

APPETIZERS

FRIED BISCUITS

With Apple Butter - 7

POMME FRITES

Fries with Parmesan and Truffle Oil - 7

STREET TACOS

Trio of Corn Tortilla Tacos Served with Queso Fresco, Pico de Gallo & Guacamole. Carrot & Slaw - 10, Tuna with Asian Slaw - 12.50, Carnitas - 11

CHIPS & SALSA VERDE

House-Made Chips with Tomatillos Salsa - 6

GREEN CHILI NACHOS

Fresh Tortilla Chips, Pork Green Chili with Shredded Cheddar, Pico de Gallo & Guacamole - 11

PORK BELLY

Seared Pork Belly served over Asian Slaw - 10

SHISHITO PEPPERS

Flash Fried, served with a Soy-Honey Glaze - 7

CHICKEN WINGS

Dressed in BBQ, Garlic Parmesan, Mild or Hot (really hot) Buffalo Sauce with Choice of Ranch or Bleu Cheese - Half 10, Full 15

CHEESE CURDS

Beer Battered *Jumpin Good Goat Dairy* Curds with Pancetta Vinaigrette - 10

FRITTERS

Jalapeño Corn Fritters with Cilantro Lime Crema - 7

SOUPS & SALADS

HOUSE SOUP

Southwestern Black Bean Soup served with Grilled Baguette (Vegan) - Cup 5, Bowl 7

SOUP DU JOUR

House Made Fresh Daily served with Grilled Baguette - Cup 5, Bowl 7

ROPE HOUSE SALAD

Chopped Iceberg with Corn, Black Beans, Tomato, Avocado, *Tillamook* Cheddar, Tortilla Strips & Creamy Southwestern Dressing - 10

MAIN STREET CAESAR SALAD

Romaine Hearts, House-Made Croutons & Fresh Grated Parmesan, House-Made Caesar Dressing - 10

SPINACH SALAD

Baby Spinach with Dried Cranberries, Walnuts, Crumbled Feta & Green Apple Vinaigrette - 10

ADD PROTEIN TO ANY SALAD

Seared Ahi Tuna - 9 Grilled Chicken Breast - 6 Grilled NY Strip - 9

SIDES

FRIES, HORSERADISH MASHED POTATOES, HOUSE-MADE SLAW, CILANTRO LIME RICE, DAILY VEGETABLE OR CAJUN FRIES 4

ONION RINGS, CAESAR OR SPINACH SALAD AS A SIDE 5

PLATES

MEATLOAF

Served Over Horseradish Mashed Potatoes with *Guinness* Peppercorn Gravy & Daily Vegetable - 15

FISH & CHIPS+

Beer Battered Haddock with House-Made Remoulade & Fries - 14

BEER BRAISED SHORT RIBS

With Horseradish Mashed Potatoes, Daily Vegetable & Pan Sauce - 18

SEARED TROUT+

With Chimmichurri Sauce, Cilantro Rice & Daily Vegetable - 18

BLACKENED CHICKEN BREAST

With Tropical Fruit Salsa, Queso Fresco, Cilantro Lime Rice & Daily Vegetable - 15

BISON SLIDERS

Trio of Sliders with Smoked Gouda Cheese & *Deerhammer* Whiskey Onions on Mini Brioche Buns served with Fries - 15

MAC & CHEESE

Jalapeño Smoked Gouda Mac & Cheese with Grilled Baguette - 12

Add Bacon - 2, Pork Carnitas - 4 or Chicken - 6

PORK SHANK

Pork Shank with Horseradish Mashed Potatoes & House-Made Worcestershire Sauce with Porcini Mushrooms - 18

POUTINE

Fries topped with *Jumpin Good Goat Dairy* Curds, *Guinness* Peppercorn Gravy & a Fried Egg - 13

CHICKEN TENDERS

Panko Breaded Chicken Tenders with Choice of Dipping Sauce & Fries - 13

NEW YORK STRIP STEAK

10oz Certified Angus Beef with *Deerhammer* Corn Whiskey Butter, Horseradish Mashed Potatoes & Daily Vegetable - 20

SANDWICHES

GROWN UP GRILLED CHEESE

Tillamook Cheddar, Over-Medium Egg, Guacamole, Spinach, Bacon on Toasted Challah Bread - 13

STEAK & CHEESE

Shaved Certified Angus Beef NY Strip Loin with Pepper Jack Sauce, Fried Jalapeños, Chipotle Aioli on an Amorosa Roll - 14

GRILLED TROUT+

With Leaf Lettuce, Tomato, Red Onion & House-Made Remoulade on a Ciabatta Roll - 14

CAJUN CHICKEN SANDWICH

Lightly Breaded Chicken Breast with Bacon, Pepper Jack, Lettuce, Tomato and Cajun Aioli on a Toasted Brioche Bun - 13

ROPE BURGER

7oz Certified Angus Beef Patty with Horseradish Cheddar, Beer Battered Onion Rings, Tavern Mustard, Dill Pickle, Lettuce, Tomato & Onion on a Toasted Brioche Bun - 13

BUILD YOUR OWN BURGER

7oz Certified Angus Beef Patty & Choice of Toppings on a Toasted Brioche Bun - 11, Veggie Patty - 12

CHEESE *Tillamook* Cheddar, Horseradish Cheddar, Pepper Jack, Smoked Gouda, Bleu Cheese Crumbles .50 each

VEGGIES Mushrooms, Grilled Onions, Roasted Red Peppers, Onion Rings, Fried Jalapeños .50 each

ADD Bacon, Fried Egg or Avocado - 2 each

SWEETS

WE HAVE A SWEET TOOTH AND LIKE TO TRY DIFFERENT DESSERTS OFTEN
ASK YOUR SERVER FOR TODAY'S SELECTIONS