



# BASE CAMP MENU

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## SMALL BITES / SHAREABLES

### ALDER SMOKED SALMON DIP | 13

smoked sockeye salmon, house chili fig jam, cream cheese, crostini

### BAVARIAN PRETZEL | 7

steamed, toasted, butter & rock salt, with stone ground mustard. | *Add House Beer Cheese - 1*

### BUTCHER BOARD | 23

cured meats, rotating local cheeses, house jams, relishes, seasonal fruit, crostini. Gluten-free as requested.

### MISO GLAZED PORK BELLY | 13

over hot mustard on toasted crostini with local microgreens

## HANDHELDS

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### TOASTED SAMMIES

*WITH SIDE OF KETTLE CHIPS.*

*SUB FOR HOUSE SIDE SALAD - 2*

*GLUTEN FREE - 1.50 | TOFU - 1*

### STORM KING | 17

shaved roast beef, melted cheddar, caramelized onions, horseradish creme, tomato, microgreens, au jus side

### DRAG IT THRU THE GARDEN | 17

mozzarella, avocado, tomato, pepperoncini's, pickled carrots & red onions, microgreens greens, orange sesame drizzle

### PATTY MELT | 18

grassfed ground beef patty, beechers flagship cheddar, caramelized onions, on grilled rye

### STRAIGHT STACK | 16

crispy bacon, tomato, avocado, mayo, microgreens, arugula, sourdough

### CHICKEN BACON CLUB | 18

chicken breast, avocado, crispy bacon, garlic aioli, arugula, tomato, cheddar

### DUNGENESS CRAB MELT | 27

dungeness crab, cream cheese, bell peppers, celery, lemon, served open faced with melted sharp cheddar, parsley

### TACOS

*A LA CARTE. ADD KETTLE CHIPS OR SIDE SALAD - 3*

### FISH TACOS W/ CHIPOTLE LIME SAUCE | 21

market catch of the day, beer battered with panko crust, house cabbage and carrot slaw, pico da gela

### CIDER BRAISED PULLED PORK | 20

smoked pork shoulder, cider infused bbq sauce, house slaw

### FLATBREADS

*GLUTEN FREE - 2 | ADD SIDE HOUSE SALAD - 3*

### FIG & GOAT | 16

house chili fig jam, creamy goat cheese, prosciutto, arugula & microgreens

### SAUSAGE & CHEDDAR | 15

crumbled italian sausage, cheddar cheese, caramelized onions, arugula & microgreens, balsamic reduction drizzle

### THE PORTLANDER | 17

fresh sliced mozzarella, hot capicola, salami, pepperoncini, pickled goat horn peppers, arugula & microgreens

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**Allergies:** Please inform your server of any allergies or dietary restrictions before ordering. We prepare foods containing wheat, dairy, eggs, nuts, soy, and shellfish in a shared kitchen. Cross-contact may occur and we cannot guarantee any item is completely allergen-free.

# SALADS

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ADD/SUB TOFU TO ANY SALAD

SIDE OF GRILLED & BUTTERED BREAD - 2

## BEET, BACON & GOAT CHEESE | 14

arugula and herbed salad blend, goat cheese, bacon, beets, house lemon balsamic. Add Grilled Chicken Breast - 5

## CLASSIC COBB SALAD | 18

greens, grilled chicken, cucumber, tomato, avocado, bacon, hard boiled egg, crumbled blue cheese, house lemon balsamic dressing

## THAI CHICKEN SALAD | 18

greens, grilled chicken breast in sweet thai chili sauce, bell peppers, cucumber, pickled carrot, crunchy won-ton strips and sesame orange dressing

# ENTREES

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available after 4:30 PM

## HANGER STEAK WITH CIDER PAN SAUCE | 32

sliced hanger steak, spiced cider pan sauce, crispy potatoes, seasonal fresh veggies

## MAPLE GLAZED CHICKEN THIGHS | 24

slow cooked draper valley chicken thighs, finished with a maple cider glaze, with crispy fingerling potato and seasonal veg

# SIDES

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## CRISPY SMASHED POTATO | 7

fingerling potato, with butter, herbs. Add Cheese Sauce - 1

## KETTLE CHIPS | 3

himalayan sea salt crinkle cut potato chips

## SMALL HOUSE SALAD | 5

greens, cucumber, pickled carrots, house dressing

# DESSERTS

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## CHOCOLATE LAVA CAKE | 7

chocolate cake with a molten dark chocolate ganache center

## HOUSE COOKIE | 4

rotating selection of fresh baked cookies.

## KEY LIME PARFAIT | 8 (GF)

key lime custard, buttery graham crumble, seasonal fruit, crunch cashew delight fudge topping. Omit graham for gluten free.

# KIDS MENU

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## GRILLED CHEESE | 6

sourdough, american cheese

## CHEESY BREAD | 9

house flatbread, mild cheddar cheese.

## SNACK PLATE | 11

salami, tillamook yellow cheddar, toasted crostini, fresh fruit, cucumber, ranch

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**Credit Card Processing Fee:** We unfortunately have to charge a 3% processing fee to all credit card transactions. This fee does not apply to debit cards and is no more than we are forced to pay.