

# welcome to the **SAWTOOTH HOTEL**

## APPETIZERS

### **Garlic-Potato Focaccia**

lemon herb butter. 4.5

### **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

### **Elote Dip**

corn, cream cheese, jalapeño, cojita, tortilla chips 9

### **Yellowfin Tuna Poké (GF)**

jasmine rice, wakame, cabbage, pickled ginger, crispy shallots, green onion. 13

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

## SALADS

### **Smoked Trout Nicoise (GF)**

arugula, potatoes, green beans, red onion, mustard caper vinaigrette, crispy capers 10  
**add** boiled egg 1.5

### **Organic Green Salad (GF/V)**

watermelon radish, tomato, carrot, cucumber, white balsamic vinaigrette 7

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

roasted gold beets, pickled red beets, greens, white cheddar chip, apple- shallot vinaigrette 9

### **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

## ENTREES

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

sautéed greens, carrot, spiced pumpkin 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

### **Cannelloni**

smoked eggplant, goat cheese, spinach, leeks, roasted red pepper crema 17

### **Pappardelle**

bolognese, parmesan, basil 20

### **Wild Alaskan Sockeye Salmon (GF)**

black lentils, yam purée, kale, maple-mustard glaze 28

### **Cider Brined Chicken (GF)**

chilled cornbread panzanella salad, cilantro, corn, tomato, pickled red onion, poblano vinaigrette 23

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

avocado-tomatillo sauce, white cheddar mashed potatoes, chili lime vegetables 22

### **Pork Schnitzel**

roasted garlic mashed potatoes, bourbon braised cabbage 24  
**choice of:** lemon caper beurre blanc  
**or** mushroom gravy

### **Grilled Ribeye (GF)**

fingerling potato hash, roasted mushrooms, grilled leeks, bone marrow butter 29

**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	7.25/28
Hahn Cabernet Sauvignon	Monterey, CA	7.75/30
Z. Alexander Brown Pinot Noir	Monterey, CA	8/31
Warre's Heritage Ruby Porto	Portugal	7.25

### WHITE

Black Stallion Chardonnay	Napa, CA	8/31
Mohua Sauvignon Blanc	Marlborough, New Zealand	7.25/28
Alois Lageder Pinot Bianco	Alto Adige, Italy	8/31

### ROSÉ

Campuguet Rosé <i>syrah, grenache</i>	Rhône Valley, France	7.75/30
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### 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
Pabst Blue Ribbon 16 oz.	U.S.A.	3
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	3.75
Pistolero Porter 12 oz.	Boise, ID	3.75
Guinness 16 oz.	Ireland	4.50
Omission Lager (GF) 12 oz.	Portland, OR	3.75
Buckler's <b>Non-Alcoholic</b> 12 oz.	Holland	3.75

### HARD CIDER

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