

welcome to the SAWTOOTH HOTEL



APPETIZERS & SALADS

House Sourdough Rolls

whipped butter 8

Organic Dates (GF)

bacon, goat cheese, herb parmesan crisp, chives 12

Smoked Pork Belly Lettuce Wraps (DF/GF)

sweet sriracha lime sauce, pickled vegetables, fresno chilies, red chili peanuts, fresh herbs, lime

Vegan Style (VE) - avocado, edamame, red cabbage

16 small/ 20 large

Curry Roasted Cauliflower (GF/VE)

carrot caraway spread, golden raisins, spiced pistachios, pickled onions, green chile sauce, fresh herbs 14

Beet and Manchego Salad (GF)

mixed greens, spiced pistachios, manchego cheese, pickled sweet peppers, roasted yellow beets, red beet puree, sherry herb vinaigrette 11

Wedge Salad (GF)

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

Green Salad (GF/VE)

mixed greens, tomato, pickled onions, shredded carrots, choice of dressing 8

** make any salad an entree for \$5 extra **

Soup of the Day Cup 6 Bowl 8

SIDES jasmine rice 4 mashed potatoes 5 seasonal vegetables 7 side salad 8

ADD ON avocado 5 halloumi 5 smoked chicken 7 smoked steelhead 8 brisket 9 grilled steelhead 9

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

ENTREES

Sawtooth Bowl (GF/VE)

jasmine rice, stir-fried vegetables, greens, coconut-miso broth, sweet herb salad, pickled vegetables, spiced pepitas, lime 19

Pork Schnitzel

garlic yukon mash, seasonal vegetables
30 full/ 24 half order

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

both sauces additional 2.5

Braised Angus Brisket

creamy goat cheese polenta, carrot, shiitakes, broccolini, onion jam, crispy garlic, jus 32

Piri Piri Chicken (DF/GF)

brined free range airline breast, spiced roasted potatoes and carrots, aji verde, cabbage slaw 27

Tagliatelle Bolognese

shaved parmesan and basil 25

Roasted Vegetable Lasagna

roasted seasonal vegetables, house red sauce, ricotta & parmesan, arugula hazelnut pesto, balsamic glaze 24

Weekly Seafood Special M.P.

Weekly Protein Special M.P.

DF = Dairy Free GF = Gluten Free V= Vegetarian VE= Vegan

We **cannot separate checks**, apologies for the inconvenience. We can accept up to three forms of payment per party.

20% service charge may be added to parties of 6 or more

\$7 plate charge for split entrees. \$1 to go charge per item.

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
Hahn Cabernet Sauvignon	Central Coast, CA	9/35
Lapis Luna Pinot Noir	Northcoast, CA	9/35
Warre's Heritage Ruby Porto	Portugal	8

WHITE

Bonterra Chardonnay <i>made with organic grapes</i>	Mendocino County, CA	9/35
Lobster Reef Sauvignon Blanc	Marlborough, New Zealand	10/39
Dalia Pinot Grigio	Venato, Italy	9/35
Buhljolais Rosé <i>syrah</i>	Hagerman, ID	10/39

SPARKLING

Segura Viudas Brut	Italy	9 split
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ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION OF DRAFT BEER AVAILABLE IN A 16 OZ. PINT (\$7) OR 26 OZ. MUG (\$9)

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	6
Omission Golden Ale (GF) 12 oz.	Portland, OR	5
Best Day Brewing Kölsch Non- Alcoholic 12 oz.	Sausalito, CA	5
Highpoint Transplant Cider (GF) 16 oz.	Victor, ID	6
Simply Idaho Hard Seltzer Huckleberry & Key Lime 12 oz.	Boise, ID	6

NON-ALCOHOLIC BEVERAGES

Organic Iced Tea	4
Housemade Lemonade	4
GTB Old Faithful Root Beer	4
San Pellegrino	6
Organic Loose Leaf Teas	4
Organic Coffee	4
Espresso	4