
SMALL PLATES

— 6 —

SMOKED CHICKEN & WINGS

housemade pesto slaw

BEEF STREET TACOS \emptyset

shredded grass-fed angus, house-made corn tortillas

GRILLED AVOCADO STREET

TACOS \emptyset \diamond

cabbage, pickled onions, cilantro, housemade corn tortillas

GRILLED MAPLE CIDER CHICKEN

SKEWERS \emptyset

peanut vinaigrette slaw

HANDMADE TATER TOTS

bacon, Tillamook cheddar, chives, buttermilk dill ranch dressing

SIGNATURE DEVEILED EGGS

cold smoked, crispy La Quercia prosciutto

— 9 —

GRILLED FLATBREAD

housemade bread, seasonal vegetables

LA QUERCIA

PROSCIUTTO CROSTINI

Laura Chenel goat cheese, fig jam, Marcona almonds

ST. LOUIS DUROC PORK RIBS

hoisin glaze, green onions

Paul Martin's®

AMERICAN GRILL

★ HAPPY HOUR ★

3-7 PM EVERY DAY

Humanely-Raised Poultry
Antibiotic & Hormone-Free Meats
Sustainable Seafood

ENTRÉES

— 13 —

Entrées served with house fries and your choice of \$6 draft beer, wine, or cocktail

PETITE STEAK FRITES

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

CRISPY CHICKEN PIMENTO SANDWICH

pimento cheese, black pepper aioli, artisan pickles

BISTRO CHEESEBURGER

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

ADD

hardwood smoked bacon / mushrooms / avocado +2

\emptyset gluten-free friendly \diamond vegan friendly

CA: 06/17



HAPPY HOUR COCKTAILS

– 6 –

Raspberry Martini

house infused raspberry vodka, lemon juice, 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

Champagne Lemonade

house infused Meyer lemon vodka, lemon juice and a touch of fresh basil topped with Piper Sonoma bubbles

– 9 –

Peligroso Blanco Margarita

housemade sweet and sour, shaken and served on the rocks with a salted rim

Cucumber Refresher

Effen Cucumber vodka, St. Germain Elderflower liqueur, muddled cucumber, basil, lemon juice, soda water

Corralejo Strawberry Splash

strawberry-infused Blanco tequila, Cointreau, muddled strawberries, fresh lemon juice, house cane syrup

Elijah Craig Ginger Punch

8-12 year bourbon, Domaine de Canton Ginger liqueur, fresh lemon juice and honey, topped with ginger ale

Ketel One Moscow Mule

fresh squeezed lime juice, Q ginger beer

WINE

All our wines are a generous 7 oz. pour

– 6 –

Pinot Grigio, Hogue, 2015, Columbia Valley

Rose, Listel, 2015, LGP Sable De Camargue, France

Sauvignon Blanc, Randall Monroe, 2015, Sonoma Coast

Merlot, Hogue, 2014, Columbia Valley

Zinfandel, Randall Monroe, 2012, Sonoma Coast

– 9 –

Sauvignon Blanc, Wither Hills, 2015, Marlborough, Nz

Pinot Grigio, Seaglass, 2016, Santa Barbara County

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

Pinot Noir, Hangtime, 2015, California

Cabernet Sauvignon, Tortoise Creek, "Cherokee Lane," 2014, Lodi

– 13 –

Chardonnay, Folie À Deux, 2014, Russian River Valley

Patelin De Blanc, Tablas Creek, 2015, Paso Robles

Cabernet Sauvignon, Jason- Stephens, 2013, Santa Clara

Pinot Noir, Benton-Lane, Estate, 2013, Willamette Valley

Cabernet Sauvignon, Educated Guess, 2015, Napa Valley

BEER

– 6 –

Choose from our favorite local draft beers

