
SMALL PLATES

— 6 —

SMOKED CHICKEN & WINGS

house-made pesto slaw

BEEF STREET TACOS ∅

shredded grass-fed angus,
house-made corn tortillas

GRILLED AVOCADO STREET TACOS ∅ ◇

cabbage, pickled onions, cilantro,
house-made corn tortillas

GRILLED MAPLE CIDER CHICKEN SKEWERS ∅

peanut vinaigrette slaw

HANDMADE TATER TOTS

bacon, Tillamook cheddar, chives,
buttermilk dill ranch dressing

SIGNATURE DEVILED EGGS

cold smoked, crispy La Quercia
prosciutto

— 9 —

GRILLED FLATBREAD

chef's seasonal preparation

LA QUERCIA

PROSCIUTTO CROSTINI

Laura Chenel goat cheese, fig jam,
Marcona almonds

ST. LOUIS DUROC PORK RIBS

hoisin glaze, green onions

SMOKED COLUMBIA RIVER STEELHEAD

house smoked salmon, grilled
crostini, horseradish cream

∅ gluten-free friendly ◇ vegan friendly

Paul Martin's®

AMERICAN GRILL



HAPPY HOUR

3-7 PM EVERY DAY



WE BELIEVE IN...

Mesquite Grilling Over Live Fire

A Higher Standard Commitment:

**ANTIBIOTIC & HORMONE-FREE MEATS
FREE-RANGE POULTRY
SUSTAINABLE SEAFOOD**

House-Made & Hand-Crafted

ENTRÉES

— 14 —

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

GRILLED POLENTA ∅

sautéed vegetables, roasted tomato cream,
fresh parmesan

CRISPY CHICKEN PIMENTO SANDWICH

pimento cheese, black pepper aioli,
artisan pickles, fries

BISTRO CHEESEBURGER

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

ADD

hardwood smoked bacon / mushrooms / avocado +2

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.*

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

house-made 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, Q 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 Q 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, 2016, Columbia Valley

Rose, Listel, 2016, LGP Sable De Camargue, France

Sauvignon Blanc, Randall Monroe, 2016, Sonoma Coast

Merlot, Hogue, 2015, Columbia Valley

Zinfandel, Randall Monroe, 2012, Sonoma Coast

– 9 –

Sauvignon Blanc, Wither Hills, 2016, Marlborough, Nz

Pinot Grigio, Seaglass, 2016, Santa Barbara County

Chardonnay, Cambria, 2015, Benchbreak Vineyards, Santa Maria Valley

Pinot Noir, Hangtime, 2015, California

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

– 13 –

Chardonnay, Folie À Deux, 2015, Russian River Valley

Patelin De Blanc, Tablas Creek, 2015, Paso Robles

Cabernet Sauvignon, Jason- Stephens, 2013, Santa Clara

Pinot Noir, Benton-Lane, Estate, 2014, Willamette Valley

Cabernet Sauvignon, Educated Guess, 2015, Napa Valley

BEER

– 6 –

Choose from our favorite local draft beers



RCMELS/WLV: 10/17

