

welcome to the SAWTOOTH HOTEL



APPETIZERS

Garlic-Potato Focaccia

lemon herb butter 4

Grilled Artichoke (GF)

creamy herb caper sauce 9

Organic Dates (GF)

applewood smoked bacon, goat cheese,
parmesan crisp 9.5

Smoked Pork Belly Lettuce Wraps (GF)

pickled radish & carrot, sweet sriracha lime
sauce, red chili peanuts, fresh herbs 13

Smoked Trout & Potato Salad (GF)

crème fraiche, whole grain stout mustard,
arugula 12

SALADS

Organic Green Salad (GF/V)

radish, tomato, carrot, cucumber, balsamic
vinaigrette 7

Roasted Beet Salad (GF)

crumbled goat cheese, greens, crispy carrots,
tarragon-orange vinaigrette, toasted sunflower
seeds 10

Cobb Salad (GF)

greens, crispy bacon, boiled egg, danish blue
cheese, tomato, chives, lemon avocado
vinaigrette 12

add avocado 4 halloumi 4 steak 7

smoked trout 6 smoked chicken 5

Soup of the Day Cup 5 Bowl 7

ENTREES

Sawtooth Bowl (GF/V)

sautéed greens, carrot, spiced sunflower
seeds, miso coconut broth, brown rice,
pickled radish and carrot, fresh herbs 14

add avocado 4 halloumi 4 steak 7

smoked trout 6 smoked chicken 5

Fettuccine

wild mushrooms, shaved brussels sprouts,
thyme, sherry, cured egg yolk 17

Pappardelle

bolognese, parmesan, basil 20

Weekly Seafood Selection

seasonal preparation market price

Cider Brined Chicken

chilled cornbread panzanella salad, cilantro,
corn, cojita cheese, roasted jalapeño, tomato,
pickled fennel, poblano vinaigrette 23

Chipotle Meatloaf (GF)

avocado tomatillo sauce, roasted garlic
mashed potatoes, chili lime vegetables 21

Pork Schnitzel

herb roasted potatoes, bourbon braised
cabbage, lemon caper beurre blanc 23

Weekly Beef Selection

seasonal preparation market price

SIDES brown rice 4 garlic mashed potatoes 4 roasted potatoes 4 seasonal vegetables 5

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	7/27
Hahn Cabernet Sauvignon	Monterey, CA	7.5/29
Z. Alexander Brown Pinot Noir	Monterey, CA	7.75/30
Warre's Heritage Ruby Porto	Portugal	7

WHITE

Black Stallion Chardonnay	Napa, CA	7.75/30
Mohua Sauvignon Blanc	Marlborough, New Zealand	7/27
Alois Lageder Pinot Bianco	Alto Adige, Italy	7.75/30

ROSÉ

Campuguet Rosé <i>syrah, grenache</i>	Rhône Valley, France	7.5/29
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SPARKLING

Canella Prosecco superiore di Conegliano Valdobbiadene DOCG	Italy	7 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	2.75
Pabst Blue Ribbon 16 oz.	U.S.A.	2.75
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	3.5
Payette 'Mutton Buster' Brown 12 oz.	Boise, ID	3.5
Guinness 16 oz.	Ireland	4
Omission Pale Ale (GF) 12 oz.	Portland, OR	3.5
Buckler's Non-Alcoholic 12 oz.	Holland	3.5

HARD CIDER

Seattle Cider Co. Dry Cider (GF)	Seattle, WA	5
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NON-ALCOHOLIC BEVERAGES

Numi Organic Iced Tea	2.75
Housemade Lemonade	2.75
Organic Coffee	2.75
Organic loose-leaf teas	2.75
Espresso	<i>varies</i>
San Pellegrino sparkling mineral water	5
Blue Sky Sodas 12 oz	3
Apple Juice	3
Milk	3