



SMALL PLATES

6 EACH

SMOKED CHICKEN & WINGS
housemade pesto slaw

BEEF STREET TACOS ∅
shredded grass-fed angus,
housemade corn tortillas

GRILLED AVOCADO STREET TACOS ∅ ◇
cabbage, pickled onions, cilantro
housemade corn tortillas

GRILLED MAPLE CIDER CHICKEN SKEWERS ∅ ♥
peanut vinaigrette slaw

MIXED NUTS & HOUSE-MARINATED OLIVES ∅ ♥ ◇

9 EACH

GRILLED FLATBREAD
smoked salmon, herbed cream
cheese, arugula

LA QUERCIA PROSCIUTTO CROSTINI
laura chenel goat cheese, fig jam,
marcona almonds

ST. LOUIS PORK RIBS
hoisin glaze, green onions

13 EACH

PETITE STEAK FRITES
marinated grass-fed angus top sirloin, herb butter, red wine jus

CRISPY CHICKEN SANDWICH
pimento cheese, black pepper aioli, housemade pickles

BISTRO CHEESEBURGER
fresh ground grass-fed angus, Tillamook cheddar or Pt. Reyes
blue cheese, housemade pickles, black pepper aioli

ENTRÉES

Paul Martin's®
AMERICAN GRILL

HAPPY HOUR
3-7 PM DAILY

WE BELIEVE IN...

**Better Tasting, Better for You,
Better for the Planet Proteins**

Food that's Real Food

Never-Settle Sourcing™

House-Made & Hand-Crafted

**Mesquite Grilling
over Live Fire**

Entrées served with

**HOUSE FRIES
AND YOUR
CHOICE OF \$6
BEER, WINE,
OR COCKTAIL**

Never-Settle™ Meats & Sustainable Seafood • Hand-Cut • Never Antibiotics or Hormones

gluten-free friendly ∅ heart friendly ♥ vegan friendly ◇



BEER

6 EACH

HANDCRAFTED DRAFT

choose any draft from our beer menu

WINE

6 EACH

PARDUCCI SUSTAINABLE WHITE, 2014, Mendocino County

ROSE, Listel, 2015, IGP Sable de Camargue, France

SAUVIGNON BLANC, Randall Monroe, 2014, Sonoma Coast

PARDUCCI SUSTAINABLE RED, 2012, Mendocino County

ZINFANDEL, Randall Monroe, 2014, Sonoma Coast



ALL OUR WINES ARE A GENEROUS 7 OZ. POUR

9 EACH

SAUVIGNON BLANC, Wither Hills, 2015, Marlborough, NZ

PINOT GRIGIO, Seaglass, 2013, Santa Barbara County

CHARDONNAY, Cambria, 2014, Benchbreak Vineyards, Santa Maria Valley

PINOT NOIR, Hangtime, 2013, California

CABERNET SAUVIGNON, Tortoise Creek, "Cherokee Lane," 2013, Lodi

Undecided? Ask for a taste of any wine served by the glass

Wines are presented in progressive format from lighter to fuller intensity within each section to assist you in your selection.

13 EACH

CHARDONNAY, Folie à Deux, 2014, Russian River Valley

TABLAS CREEK PATELIN DE BLANC, 2014, Paso Robles

PINOT NOIR, Annabella, 2013, Carneros

PINOT NOIR, Benton-Lane, Estate, 2013, Willamette Valley

CABERNET SAUVIGNON, Educated Guess, 2013, Napa Valley

COCKTAILS

6 EACH

RASPBERRY MARTINI

house infused raspberry vodka, lemon juice and sweet vermouth

MEYER LEMON DROP

house infused meyer lemon vodka, Vedrenne triple sec

BISTRO COSMO

Gvori vodka, Leopold Bros. cranberry, Vedrenne triple sec

CLASSIC MOJITO

Flor De Cana rum, muddled fresh mint, lime, and cane syrup

9 EACH

PELIGROSO BLANCO MARGARITA

Peligroso Blanco tequila, housemade sweet and sour, hand shaken, served on the rocks with a salted rim

CUCUMBER REFRESHER

Effen Cucumber vodka, St. Germaine Elderflower liqueur, muddled cucumber, basil, fresh lemon juice, finished with soda water

CORRALEJO STRAWBERRY SPLASH

strawberry infused Corralejo Blanco tequila, Cointreau liqueur, muddled strawberries, fresh lemon juice, housemade cane syrup

ELIJAH CRAIG GINGER PUNCH

Elijah Craig 12 year bourbon, Domaine de Canton Ginger liqueur, fresh lemon juice and honey, topped with ginger ale and served on the rocks