

# welcome to the SAWTOOTH HOTEL



## APPETIZERS & SALADS

### **Garlic-Potato Focaccia**

whipped butter 4.5

### **Organic Dates (GF)**

applewood smoked bacon, goat cheese,  
parmesan crisp 9.5

### **Smoked Pork Belly Lettuce Wraps (GF)**

sweet sriracha lime sauce, pickled radish & carrot,  
fresno chilies, red chili peanuts, fresh herbs  
13 small / 18 large

### **Beet Salad (GF)**

arugula, greens, roasted red and yellow  
beets, pickled fennel, candied pecans, goat  
cheese, poached pear vinaigrette 11

### **Wedge Salad (GF)**

baby romaine, bacon, tomatoes, danish  
blue cheese, crispy shallot, blue cheese  
dressing 11

**Soup of the Day** Cup 5 Bowl 7

Ask your server about our **Weekly Chef's Crostini**

### **SIDES**

brown rice 4 garlic mashed potatoes 4 seasonal vegetables 5 side salad 5

### **ADD ON**

avocado 4 halloumi 5 smoked chicken 6 smoked trout 7 brisket 9 salmon 9

## ENTREES

### **Sawtooth Bowl (GF/V)**

sautéed greens, sweet potato, spiced  
pumpkin seeds, brown rice, pickled radish  
and carrot, miso-coconut broth 16

### **Pork Schnitzel**

roasted garlic mashed potatoes, seasonal  
vegetables 24 full/ 19 half order  
**choice of** : lemon caper beurre blanc **or**  
mushroom gravy

### **Braised Prime Brisket**

grilled white cheddar polenta, carrot,  
mushrooms, haricot vert, onion jam,  
gremolata, jus 28

### **Chipotle Meatloaf (GF)**

avocado-tomatillo sauce, roasted garlic  
mashed potatoes, seasonal vegetables  
23 full/ 18 half order

### **Hand Cut Pappardelle**

parmesan, fresh herbs and **choice of**: 21

- mushroom artichoke marsala
- bolognese

### **Grilled Wild Alaskan Salmon**

hoisin sweet chili glaze, crispy rice cake, roasted  
brussels, thai peanut curry, pickled red onion,  
micro cilantro 27

**GF = Gluten Free V= Vegan**

We **cannot separate checks**, apologies for the inconvenience. We can accept up to five forms of payment per party.

**20% service charge added to parties of 6 or more**

\$3 plate charge for split entrees

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

## WINE BY THE GLASS

### RED

Ca' Momi Blend <i>merlot, zinfandel, cabernet</i>	Napa, Ca	7.25/28
Mercer Cabernet Sauvignon	Columbia Valley, WA	8/31
Z. Alexander Brown Pinot Noir	Monterey, CA	8/31
Warre's Heritage Ruby Porto	Portugal	7.25

### WHITE

Mercer Chardonnay	Columbia Valley, WA	8/31
Mohua Sauvignon Blanc	Marlborough, New Zealand	8/31
Zenato Pinot Grigio	Alto Adige, Italy	8/31
Buhljolais Rosé <i>syrah</i>	Hagerman, ID	8/31

### SPARKLING

Canella Prosecco superiore di Conegliano Valdobbiadene	Italy	7.25 split
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## ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION OF DRAFT BEER AVAILABLE IN A 16 OZ. PINT OR 26 OZ. MUG

### BEER IN THE BOTTLE & CAN

Tecate 12 oz.	Mexico	3.25
Pabst Blue Ribbon 16 oz.	U.S.A.	3.25
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	3.75
Guinness 16 oz.	Ireland	4.50
Omission Light (GF) 12 oz.	Portland, OR	4
Bitburger Non-Alcoholic 12 oz.	Germany	4.25

### HARD CIDER

Seattle's Cider Co. Dry Cider (GF) 16 oz.	Seattle, WA	5
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### NON-ALCOHOLIC BEVERAGES

Numi Organic Iced Tea	2.75
Housemade Lemonade	2.75
A&W Rootbeer	2.75
Organic Coffee	2.75
Organic loose-leaf teas	2.75
San Pellegrino sparkling mineral water	5