LUNCH

V=Vegan v=Vegetarian GF=Gluten Free * *=Possible

Spicy Buffalo Drumsticks

10

Tossed in our house buffalo sauce, served with celery and carrots

Nachos (*v*)(GF)

12

House made chips, Mary's Farm chicken, cheese, pinto beans, tomato, onion, served with house made salsa, guacamole, and cilantro lime crème

Hummus and Bread (V)

House made seasonally flavored hummus, celery, and carrots served with Alpine Bakery Bread

Herbed Parmesan Fries (v)(*V*)

Fries tossed in rosemary and thyme, topped with Parmesan

Grilled Cheese & Tortilla Rojo Soup

Tillamook smoked cheddar and fonting cheese on Alpine Bakery bread served with our spicy chicken tortilla soup

Salad & Tortilla Rojo Soup

10

10

Our house salad and spicy chicken tortilla soup

Chicken Caesar Wrap

11

Grilled chicken, romaine, parmesan, house croutons, tossed in caesar dressing and fries

Mac & Cheese (*GF*)

13

Mary's Farm Chicken, Tillamook smoked cheddar, fontina, penne noodles, topped with breadcrumbs and served with toasted Alpine Bakery baguette

Chicken BLTA (*GF*)[△]

13

Mary's Farm chicken, Hill's bacon, lettuce, tomato, and avocado, cilantro lime aioli, served on an Alpine Bakery bun and fries

The Dip

St. Helens Farms sliced sirloin. Ferndale Farmstead fontina, horseradish, with au jus served on an Alpine Bakery roll and fries.

Burger A

11

Quarter pound Gebbers Farms Beef, Tillamook smoked cheddar, butter lettuce, tomato, red onion, served on Alpine Bakery bun and fries



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