



DINNER
4:00 PM TO 8:00 PM

SMALL PLATES

Jumbo Chicken Wings	14	28
choice of Vietnamese sticky sauce, traditional buffalo with bleu cheese or Caribbean jerk dry rub with pickapeppa aioli		
Garlic-Parmesan Fries		18
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Carne Asada Tacos		23
hanger steak, mojo, salsa, sour cream, queso fresco, white corn tortillas, micro cilantro, lime		
Fried Brussels Sprouts		18
guajillo chili-maple glaze, crunchy pecan muesli		
Drunken Manila Clams		26
chardonnay, chorizo, cherry tomatoes, micro sorrel, Macrina Bakery's rustic baguette		
Baked Brie Sampler		29
fig jam, macerated mission figs, grapes, marcona almonds, crostini & croccantini crackers		
Black Pepper Crusted Ahi Sashimi		27
pickled cucumber, fried spinach, pickled ginger, wasabi, sweet sesame paste, soy sauce		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, Oyster Crackers, Chives		
French Onion Soup		17
Caramelized onions, beef broth, rustic crouton, gruyere		
Oyster Stew		19
Pacific oysters, pork belly, madeira, shell broth, lemon, cream, leeks, chervil, chives & crostini		

STARTER SALADS

Honey Crisp Apple & Pomegranate	11	17
mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		

*Add to Any Salad (Grilled or Blackened)

Chicken Breast		12
Jumbo Prawns (5)		16
Thomas Cattle Hanger Steak		18
King Salmon (4 oz)		21

SIGNATURE SALADS

Grilled Chicken Cobb		29
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
Grilled Hanger Steak & Roasted Beets		39
grilled Treviso, pickled cranberries, candied hazelnuts, goat cheese, citrus vinaigrette		
Wilted Spinach & Seared Sea Scallops		42
grapefruit, orange, fennel, red onion, bamboo rice, warm rice wine vinaigrette, pickled ginger & micro greens		

BURGERS & SANDWICHES

Served with choice of fries, side salad or cup of soup

Blackened Chicken Sandwich		26
iceberg lettuce, tomato, olive-pepperoncini relish, remoulade, ciabatta roll		
Black Bean & Quinoa Burger		24
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper		
Painted Hills Pub House Burger		27
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, tomato, Macrina's sesame brioche, dill pickle		
King Salmon BLT		29
herb crusted, remoulade, peppered bacon, iceberg lettuce, tomato, Macrina's rye bread, gherkins		

*GF bread or bun available on request

ANYTIME FAVORITES

Pacific Cod & Chips		29
three piece, local lager beer battered quick-fried. Served with tartar sauce, Cole slaw, lemon		
Vegan Thai Red Curry with Tofu		28
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines		
Cajun Pasta		32
Grilled chicken, prawns, onion, tomato, spinach, Cajun cream sauce, aged parmesan		
Pork Belly Mac n Cheese Skillet		32
artisan cheese sauce, cavatappi, foraged mushrooms, Beecher's flagship-panko crust, fried herbs		
Miso Clam Linguine		29
white miso broth, chardonnay, shallots, charred fennel, lemon, butter, sesame fried panko		
Bedford's Root Beer Braised Short Rib		39
polenta cake, local honey glazed carrots, pan sauce, frizzled onions		

SIGNATURE PLATES

Maple-Miso Glazed Alaskan Black Cod		46
white miso-ginger broth, udon noodles, foraged mushrooms, baby bok choy, rainbow carrots, green onions, pea tendrils & sesame seeds		
Pan Roasted Creative King Salmon		50
green lentil ragu, braised winter greens, roasted fennel, citrus-parsley chimichurri		
Smoked Roasted Breast of Duck		49
red kuri pumpkin mash, cider glazed Brussels sprouts, glazed carrots, blood orange reduction		
Thomas Cattle Angus Beef Tenderloin		60
au gratin potatoes, braised spinach, cider glaze Brussels, Oregon bleu-hazelnut butter, Washington cabernet sauvignon reduction		
Anderson Ranch Lamb Rib Chops		60
fingerling potato-Brussels sprout hash, local honey glazed baby carrots, cabernet-pomegranate gastrique		

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)
100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts
An auto gratuity of 24% will be included for parties of 6 or more

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness