



STARTERS

- GRILLED SALMON SKEWERS** GF \$15
Roasted corn salsa, cherry tomatoes, chipotle crema
- CHIPS & HOUSE GUACAMOLE** GF + V \$9
House guacamole, fresh pico de gallo
- HUMMUS WITH PITA** V \$11
Mama Lil's peppers, Castelvetrano olives, marinated artichokes, with grilled Za'Atar Pita

ENTREES

SERVED WITH CHIPS OR ORGANIC MIXED GREENS SIDE SALAD
SUBSTITUTE FINGERLING POTATOES WITH HARISSA AIOLI +\$3

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| BOWRIDER BURGER \$18
Served on toasted Macrina brioche bun
Choice of cheddar, gouda or swiss
Add bacon, mushrooms or house guac +\$2 each | BLACK BEAN QUINOA BURGER V ... \$18
House black bean and quinoa burger with
chipotle crema on toasted Macrina brioche bun
VN Substitute Veganaise upon request |
| BLACKENED SALMON SANDWICH .. \$18
Lemon-thyme aioli, cabbage slaw, pepitas
on toasted Macrina brioche bun | MEDITERRANEAN WRAP V \$14
Hummus, romaine, cucumber, Kalamata olives,
vine-ripe tomato, Mama Lil's peppers, marinated
artichokes and cucumber-mint yogurt
VN Vegan upon request |
| BLT SANDWICH \$14
Five slices of thick-cut bacon, garlic aioli,
vine-ripe tomato, crisp romaine on sourdough | CAESAR SALAD \$14
House Caesar dressing, brioche crouton
Add salmon +\$10 |
| ALL-BEEF SEATTLE DOG \$12
Seasoned cream cheese, caramelized onion and
house-pickled jalapeños | |

DESSERT

- DUTCH CHOCOLATE MASCARPONE CHEESECAKE BITES** \$11
Raspberry coulis with fresh berries

KIDS

- KIDS GRILLED CHEESE + CHIPS** V \$6 **KIDS HOT DOG + CHIPS** \$6

STAY TUNED FOR FALL MENU
Fresh seasonal dishes coming soon

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions*

GF GLUTEN FREE

V VEGETARIAN

VN VEGAN