



SMALLS & SUCH

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| TMH CHICKEN WINGS | 12 | TEMPURA CAULIFLOWER | 12 |
| <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i> | | <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i> | |
| SPICE DUSTED CALAMARI | 13 | CHIPS + CHEESE | 10 |
| <i>Housemade Buttermilk-Herb Ranch</i> | | <i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i> | |
| HOUSEMADE SOFT PRETZEL | 11 | BEEF SHORT RIB ENCHILADAS | 14 |
| <i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i> | | <i>Salsa Roja, Tillamook Cheddar, Sour Cream</i> | |
| | | SOUP OF THE DAY | 7 |

ON THE SIDE

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| FRIED BRUSSELS SPROUTS | 7 | GRILLED ASPARAGUS | 8 |
| <i>Red Wine Vinaigrette (v) (gf)</i> | | <i>Lemon Boursin Cream (v)</i> | |
| CARAMELIZED BROCCOLI | 8 | MAPLE BASTED SPAGHETTI SQUASH | 7 |
| <i>Chili Crunch (v) (gf)</i> | | <i>Candied Walnuts (v) (gf)</i> | |
| HAND-CUT FRENCH FRIES | 7 | CHAR-GRILLED BABY CARROTS | 8 |
| <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> | |
| KALE SALAD | 7 / 12 | ADD PROTEIN: | |
| <i>Bulgur Wheat, Beets, Blood Orange, Pistachio, Red Wine Vinaigrette (v)</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> | |
| SESAME MISO BEEF SHORT RIB | 32 | RAINBOW TROUT | 30 |
| <i>Sticky Rice, Caramelized Broccoli, Scallion (gf)</i> | | <i>Basmati Rice, Wilted Spinach, Toasted Hazelnut, Brown Butter Balsamic Vinaigrette (gf)</i> | |
| COCONUT SHRIMP | 28 | YELLOWFIN TUNA | 36 |
| <i>Black Bean Hummus, Pineapple Salsa, Ginger Mango Sauce</i> | | <i>Chili Crunch, Radish Confit, Baby Bok Choy, Wasabi Pea Fritters</i> | |
| PORK SCHNITZEL | 30 | GEMELLI PASTA | 27 |
| <i>Cornbread Crust, Tomato Gravy, Pickled Green Tomato Relish</i> | | <i>Lemon Boursin Cream, Artichoke Hearts, Peas, Asparagus (v)</i> | |
| TMH DOUBLE CHEESEBURGER | 18 | | |
| <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i> | | | |

BEVERAGES

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| FRESH LEMONADE | 3.5 | CRAZY FRESH COFFEE | 3.5 |
| ARNOLD PALMER | 3.5 | COLD BREW COFFEE | 4.5 |
| TOPO CHICO MINERAL WATER | 3.5 | ICED TEA | 3.5 |
| SODA | 3.5 | ILLY ESPRESSO / CAPPUCCINO | 4 / 5 |
| <i>Coke, Diet Coke, Dr P, Sprite, Orange, Ginger Ale</i> | | MIGHTY LEAF TEA | 3.5 |

For parties of 6 or more a 20% gratuity will be added. No separate checks, please.

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.