



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 dry jerk rub with pickapeppa aioli		
Garlic-Parmesan Fries	12	18
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
Calamari Fritti		24
semolina crusted, buttermilk, lemon, fried parsley, roasted garlic aioli		
Grilled Mahi-Mahi Taco		26
cabbage slaw, spicy pineapple salsa, cilantro dressing, micro cilantro, lime, white corn tortilla		
Prosciutto & Melon with Burrata		27
baby arugula, pine nuts, shaved parmesan, balsamic glaze, cold pressed olive oil, sea salt, grilled focaccia		
Steamed Manila Clams		29
chardonnay, lemon, herbs, roasted fennel butter, Macrina Bakery's rustic baguette		

FROM THE KETTLE

Smoked Salmon & Corn Chowder	10	18
Old bay, Oyster Crackers, Chives		
Soup of the Day	8	14
selection varies		

STARTER SALADS

Raspberry & Goat Cheese Salad	11	17
mixed greens, herbed goat cheese truffles, hearts of palm, spiced pecans, black truffle-raspberry vinaigrette		
Classic Caesar	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		
<i>*Add to Any Salad (Grilled or Blackened)</i>		
Mary's Organic Chicken Breast (7 oz)		12
Steelhead Fillet (4 oz)		16
Jumbo Prawns (5 ea)		16
Hanger Steak (6 oz)		18

SIGNATURE SALADS

Grilled Chicken Cobb		29
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
Salted Watermelon & Steak		38
arugula, pickled red onions, drunken goat cheese, marcona almonds, honey-tarragon vinaigrette		
Sesame Seared Ahi Tuna		34
arugula, spinach, cabbage, rice stick noodles, mango, bell peppers, snap peas, cucumber, green onions, Thai chili, herb salad, cashews, sesame dressing, grilled lime		

BURGERS & SANDWICHES

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

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		
Grilled Lemongrass Chicken Sandwich		27
pork belly, pickled vegetables, cucumber, jalapeno, cilantro, kewpie mayonnaise, Macrina's ciabatta roll		
Blackened Steelhead Sandwich		26
remoulade, arugula, pickled onion, oven roasted tomato, ciabatta roll, cherry pepper		
Painted Hills Pub House Burger		27
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle		

\*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		
<i>*Add Grilled Chicken 12 or Grilled Prawns (5ea) 16</i>		
Cajun Pasta		33
Grilled chicken, prawns, onion, bell peppers, tomato, spinach, Cajun cream sauce, aged parmesan. Served with grilled focaccia		
Grilled Shrimp Yakisoba		36
soba noodles, shiitake mushrooms, bell peppers, bok choy, broccolini, carrot, classic soba sauce, pickled ginger		

SIGNATURE PLATES

Dill Cured Steelhead Trout Fillet		48
chickpea cake, roasted patty pan, lemon-green beans, heirloom tomato emulsion, green goddess dressing, micro greens & grilled lemon		
Fennel Pollen Seared Alaskan Halibut		59
roasted sunchoke & fennel tart, grilled asparagus, chimichurri, micro greens & grilled lemon		
Smoked Roasted Prime Rib (12oz)		56
Yukon gold mashed potatoes, grilled asparagus, savory au jus, horseradish cream		
Black Angus Beef Tenderloin (8oz)		60
fontina-sage polenta cake, broccolini, roasted cipollini, prosciutto crisp, balsamic reduction, fried sage		
Smoked Earl Grey Lamb Rib Chops		65
curried potatoes & peas, lemon-green beans, sour cherry chutney		

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 to parties of 6 or more  
\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness