



SMALLS & SUCH

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| TMH CHICKEN WINGS | 12 | TEMPURA CAULIFLOWER | 10 |
| <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i> | | <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i> | |
| SPICE DUSTED CALAMARI | 12 | BEEF SHORT RIB ENCHILADAS | 14 |
| <i>Housemade Buttermilk-Herb Ranch</i> | | <i>Salsa Roja, Tillamook Cheddar, Sour Cream</i> | |
| HOUSEMADE SOFT PRETZEL | 9 | SOUP OF THE DAY | 7 |
| <i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i> | | | |

ON THE SIDE

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| FRIED BRUSSELS SPROUTS | 6 | FRESH HERB POTATO LATKE | 6 |
| <i>Red Wine Vinaigrette (v) (gf)</i> | | <i>Horseradish Crème (v) (gf)</i> | |
| PISTACHIO BASMATI RICE | 5 | MAPLE BASTED SPAGHETTI SQUASH | 6 |
| <i>Middle Eastern Spices (v) (gf)</i> | | <i>Candied Walnuts (v) (gf)</i> | |
| HAND-CUT FRENCH FRIES | 5 | CHAR-GRILLED BABY CARROTS | 6 |
| <i>(v) (gf)</i> | | <i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i> | |

GREENS ETC.

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| TMH SALAD | 7 / 12 | ROASTED VEGETABLE SALAD | 7 / 12 |
| <i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i> | | <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i> | |
| SPINACH SALAD | 7 / 12 | ADD PROTEIN: | |
| <i>Orange Segments, Crisp Prosciutto, Roasted Hazelnuts, Raspberry Vinaigrette (gf)</i> | | <i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i> | |





MAIN

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| STEAK FRITES | 42 | LIGHTLY SMOKED CHICKEN BREAST | 27 |
| <i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce (gf)</i> | | <i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)</i> | |
| PECAN-CRUSTED CHICKEN CUTLET | 25 | GULF SHRIMP ÉTOUFFÉE | 28 |
| <i>Candied Bacon, Apple Chutney, Braised Fennel, Roasted Honey Bourbon Butter</i> | | <i>Creole Tomato Sauce, Basmati Rice, Fire Roasted Peppers, Onions, Fried Pickled Okra</i> | |
| LAMB SHANK “PASTRAMI” | 34 | OVERNIGHT BRAISED BEEF SHORT RIB | 31 |
| <i>Fried Brussels Sprouts, Potato Latke, Horseradish Crème, Pickled Mustard Seeds (gf)</i> | | <i>Shawarma Spices, Pistachio Basmati Rice, Pickled Vegetables (gf)</i> | |
| BLACKENED MAHI MAHI | 31 | TMH DOUBLE CHEESEBURGER | 18 |
| <i>Chilled Coconut Rice Salad, Grilled Pineapple, Citrus, Cilantro-Miso Dressing (gf)</i> | | <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i> | |
| BAY SCALLOP AND PEI MUSSEL BOIL | 28 | FIRE-GRILLED CAULIFLOWER STEAK | 25 |
| <i>Housemade Potato Dumplings, Corn, Old Bay Butter, Crisp Parmesan</i> | | <i>Harissa Marinade, Vegetable Curry (v) (gf)</i> | |

BEVERAGES

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| FRESH LEMONADE | 3.5 | CRAZY FRESH COFFEE | 3.5 |
| ARNOLD PALMER | 3.5 | COLD BREW COFFEE | 4 |
| TOPO CHICO MINERAL WATER | 3.5 | ICED TEA | 3.5 |
| SODA | 3 | ILLY ESPRESSO / CAPPUCCINO | 4 / 5 |
| <i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i> | | MIGHTY LEAF TEA | 3.5 |

Our ingredients are sustainable and humanely raised

Several of our items are vegetarian (v) or gluten-free (gf). Please ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.