

welcome to the SAWTOOTH HOTEL



APPETIZERS & SALADS

House Sourdough Rolls

whipped butter 5.5

Organic Dates (GF)

applewood smoked bacon, goat cheese,
parmesan crisp 10

Smoked Pork Belly Lettuce Wraps (GF) (DF)

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

Vegan Style - avocado, edamame, red cabbage

14 small/ 19 large

Curry Roasted Cauliflower (V/GF)

roasted garlic hummus, golden raisins, spiced sunflower
seeds, mint, harissa red bell pepper sauce 11

Beet and Manchego Salad (GF)

baby arugula, roasted red beets, sweet
pickled peppers, manchego cheese,
smoked pistachios, sherry herb
vinaigrette 12

Wedge Salad (GF)

artisan romaine, bacon, tomatoes, danish
blue cheese, crispy garlic, herb buttermilk
ranch 12

Green Salad (V/GF)

greens, seasonal vegetables, balsamic
vinaigrette 7

** make any salad an entree for \$3 extra **

Soup of the Day Cup 6 Bowl 8

SIDES brown rice 4.5 mashed potatoes 5 seasonal vegetables 5.5 side salad 5.5 lentils 6.5

ADD ON avocado 4.5 halloumi 5 smoked chicken 6.5 smoked trout 7.5 brisket 9 salmon 9

ENTREES

Sawtooth Bowl (GF/V)

sautéed greens, brown rice, sweet potato,
red cabbage, edamame, pickled carrots and
daikon, miso-coconut broth, spiced
pumpkin seeds 18

Pork Schnitzel

roasted garlic mashed potatoes, seasonal
vegetables 25 full/ 20 half order

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

Braised Prime Brisket

crispy polenta with halloumi, carrot,
shiitakes, haricot vert, onion jam, crispy
garlic, jus 31 full/ 22 half order

Chipotle Meatloaf (GF)

avocado-tomatillo sauce, roasted garlic
mashed potatoes, seasonal vegetables
24 full/19 half order

Tagliatelle Bolognese

shaved parmesan and basil 22

Roasted Vegetable Lasagna

roasted seasonal vegetables, house red
sauce, ricotta & parmesan, arugula pistachio
pesto, balsamic glaze 21

Grilled Wild Alaskan Salmon (GF)

roasted tomatoes, grilled asparagus,
cippolini onions, black lentils, hazelnut
romesco, chive oil 29

GF = Gluten Free DF= Dairy 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

\$5 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 Valley, CA	8/31
Columbia Cabernet Sauvignon	Columbia Valley, WA	8/31
Lapis Luna Pinot Noir	Northcoast, CA	8/31
Warre's Heritage Ruby Porto	Portugal	7.50

WHITE

Balancing Act Chardonnay	Walla Walla, WA	8/31
White Haven Sauvignon Blanc	Marlborough, New Zealand	9/35
Riff Pinot Grigio	Venato, Italy	8/31
Buhljolais Rosé <i>syrah</i>	Hagerman, ID	9/35

SPARKLING

La Marca Prosecco	Italy	8 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	3.75
Pabst Blue Ribbon 16 oz.	Wisconsin	3.50
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	4
Guinness 16 oz.	Ireland	4.75
Omission Golden Ale (GF) 12 oz.	Portland, OR	4.25
Bitburger Non-Alcoholic 12 oz.	Germany	4.50
Seattle's Cider Co. Dry Cider (GF) 16 oz.	Seattle, WA	5.25

NON-ALCOHOLIC BEVERAGES

Organic Iced Tea	3
Housemade Lemonade	3
GTB Old Faithful Root Beer	3
San Pellegrino	5
Organic Loose Leaf Teas	3
Organic Coffee	3
Espresso	3