



LUNCH

11:30 AM to 3:00 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 (7 oz)		12
Jumbo Prawns (5 ea)		16
Thomas Cattle Hanger Steak (6 oz)		18
Filet of Creative 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 Beet Salad	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, house salad, cup of soup

King Salmon BLT		29
herb crusted, peppered bacon, butter lettuce, tomatoes, remoulade, Macrina's rye bread, gherkins		
Blackened Chicken Sandwich		26
iceberg lettuce, tomato, olive-pepperoncini relish, remoulade, ciabatta roll, pepperoncini		
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		
Roast Turkey & Cranberry Melt		25
brie, cranberry sauce, mayonnaise, poppy seeds, Macrina Bakery's potato batard, cherry pepper		
Smoked Beef Brisket & Cheddar		26
Tillamook cheddar, fried pickles, bell pepper slaw, Carolina bbq sauce, Macrina's 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		

*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
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		

BRUNCH IN THE GRILL

Carver Ham & Egg Breakfast Sandwich		24
Tillamook Cheddar, fried egg, bacon-onion jam, brioche roll served with a cup of fruit or home fried potatoes		
Thick Sliced French Toast		28
Macrina's brioche, egg dipped. Served with whipped butter, warm maple syrup, choice of carver ham or peppered bacon		
Smoked Salmon Hash		31
potatoes, smoked paprika, peppers, sweet onions, baby kale, San Juan Island black truffle sea salt, poached eggs. Served with toast & jam		
Grilled Hanger Steak & Eggs		32
Two eggs any style, savory au jus, mixed herbs. Served with toast, jam, a choice of a cup of fruit or home fried potatoes		

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 applied for parties of 6 or more

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