

APPETIZERS

**SPINACH ARTICHOKE DIP**

creamed spinach & artichokes, grated parmesan, grilled naan - 12

**TUNA TACOS (3)**

seared ahi tuna, texas slaw, mango salsa, wasabi mayo, corn tortillas - 13

**FRIED GREEN AND THINGS**

japanese panko breaded pickles, green tomatoes, cauliflower, buffalo ranch - 12

**POMME FRITES**

fries tossed with parmesan & truffle oil, garlic aioli - 8

**CHIPS & DIPS**

fire roasted tomato salsa, smashed guacamole, smoky cheese sauce, tortilla chips - 10

**GREEN CHILI NACHOS**

tortilla chips, pork green chili, tillamook cheddar, roasted corn & black bean salsa, smashed guacamole - 12

**CHEESEBURGER EGGROLLS (2)**

CAB ground beef, bacon, onions, vintage cheese sauce, secret sauce - 8

**DEVILED EGGS (4)**

creamed egg filling, paprika, green onions, bacon - 13

**CHICKEN WINGS**

choice of BBQ, garlic parmesan, mild or hot (really hot) buffalo sauce, ranch or blue cheese - half pound - 12, full pound - 15

**SWEETS AND BRUSSELS**

sautéed sweet potatoes, fried brussels sprouts, jumpin good goat feta, balsamic reduction - 9

**CHEESE CURDS**

beer battered jumpin good goat dairy curds, cilantro-lime cremé - 11

**MOUNTAIN FLATBREAD**

poblano goat cheese, caramelized onions, wild mushrooms, arugula, balsamic reduction - 13

**CALAMARI STRIPS**

breaded & fried calamari, lemon, old bay aioli - 15

**CHICKEN TENDERS**

house-marinated & panko breaded chicken tenders - half order - 12, full order - 14

**CRAB CAKES (2)**

seared house-crafted crab cakes, lemon, old bay aioli - 15

SOUPS & SALADS

**HOUSE SOUP**

southwestern vegetable and tortilla or chef's daily soup- cup 5, bowl 7

**ROPE HOUSE SALAD**

seasonal mixed greens with corn & black bean salsa, tomato, avocado, tillamook cheddar, tortilla strips & southwestern dressing - 12

**MAIN STREET CAESAR SALAD**

romaine hearts, house-made croutons & fresh grated parmesan, house-made caesar dressing - 12

**ROOTS AND STEM SALAD**

chopped kale, arugula, brussels sprouts, sweet potatoes, shaved cauliflower, maple mustard vinaigrette - 14

**TOMATO, CUCUMBER AND AVOCADO SALAD**

arugula, red onions, preserved lemon vinaigrette-12

add protein to any salad - ahi tuna - 9, grilled chicken breast - 6, CAB NY strip - 9

## BURGERS & SANDWICHES

### STEAK & CHEESE

CAB steak, smoked cheddar cheese sauce, caramelized onions & peppers on a denver crunch roll - 14

### GROWN UP GRILLED CHEESE

tillamook cheddar, over-medium egg, smashed guacamole, spinach, bacon, challah bread - 14

### PASTRAMI REUBEN

sourdough rye, house-cured CAB pastrami, elevation 8 second kolsch kraut, swiss cheese, tavern mustard - 14

### BISON SLIDERS

house of smoke bison, smoked gouda cheese, bacon onion jam, mini brioche buns - 17

### CAJUN CHICKEN SANDWICH

breaded chicken breast, bacon, pepper jack, lettuce, tomato, cajun aioli, brioche bun - 14

### FARM HOUSE BURGER

house ground CAB steak, lamb and bison patty, roasted tomato, arugula, cherry jalapeno chutney, jumpin good goat cheese, brioche bun - 16

### ROPE BURGER

7 oz CAB ground steak patty, horseradish cheddar, beer battered onion ring, tavern mustard, dill pickle, lettuce, tomato, onion, brioche bun - 15

### BURGER NO 5

7 oz CAB ground steak patty, choice of cheese, lettuce, tomato, onion, pickle, brioche bun - 14

### SALMON BURGER

house crafted salmon patty, lemon dill aioli, lettuce, tomato, onion, ciabatta roll - 16

## PLATES & PASTAS

### FISH & CHIPS

beer battered haddock, house-made tartar & fries - half order - 9, full order - 15

### CHICKEN BRUSCHETTA

two grilled chicken breasts, italian tomatoes, jumpin good goat feta, balsamic reduction, wild rice, daily vegetable - 16

### BBQ BACON MEATLOAF

CAB ground chuck, mashed potatoes, beef gravy, daily vegetables, BBQ sauce - 15

### POT PIE

chicken, CAB beef, or veggie, pastry crust, choice of side - 14

### VEGGIE SPAGHETTI

spaghetti squash, zucchini & yellow squash noodles, onions, fire roasted tomatoes, fresh basil, garlic, olive oil - 18

### CHICKEN SPEDINI

spaghetti, house-crafted marinara, panko breaded chicken breast, parsley - 16

### SMOKED CHEDDAR MAC & CHEESE

house-crafted smoked cheddar cheese sauce, cavatappi, toasted panko - 12 *add buffalo chicken - 6*

### PORK BELLY RAMEN

seared pork belly, pickled asian vegetables, ramen noodles, fried egg, green onions, pork broth, toasted sesame seeds, asian BBQ - 16

### SCALLOPS AND WILD MUSHROOM

rotini pasta, onions, garlic, parmesan truffle cream - 26

## OFF THE GRILL

**CAB NY STRIP (10 OZ)** peppercorn demi - 28

**CAB RIBEYE (12 OZ)** onion jus - 26

**RACK OF LAMB (6 OZ)** rosemary demi - 29

**PORK BELLY (6 OZ)** whiskey demi - 18

**SALMON (6 OZ)** honey lemon glaze - 18

**TROUT (8 OZ)** preserved lemon glaze - 20

### SIDES

fries, cajun fries, fingerling potatoes, texas slaw, wild rice, daily vegetables, mashed potatoes, onion rings, caesar or leafy green salad, mixed seasonal fruit - 5

Prepared with Locally Sourced Ingredients,

CAB: Certified Angus Beef®, MSC/BAP - Marine Stewardship Council/Best Aquaculture Practice,

Please alert your server to any allergies. Consuming raw or undercooked meats, poultry & seafood may increase your risk of food borne illness