

LATE NIGHT MEALS

SMALL PLATES

CLASSIC CAESAR*

FRESH ROMAINE LETTUCE, SHAVED PARMESAN AND OUR GARLIC SEASONED CROUTONS TOSSED WITH OUR HOUSEMADE DRESSING, TOPPED WITH MORE PARMESAN AND CROUTONS.
SIDE SIZE (NO BREAD) . . . 4.95 REGULAR . . . 8.95
ADD OVEN ROASTED CHICKEN BREAST . . . 2.75
ADD TENDER PACIFIC COAST BAY SHRIMP . . . 3.50
ADD 3 PRAWNS, PAN SEARED WITH GARLIC BUTTER . . . 4.50

OYSTER SHOOTER*

LOCAL EXTRA SMALLS, HOUSEMADE COCKTAIL SAUCE, LEMON . . . 2.00

FRIED OYSTERS

FOUR LOCAL OYSTERS WITH OUR COCKTAIL SAUCE . . . 9.00

SCAMPI STYLE PRAWNS

SEVEN LARGE PRAWNS SAUTEED IN BUTTER, LEMON, GARLIC AND WHITE WINE. SERVED WITH LEMON . . . 11.00

STUFFED MUSHROOMS

MUSHROOM CAPS WITH SMOKED SALMON AND CREAM CHEESE. TOPPED WITH PARMESAN THEN BAKED UNTIL GOLDEN . . . 8.50

ONE PIECE FISH & CHIPS

ONE PIECE ALASKAN COD, FRIES, TARTER SAUCE . . . 6.00
OUR FULL 3 PIECE FISH & CHIP MEAL . . . \$14.50

BRAZILIAN CHEESE PUFFS

CRISPY CRUST, CHEWY CHEDDAR CENTER, GREEN CHILI SAUCE . . . 5.50

FLATBREADS

PESTO, CAPICCOLLA, TOMATO & MOZZARELLA . . . 6.25
ZESTY MARINARA, MOZZARELLA, PEPPERONI, OLIVE, PARMESAN . . . 6.25

GRILLED QUESADILLA

THREE CHEESE WITH PROVOLONE, CHEDDAR AND SWISS . . . 7.25
GRILLED CHICKEN WITH DICED TOMATO . . . 9.25
VEGETARIAN WITH AVOCADO, TOMATO AND RED ONION . . . 8.25

BASIC NACHOS

TORTILLA CHIPS WITH DICED TOMATO, GREEN ONION, BLEND OF FOUR CHEESES AND SHREDDED, SEASONED CHICKEN OR BEEF, BLACK OLIVES, AND JALAPENOS. SOUR CREAM AND SALSA.
MINI . . . 4.25 REGULAR . . . 8.75 JUMBO . . . 12.50

KATIE'S NACHOS SUPREME

OUR BASIC NACHOS PLUS BACON, DICED AVOCADO AND DICED RED ONION. SERVED WITH SOUR CREAM AND SALSA.
MINI . . . 6.25 REGULAR . . . 10.50 JUMBO . . . 15.50

SPICY BUFFALO WINGS

BAKED NOT FRIED! SERVED WITH CELERY STICKS AND YOUR CHOICE OF RANCH OR BLUE CHEESE DIPPING SAUCE.
HALF DOZEN . . . 6.25 FULL DOZEN . . . 11.00

SANDWICHES

BISTRO BURGER*

1/3 POUND FRESH GROUND CHUCK, SEASONED AND HAND FORMED. PAN SEARED AND TOPPED WITH LETTUCE, TOMATO, MAYONNAISE AND DELI STYLE BROWN MUSTARD ON A GRILLED BRIOCHE BUN . . . 12.00
SWISS, PROVOLONE, CHEDDAR OR MOZZARELLA CHEESE . . . 1.00

AVOCADO CHICKEN BURGER

SLICED CHICKEN BREAST, AVOCADO, MELTED PROVOLONE CHEESE, CRISP LETTUCE, AND TOMATO ON A GRILLED BRIOCHE STYLE BUN WITH MAYONNAISE AND DIJON MUSTARD . . . 11.25

THAI PEANUT ROCKFISH BURGER

GENEROUS PORTION OF PACIFIC ROCKFISH PAN SEARED WITH A SPICY THAI MARINADE. SERVED WITH PEANUT SAUCE, LETTUCE TOMATO AND CUCUMBER ON A TOASTED BUN . . . 11.75

GRILLED COPPA CAPRESE

SPICY ITALIAN CAPICOLA, SLICED TOMATO, MOZZARELLA AND OUR PINENUT AND BASIL PESTO, GRILLED IN LOCAL HANDMADE ARTISAN BREAD . . . 11.25

PAN SEARED SALMON BURGER

6 OZ WILD CAUGHT SALMON FILLET -- NOT A PROCESSED PATTY. PAN SEARED, TOPPED WITH LETTUCE AND TOMATO ON A BRIOCHE BUN WITH DIJON SEAFOOD SAUCE . . . 12.00

ANGRY CHICKEN BURGER

SPICY GRILLED CHICKEN BREAST WITH LOUISIANA STYLE RED SAUCE, MOZZARELLA CHEESE, LETTUCE, AND TOMATO ON A GRILLED BRIOCHE BUN WITH SPICY CHIPOLTE MAYO . . . 11.25

GARDENBURGER

THE ORIGINAL MEATLESS PATTY WITH LETTUCE, TOMATO, CUCUMBER, SWEET RED PEPPER, MUSTARD AND MAYO . . . 11.25

DESSERTS

DELICIOUS CREATIONS MADE FROM SCRATCH WITH WHOLESOME INGREDIENTS IN OUR OWN KITCHEN.



MACADAMIA MOUSSE

ROASTED MACADAMIA NUTS FINELY GROUND UNTIL SMOOTH THEN INCORPORATED INTO A CREAMY ALL DAIRY MOUSSE. SERVED WITH CRISP, HONEY ALMOND FLORENTINES . . . 5.95

ESPRESSO CHEESECAKE

TWO LAYERS OF ESPRESSO INFUSED CREAM CHEESE FILLING, CHOCOLATE COOKIE CRUST WITH A MOCHA FUDGE SAUCE DRIZZLED OVER THE TOP. DECORATED WITH FRESH WHIPPED CREAM AND A CHOCOLATE CURL . . . 5.95

UPSIDE DOWN APPLE PIE

DECONSTRUCTED HOT APPLE PIE. THE BEST PARTS OF APPLE PIE SERVED WARM OVER VANILLA ICE CREAM WITH CHEWY MORSELS OF OATMEAL, WALNUT CRUMBLE CRUST. TOPPED WITH WHIP CREAM AND TOASTED WALNUTS . . . 5.75

CHOCOLATE DECADENCE WITH RASPBERRY PUREE

A DENSE, RICH, MELT IN YOUR MOUTH TEXTURE WITH AN INTENSE, DARK CHOCOLATE FLAVOR. TOPPED WITH CRUSHED RASPBERRIES AND WHIPPED CREAM . . . 5.75



CREME BRULEE

CLASSIC CREAM CUSTARD. LIGHTLY SWEETENED AND FLAVORED WITH THE FINEST PURE VANILLA EXTRACT. TOPPED WITH A CRUNCHY LAYER OF CARAMELIZED SUGAR . . . 5.50

FUDGE BROWNIE BLISS

A WARM CHEWY BROWNIE SNUGGLED UP TO A COOL SCOOP OF VANILLA ICE CREAM THEN SMOTHERED IN HOMEMADE HOT FUDGE THEN TOPPED WITH FRESH MADE WHIPPED CREAM AND CHOPPED, TOASTED WALNUTS . . . 5.95

BREAD PUDDING WITH BUTTERED BOURBON SAUCE

A THICK SLICE OF MOIST BREAD PUDDING. SERVED WARM WITH A BUTTERY SAUCE THAT HAS A GOOD KICK OF KENTUCKY BOURBON AND WHIPPED CREAM . . . 6.95 (ALCOHOL HAS NOT BEEN COOKED OUT)

ESPRESSO

CAFE AMERICANO 2.75

ONE SHOT MELLOWED WITH HOT WATER.

CAFE LATTE 3.50

ONE SHOT WITH GENTLY STEAMED MILK.

CAFE MOCHA 4.00

ONE SHOT, STEAMED MILK AND CHOCOLATE SYRUP.

CAFE BREVE 4.00

ONE SHOT WITH STEAMED HALF-AND-HALF.

CAFE CAPPUCINO 3.75

ONE SHOT, LOTS OF FOAM AND A LITTLE STEAMED MILK.

CHAI TEA 3.75

THE ORIGINAL OREGON CHAI TEA SERVED HOT OR COLD.

DESSERT WINES

WARRES WARRIOR PORT

A SUPERB, CLASSIC PORT. WARRES HAS BEEN FAMILY OWNED AND OPERATED FOR 200 YEARS . . . 7.00

PASEK CELLARS RASPBERRY

RICH MEEKER RASPBERRIES YIELD THIS SWEET WELL BALANCED DESSERT WINE . . . 7.00

TERRA BLANCA LATE HARVEST RIESLING

AN INTENSELY SWEET DESSERT WINE, TRY IT WITH OUR CREME BRULEE OR MACADAMIA MOUSSE! . . . 7.00

ADULT COFFEE

SOMETHING WARM AND SOOTHING TO SIP WHILE YOU RELAX AND UNWIND. YOUR CHOICE . . . 6.50

B-52 COFFEE

KAHLUA, BAILEY'S, AND GRAND MARNIER WITH FRESH BREWED COFFEE, TOPPED WITH WHIPPED CREAM.

SPANISH COFFEE

TIA MARIA AND RUM WITH FRESH BREWED COFFEE TOPPED WITH WHIPPED CREAM AND A CHERRY.

COFFEE NUDGE

KAHLUA, BRANDY AND CREME DE COCOA WITH FRESH BREWED COFFEE TOPPED WITH WHIPPED CREAM.