

## TACOS & NACHOS

### Tacos de la Tierra

Three soft corn tortillas, crema, cilantro, jalapeños, salsa, cotija, cilantro, and choice of meat:

Smoked pork **12** Chipotle chicken **12** Carne asada **15** Chorizo **12**

### Tacos del Mar

Three soft corn tortillas, coleslaw, jalapeños, salsa, cotija, cilantro, and choice of seafood:

Baja-style crispy fried cod **13** Crispy fried prawns **14** Spicy prawns "a la Diabla" **14**

### Midwestern Mom Tacos

Three crispy corn tortillas, seasoned ground beef, queso, lettuce, jalapeños, salsa, cilantro, and cotija **14**

### Crispy Pork Taquitos

Three corn tortillas rolled with carnitas, queso blanco, and onion, topped with crema, salsa, and cotija **12**

### Nachos

Fresh chips, house nacho cheese, black beans, crema, jalapeños, pickled onion, cilantro, salsa, and cotija **10**

Add: Smoked pork **5** Chipotle chicken **5** Carne Asada **7** Seasoned ground beef **5** Chorizo **5**

## APPETIZERS, SOUP, SALADS & SIDES

### Ahi Tartare\*

Hawaiian "poke-style" ahi tartare with ginger, scallions, sesame, soy, with cucumbers and prawn chips **14**

### Crispy Calamari

Crispy fried squid tossed with sea salt and parsley, with housemade tartar sauce and fresh lemon **14**

### Steamer Clams

Live Manila clams sautéed with butter, garlic, white wine, lemon, and parsley, with grilled bread **18**

### Hot Wings

Louisiana-style dry-spiced chicken wings and drumettes, with bleu cheese and celery **12**

### Kinda-Poutine

Tater tots, brown gravy, house cheese sauce, pickled onions, and scallions **10** Add smoked pork or fried chicken **5**

### Brussels Sprouts

Brussels sprouts, fresh ginger, sesame-soy vinaigrette, caramelized walnuts, and scallions **11**

### Clam Chowder

Housemade chowder with baby clams, bacon, diced potatoes, cream, and fresh herbs **10**

### Sauvie Island Salad

Lettuces, lemon vinaigrette, house-cured beets and onions, blue cheese crumbles, herbs, and crispy fried onions **9**

### Chopped Salad

Romaine and cabbage, bleu cheese crumbles, candied walnuts, dried cherries, and hard cider vinaigrette and ranch **9**

### Caesar Salad

Romaine with house Caesar dressing, parmesan, and herb croutons **9** Add grilled or fried chicken **5**

### Cobb Salad

Grilled chicken, bacon, egg, tomato, bleu cheese, scallions, and house bleu cheese-horseradish dressing **16**

## SANDWICHES & BURGERS

Served with French fries or potato salad

### Fried Chicken

Buttermilk-brined chicken fried crispy, roasted garlic aioli, lettuce, pickle and onion on brioche 15

### Seared Ahi Tuna\*

Sesame-crust ed ahi tuna seared rare, wasabi aioli, lettuce, pickled ginger, and scallions on brioche 16

### Philly Cheesesteak

Thin-sliced ribeye steak, peppers, onions, white American cheese, house whiz, and “horsey” sauce on French roll 18

### BBQ Pulled Pork

House-smoked Carlton Farms pork shoulder, coleslaw, crispy fried onions, and BBQ sauce, on brioche bun 13

### Smoked Turkey and Bacon

House-smoked turkey breast, bacon, roasted garlic aioli, lettuce, and tomatoes on French roll 15

### Cheeseburger\*

Double cheese, lettuce, pickle, onion, tomato, and house sauce on brioche 14

### Lighthouse Burger\*

Double cheese, bacon, fried egg, lettuce, pickle, onion, tomato, and house sauce on brioche 16

### Firehouse Burger\*

Double cheese, bacon, BBQ sauce, fried jalapeños, lettuce, tomato, onion, and roasted garlic aioli on brioche 17

### Lemongrass Veggie Burger

Lemongrass-glazed veggie patty, pickled vegetable and herb slaw, and roasted garlic aioli on brioche 14

### Reuben

House-cured corned beef, Swiss cheese, sauerkraut, and house Russian dressing on griddled caraway rye 15

### Crispy Filet-o-Fish

Crispy fried beer-battered cod, malt vinegar reduction, house tartar sauce, coleslaw, and pickles on brioche 15

## ENTRÉES

### Macaroni and Cheese

Fresh noodles with creamy cheese sauce, roasted broccoli, and chives 15 Add grilled or fried chicken 5

### Fish and Chips

Pacific cod dipped in beer batter, coleslaw, house tartar, lemon, and fresh-cut “chips” 18

### Babyback Ribs

Smoked Carlton Farms babyback ribs, housecut fries, coleslaw, and Memphis-style BBQ sauce 21 Full rack 29

### Fried Chicken

Boneless fried chicken, cider-braised greens, and mashed potatoes with gravy 19

### Ribeye Steak\*

Grilled Ribeye, crispy fried onions, chimichurri, and “horsey” sauce, with mashed potatoes and broccoli 26

### Sesame-crust ed Ahi Tuna\*

Sesame-crust ed ahi tuna seared rare, with pickled ginger, cilantro-lime rice, roasted broccoli, and wasabi crema 23

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