



Starters

Market Soup chef's daily inspiration 8

Chilled Peel-n-Eat Prawns served with shells on, cocktail sauce half pound/12 full pound/24

Jaillance, Brut, Cremant de Bourgogne, France, 12

Oysters on the Half Shell six northwest oysters, pineapple mignonette, cocktail sauce 12

Mercato, "Iprandi", Brut, Lessin Durello, Italy 10

Steamed Clams white wine, fennel, garlic, leeks, tomatoes, grilled bread 10

Eyrie Vineyards, Pinot Gris, Willamette Valley, Oregon 12

Grilled Flanken Cut Beef Ribs star anise infused agave syrup, soy, sesame seeds, kimchee 10

Phelps Creek, "Le Petit", Pinot Noir, Columbia Gorge, Oregon 12

Organic Beet Salad arugula, blue cheese, walnuts, sherry vinaigrette 8

Nobilo, Sauvignon Blanc, Marlborough, New Zealand 9

Spinach and Avocado Salad oranges, hazelnut crusted brie, poppy seed vinaigrette 8

Montinore Estate, Gewurztraminer, Willamette Valley, Oregon 9

Organic Mixed Greens Salad shaved pears, dried cranberries, grana padano cheese, balsamic vinaigrette 7

Wine by Joe, Pinot Blanc, Willamette Valley, Oregon 9

Entrees

Good Ol' Chicken Pot Pie garlic, onions, carrots, celery, thyme, red potatoes, puff pastry 17

Columbia Crest H3, Chardonnay, Horse Heaven Hills, Washington 10

Pork Osso Bucco braised pork shank, honey roasted carrots, golden raisin chutney, fork smashed potatoes 25

XYZin, Zinfandel, Geyserville, California 10

Spice Crusted 12oz Ribeye spinach, truffled shoestring potatoes, maitre d' butter 28

Saenz De Santamaria, Crianza, Rioja, Spain 9

Blackened Northwest Cod roasted pumpkin, couscous, green beans, roasted lemon aioli 26

Franciscan, Chardonnay, Napa Valley, California 12

Cornmeal and Pecan Crusted Trout pecans, cornmeal, sweet potatoes, tangy corn relish, caper vinaigrette 23

Nobilo, Sauvignon Blanc, Marlborough, New Zealand 9

Chile Grilled Prawns crisp polenta, beef chorizo, fennel, spicy red chile mayo 24

Martin Codax, Albarino, Rias Baixas, Spain 15

Three Degrees Cioppino fin fish, shrimp, clams, fennel, roasted tomatoes, toasted filbert crouton 22

Soter, "North Valley" Pinot Noir, Willamette Valley, Oregon 15

Grilled Leg of Lamb house made merguez sausage, lemon roasted fingerling potatoes, sweet and sour mustard greens 27

Marcato, Cabernet Franc, Colli Berici, Italy 9

Garlic Roasted Mushroom Linguine spinach, caramelized onions, creamy parmesan sauce 17

Franciscan, Chardonnay, Napa Valley, California 12



BUBBLES TO BUTTER

- Cremant de Bourgogne**
jaillance, “brut”, fr12.00
- Sparkling**
marcato “iprandi brut”, it10.00
- Pinot Gris**
eyrie vineyards, willamette valley, or12.00
- Gewurztraminer**
montinore, willamette valley, or 9.00
- Pinot Blanc**
wine by joe, willamette valley, or 9.00
- Sauvignon Blanc**
nobile, marlborough, nz 9.00
- Albarino**
martin codax, rias baixas, sp10.00
- Chardonnay**
columbia crest h3, horse heaven hills, wa10.00
- Chardonnay**
franciscan, napa valley, ca12.00

TERROIR TO TANNIN

- Pinot Noir**
elk cove, “la sirene”, willamette valley, or10.00
- Pinot Noir**
phelps creek, “le petit”, columbia gorge, or12.00
- Pinot Noir**
soter, “north valley”, willamette valley, or15.00
- Merlot**
desert wind, wahluke slope, wa10.00
- Zinfandel**
xyzin, geyserville, ca10.00
- Rioja Crianza**
saenz de santamaria, “rondan”, rioja, sp 9.00
- Cabernet Franc**
marcato, colli berici, it 9.00
- Cabernet**
paul dolan, mendocino county, ca12.00
- Blend**
bookwalter winery, “bookmark”, columbia valley, wa 9.00



MIX IT UP

- Chai-Rish Cream**
brandy, baileys, tuaca, chai tea, cinnamon syrup10.00
- Icebox Fizz**
gin, liquor 43, lemoncello, egg whites, powdered sugar11.00
- Fresh Off the Vine**
pearl pomegranate vodka, pom juice, grapes, ginger, agave syrup10.00
- Nutty Sailor**
sailor jerry rum, nocello, egg whites, condensed milk11.00
- Burnt Autumn**
bourbon, grand marnier, apple cider, cinnamon syrup 9.00
- Queen Bee**
american harvest vodka, cider reduction, bubbles13.00
- Port of Call**
brandy, dolin blanc, lemon juice, oj, tawny port11.00
- Piña en Fuego**
sauza conmemorativo, metaxa, lime juice, pineapple syrup, smoked salt rim12.00
- Wake Up Call**
makers mark, kahlua, espresso, cinnamon, clove 9.00
- Yellow Bird**
tequila, pisco puro, yellow chartreuse, lemon juice, cointreau13.00
- Portland Sky**
tequila, st. germaine, parfait amour, lemon, lime 9.00
- Luxury Coffee**
brandy, frangelico, dark crème de cocoa, luxardo, cherry bitters, coffee11.00
- SUDS**
- Alameda Brewing**, klickitat pale ale, portland, or 6.00
- Widmer Bros. Brewing**, hefeweizen, portland, or 6.00
- Walking Man**, india pale ale, stevenson, wa 6.00
- Old Rasputin**, imperial stout, fort bragg, ca 6.00
- Trumer**, pilsner, berkely, ca 6.00
- Coors Light**, pilsner, golden, co 5.00
- Rotating Tap** 6.00
- Seasonal Tap** 6.00

SUDS IN A BOTTLE

- widmer bros brewing, “drifter” 5.00
- bridgeport brewing, ipa 5.00
- guiness, stout 5.00
- corona 5.00
- bud/bud light 4.00
- heineken 5.00
- amstel light 5.00
- o’douls, na 4.00