

# welcome to the SAWTOOTH HOTEL



## APPETIZERS & SALADS

### House Sourdough Rolls

whipped butter 7

### Organic Dates (GF)

bacon, goat cheese, parmesan crisp 12

### Smoked Pork Belly Lettuce Wraps (GF) (DF)

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

**Vegan Style** - avocado, edamame, red cabbage

15 small/ 20 large

### Curry Roasted Cauliflower (V/GF)

smoked babaganoush, golden raisins, spiced sunflower seeds, mint, harissa red bell pepper sauce 13

### Beet and Manchego Salad (GF)

mixed greens, sweet marinated peppers, roasted & pickled beets, 12mo manchego, pistachio meringue, sherry herb vinaigrette 13

### Wedge Salad (GF)

artisan romaine, bacon, tomatoes, danish blue cheese, crispy garlic, herb buttermilk ranch 13

### Green Salad (V/GF)

mixed greens, tomato, cucumber, onion, radish, choice of dressing 7

*\* make any salad an entree for \$4 extra \**

**Soup of the Day** Cup 6 Bowl 8

**SIDES** brown rice 4 mashed potatoes 5 seasonal vegetables 6 side salad 7

**ADD ON** avocado 5 halloumi 5 smoked chicken 7 smoked salmon 8 brisket 9 salmon 9

**DRESSINGS** sherry vinaigrette, lemon vinaigrette, balsamic vinaigrette, herb ranch, blue cheese

## ENTREES

### Sawtooth Bowl (GF/V)

sautéed greens, brown rice, sweet potato, red cabbage, edamame, pickled carrots and daikon, miso-coconut broth, spiced pumpkin seeds, lime 19

### Pork Schnitzel

garlic yukon mash, seasonal vegetables 27 full/ 22 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 36 full/ 27 half order

### Moroccan Meatloaf (GF)

spicy tomato eggplant sauce, garlic yukon mash, roasted spiced carrots 26 full/ 21 half order

### Tagliatelle Bolognese

shaved parmesan and basil 24

### Roasted Vegetable Lasagna

roasted seasonal vegetables, house red sauce, ricotta & parmesan, arugula hazelnut pesto, balsamic glaze 23

**Weekly Seafood Special** M.P.

**GF = Gluten Free DF= Dairy Free V= Vegan**

We **cannot separate checks**, apologies for the inconvenience. We can accept up to three 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	9/35
Hanh Cabernet Sauvignon	Central Coast, CA	9/35
Lapis Luna Pinot Noir	Northcoast, CA	9/35
Warre's Heritage Ruby Porto	Portugal	8

### WHITE

Balancing Act Chardonnay	Walla Walla, WA	9/35
Lobster Reef Sauvignon Blanc	Marlborough, New Zealand	10/39
Riff Pinot Grigio	Venato, Italy	9/35
Buhljolais Rosé <i>syrah</i>	Hagerman, ID	10/39

### SPARKLING

La Marca Prosecco	Italy	9 split
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## ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION OF DRAFT BEER AVAILABLE IN A 16 OZ. PINT (\$6) OR 26 OZ. MUG (\$8)

### BEER IN THE BOTTLE & CAN

Tecate 12 oz.	Mexico	4
Pabst Blue Ribbon 16 oz.	Wisconsin	4
Sockeye 'Angel's Perch' Amber 12 oz.	Boise, ID	5
Guinness 14.9 oz.	Ireland	5.75
Omission Golden Ale <b>(GF)</b> 12 oz.	Portland, OR	5
Kaliber <b>Non-Alcoholic</b> 12 oz.	Ireland	5
Seattle's Cider Co. Dry Cider <b>(GF)</b> 16 oz.	Seattle, WA	6
Simply Idaho Hard Seltzer Huckleberry & Key Lime 12 oz.	Boise, ID	6

### NON-ALCOHOLIC BEVERAGES

Organic Iced Tea	3
Housemade Lemonade	3
GTB Old Faithful Root Beer	3
San Pellegrino	6
Organic Loose Leaf Teas	3
Organic Coffee	3
Espresso	3