



SALADS

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

- CAESAR TM *GFO (no croutons)* 15
anchovy and garlic dressing, house made croutons, parmesan
- GREEN GODDESS ^{GF} 17
Mixed chop salad of, kohlrabi, radicchio, Brussels, carrots, radish, tomato, chickpeas, roasted peppers, sunflower seeds, anchovy herb green goddess dressing
- REUBEN/NEW REU SALAD TM ^{GF} 17/19
romaine, chopped pastrami & sauerkraut, thousand island dressing
NEW REU: add bacon, grilled onions, chipotle

SANDWICHES

All served with choice of side salad or potato chips

All sandwiches available with Gluten Free bread

- BIG JAY'S BURGER (add bacon +3) 20
Painted Hills 7 oz patty, lettuce, tomato, pickles, cheddar cheese, Chef Jay's special sauce
- GRILLED BRIE & GOAT CHEESE TM 18
with fig jam
- CLASSIC OR NEW REUBEN TM 19/23
CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island
NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 🍴
- CURRY CHICKEN SALAD 17
curry chicken, shredded romaine, walnuts, green onion, dried cranberry, celery

BEER

- BLACK RAVEN PILSNER 7.50
- BLACK RAVEN TRICKSTER IPA 7.50
- SCUTTLEBUTT DARK HORSE BLACK LAGER 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  <i>GFO (gluten free crackers)</i>	25
selection of artisan meats and cheeses	
CHEESE  <i>GFO (gluten free crackers)</i>	20
artisan cheese	

SHAREABLE PLATES

BAKED BRIE DIP  <i>GFO (gluten free bread/crackers)</i>	16
brie, roasted garlic, mixed herbs	
BISTRO BREAD  <i>VO (no cheese)</i>	13
bistro oil, garlic, parmesan, red pepper flakes	
CHIMICHURRI STEAK <i>GF</i>	18
flat iron and house made chimichurri	
PESTO SAUSAGE GNOCCHI (Veg: no sausage 15)	19
basil pesto, pecorino, house made fennel sausage	
SALMON CAKES  <i>GF</i>	19
house made salmon cakes, green onion aioli, teriyaki, Asian slaw	
SAUTEÉD MUSHROOMS  <i>GF, VO (no butter)</i>	17
Maryhill white wine, assorted mushrooms, garlic, red pepper flakes	
SHRIMP SKEWERS <i>GF</i>	16
with Mango chutney, cilantro, lime	
SIZZLE SHRIMP  <i>GF</i>	22
Maryhill white wine, shrimp, lemons, red pepper flakes, Mama Lil's peppers	
SMOKED SALMON TACOS	20
house smoked salmon, cilantro slaw, pickled Fresno jalapeños, avocado and chipotle crema	
WALDORF LETTUCE CUPS <i>GF</i>	16
chicken, walnuts, cranberry, apple, green onion, lettuce cups	
WHITE BEAN DIP  <i>V, GFO (gluten free crackers/crostini)</i>	15
spiced chermoula, pita, veggies	

DESSERT

CRÈME BRÛLÉE <i>GF</i>	12
house made with blackberry preserve	
TIRAMISU CHEESECAKE	10
house made tiramisu cheesecake, graham cracker crust	

*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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