



# Feathers Day

## SPICY MEATBALLS & GARLIC TAHINI SAUCE

Handmade with ground beef, spicy pork sausage, feta cheese and fresh herbs & spices. Pan-seared and served with garlic tahini sauce, Sambal chili and sliced cucumber. 8.95

## GRILLED RADICCHIO, ASPARAGUS & GRAPEFRUIT SALAD\*\*

Spring greens, curly endive and arugula tossed in champagne citrus vinaigrette with ruby red grapefruit, grilled radicchio wedge, spiced pecans and chèvre cheese. 7.95

## MEDITERRANEAN STYLE PRAWNS & STEAMED MUSSELS

Roasted garlic, Portuguese linguica, fresh basil and Veracruz sauce with parmesan crusted ciabatta bread. 13.95

## ARTISAN GREEK BURGER\*

Feta cheese stuffed burger grilled with oregano, cucumber, tomato, red onion, arugula, red bell peppers and tzatziki sauce on grilled ciabatta bread. 12.95

## ROMA TOMATO, SPINACH, ARUGULA & FETA CHEESE PIZZA

Fresh Roma tomatoes, spinach, arugula, garlic basil tomato sauce, mozzarella, fontina and feta cheese with fresh herbs and shaved Reggiano cheese. 14.95

## SPANISH STYLE SEAFOOD PAELLA

Sautéed shrimp, salmon and Mediterranean mussels, sautéed with linguica sausage, chicken breast, saffron rice and shrimp stock. 20.95

## BRONZED SALMON & MANGO QUINOA\*\*

Fresh salmon pan seared with Cajun spices, mango quinoa salad, sunflower seeds, grilled asparagus, jalapeño lime beurre blanc and shaved fennel. 21.95

## DESSERT

### STRAWBERRY RHUBARB & WHITE CHOCOLATE CHEESECAKE\*\*

Sour cream, fresh whipped cream, strawberry rhubarb purée and fresh sliced strawberries in a chocolate-hazelnut crust. 6.95

## 1/2 Price flights for Dads

*Featuring six 4.5oz sample glasses*

### FEATURED FATHERS DAY FLIGHT

Breakside Pilsner • Double Mountain IRA • Good Life Sweet As  
Buoy IPA • Rogue Hazelnut Brown Nectar • Pelican Tsunami Stout

## COCKTAILS

**GRAPEFRUIT BASIL MARTINI:** Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime & simple syrup.

**THE DEVEREAUX:** Bulleit Bourbon, St. Germain, lemon juice, sparkling wine and simple syrup.

## TAPS

**HOP VALLEY NEON PRINCE :** A session IPA that blends three hop varieties into a floral aroma balanced with perfect malt caramel. 4.5% ABV

**DESCHUTES HOP SLICE IPA :** Brewed with Meyer lemon, Hop Slice balances floral hop notes and a subtle citrus kick. 4.5% ABV

**BREAKSIDE LUNCH BREAK ISA :** A hop-forward session beer, built for enjoying any time of day. 4.7% ABV

**LOST COAST TANGERINE WHEAT :** A refreshing citrus ale that combines Harvest Wheat with natural tangerine flavors. 5.5% ABV

## WINES

**COLUMBIA CREST H3 :** Cabernet Sauvignon / Washington / 6oz glass - 8.5 / 9oz glass - 11.5

**EOLA HILLS :** Pinot Noir / Oregon / 6oz glass - 10 / 9oz glass - 13 / Bottle - 30

**KIM CRAWFORD :** Sauvignon Blanc / New Zealand / 6oz glass - 11 / 9oz glass - 14 / Bottle - 33

**LUNETTA :** Prosecco / Italy / 6oz glass - 8.5 / Bottle - 26

We accept all major credit cards - No checks please

\*\* Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

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