

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
- Soup of the Day** Cup 5 Bowl 7

SALADS

- Southwest Corn Salad** (GF/V)
greens, quinoa, pickled red onion, cucumber,
radish, cilantro, roasted tomato vinaigrette 11
- 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

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
- Fettuccine**
wild mushrooms, shaved brussels sprouts,
thyme, sherry, cured egg yolk 17
- Pappardelle**
bolognese, parmesan, basil 20
- Wild Alaskan Sockeye Salmon**
seasonal preparation market price
- Cider Brined Chicken**
chilled cornbread panzanella salad, cilantro,
corn, cojita, 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
- N.Y. Strip Steak** (GF)
herb roasted potatoes, caramelized onion,
spinach, asparagus, blue cheese butter,
sautéed mushrooms 28

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 2014 <i>merlot, zinfandel, cabernet</i>	Napa, Ca	7/27
Hahn Cabernet Sauvignon 2016	Monterey, CA	7.5/29
Z. Alexander Brown Pinot Noir 2015	Monterey, CA	7.75/30
Warre's Heritage Ruby Porto	Portugal	7

WHITE

Black Stallion Chardonnay 2015	Napa, CA	7.75/30
Mohua Sauvignon Blanc 2016	Marlborough, New Zealand	7/27
Alois Lageder Pinot Bianco 2015	Alto Adige, Italy	7.75/30

ROSÉ

Les Violettes Rhône Rosé 2017 <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 Lager (GF) 12 oz.	Portland, OR	3.5
Buckler's Non-Alcoholic 12 oz.	Holland	3.5

NON-ALCOHOLIC BEVERAGES

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

HARD CIDER

Shilling London Dry Cider (GF) 16 oz.	Seattle, WA	5
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