

# Sample Lunch Menu

*Menu items change seasonally to incorporate the finest local, organic, and sustainable ingredients.  
Served 12 to 3pm*

## Soups, Salads & Starters

### **Artichoke Chipotle Chowder**

With Tri-Color Rajas 8

### **House Made Elk Chili**

With Aged White Cheddar, Sour Cream, Scallions & Grilled Baguette 12

### **Classic Caesar Salad**

Romaine Hearts, Parmesan Crisp, Croutons & House Made Caesar Dressing

*(Add Fried Boquerones 4 or Marinated Chicken Breast 6)*

Full 11 Half 7

### **Heirloom Tomato Salad**

Locally Grown Heirloom Tomatoes, Herbed Goat Cheese, Fresh Basil,  
Arugula, Moldon Finishing Salt with a Banyuls Vinaigrette 12

## Sandwiches & Burgers

Include Choice of Cole Slaw or French Fries

*Substitute Side Salad 2. Add Avocado, Point Reyes Blue Cheese or Bacon 2*

### **Evergreen Torta**

Roasted Pork Shoulder or Grilled Chicken, Tomatoes, Shredded Gem Lettuce,  
Fresh Guacamole & Cotija Cheese on a Bollilo Bun 13

### **Reuben Sandwich**

House Cured Corned Beef, Sauerkraut, Gruyere & Russian Dressing on Toasted Marble Rye 12

### **Hand Pattied Angus Burger**

With Durham Ranch Beef, Aged White Tillamook Cheddar, Caramelized Honey Dijon Onions,  
Shredded Gem Lettuce & Tomato on a Max's Bakery Pretzel Bun 15

### **Grilled Salmon Sandwich**

With Tomato, Fresh Arugula, Red Onion & Lemon Caper Aioli  
On a Max's Bakery Pretzel Bun 15

### **Western Black Bean Burger**

Checkered Quinoa, Roasted Corn, Black Bean & Pecan Patty with Pepper Jack Cheese,  
Shredded Gem Lettuce, Tomato & Red Onion on a Max's Bakery Pretzel Bun 12

### **BBQ Tri-Tip Sandwich**

With Aged White Cheddar & Fried Onion Strings on a Bollio Bun 14