

# 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, fresno chilies, sweet  
sriracha lime sauce, red chili peanuts, lime, fresh  
herbs 13

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

## SALADS

### **Baby Romaine Wedge**

cherry tomatoes, crispy shallot, danish blue  
cheese, bacon, avocado vinaigrette 10

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

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

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

roasted red and gold beets, pickled fennel,  
greens, toasted hazelnuts, ricotta salata, citrus  
sherry vinaigrette 10

**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

### **Pappardelle**

bolognese, parmesan reggiano, basil 20

### **Cannelloni**

roasted mushrooms, spinach, ricotta, marsala  
cream sauce, parmesan reggiano 18

### **Wild Alaskan Sockeye Salmon**

root vegetable hash, parsnip-rosemary  
puree, apple ginger glaze, crispy parsnips  
28

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

goat cheese polenta, roasted carrots, pearl  
onions, peas, roasted garlic- thyme jus 23

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

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

### **Pork Schnitzel**

roasted garlic mashed potatoes, seasonal  
vegetables 24

**choice of** : lemon caper beurre blanc **or**  
mushroom gravy

### **Weekly Specials**

Ask your server about our weekly specials

## SIDES

brown rice 4 garlic mashed 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 Pale Ale (GF) 12 oz.	Portland, OR	3.75
Buckler's Non-Alcoholic 12 oz.	Holland	3.75

### 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
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