorino, croutons, and choice of dressing.<br><i>Dressings: blue cheese, ranch, honey mustard vinaigrette, red wine vinaigrette, oil &amp; vinegar</i> |    |
| ROASTED BEET SALAD (GF)   | 16 |
| Roasted beets, arugula, toasted hazelnuts, fresh herbs, shallots, and honey mustard vinaigrette.  |    |

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

*\*\*Please note: all beer purchases must be consumed on the premises. We cannot facilitate to-go beer purchases.*



*\*\*\*Please note there will be \$2.00 for split items*

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## SANDWICHES & BURGERS

Sub gluten free bread for +3, gluten free bun +5.

Served with a side of potato chips or garden salad +4 or Caesar salad +5

|   |    |
|---|----|
| <b>CHIPOTLE CHICKEN SANDWICH*</b>   | 18 |
| Chicken breast, smoked gouda, bacon, gremolata, sliced tomatoes, and chipotle aioli on a toasted brioche bun.   |    |
| <b>REUBEN</b>   | 18 |
| Pastrami, Swiss cheese, sauerkraut, and thousand island dressing.   |    |
| <b>BOSS BURGER*</b>   | 21 |
| Snake River Farms American Wagyu patty, smokey aioli, grilled onions and mushrooms, bacon, and sharp cheddar, with lettuce, tomato, and pickles on a brioche bun. |    |

## FLATBREADS

Substitute gluten free crust for +4

|   |    |
|---|----|
| <b>FIESTA FLATBREAD</b>   | 16 |
| Topped with seasoned ground beef, black beans, shredded lettuce, house made pico de gallo, and cheese sauce.  |    |
| <b>CHRISTNER'S CBR</b>  | 16 |
| Garlic and olive oil base, topped with chicken, bacon, and mozzarella. Finished with a drizzle of ranch and green onions.<br><i>Try it Dad's Way with poblano peppers +1.50</i> |    |
| <b>CAPRESE FLATBREAD</b>  | 14 |
| Garlic and olive oil base with mozzarella cheese. Finished with fresh tomatoes, pesto vinaigrette, and balsamic glaze.  |    |

## DESSERT

|   |    |
|---|----|
| <b>HOUSE-MADE TRUFFLES</b>                          | 7  |
| Ask your server for current selection (2 per order) |    |
| <b>CRÈME BRULEE</b>                                 | 10 |
| Ask your server for current selection               |    |
| <b>DESSERT FLIGHT</b>                               | 14 |
| Ask your server for current selection               |    |
| <b>SEASONAL DESSERT</b>                             | 8  |
| Ask server for rotating selection.                  |    |
| <b>HOUSE-MADE CAKE</b>                              | 12 |
| Ask server for rotating selection.                  |    |

## BEVERAGES

|  |   |
|--|---|
| <b>BEER</b> 12oz can**                       |   |
| GEORGETOWN BODHIZAFA IPA 6.9%, 60 IBU        | 7 |
| GEORGETOWN JOHNNY UTAH PALE ALE 5.6%, 50 IBU | 7 |
| 2 TOWNS CIDERHOUSE BRIGHT CIDER 6%           | 7 |

## NON-ALCOHOLIC

|  |      |
|--|------|
| PERRIER SPARKLING WATER                  | 4    |
| GUS SODA                                 | 5    |
| Blackberry, Valencia Orange, Meyer Lemon |      |
| ORANGE JUICE                             | 3.50 |

**Maryhill's Large Party Policy:** Parties of 8 or more will be charged an automatic gratuity of 22% and are asked to limit party to a single check.

 = Maryhill Winery Signature Item

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