

SAWTOOTH HOTEL



STARTERS

Country Loaf	\$8
<i>herb oil, sea salt, whipped butter</i>	
Green Salad	\$11
<i>mixed organic baby lettuces, tomatoes, cucumbers, carrots, house croutons, choice of dressing (VE)</i>	
<i>Balsamic, Red Wine, Herbed Ranch, Blue Cheese</i>	
Beet Salad	\$14
<i>roasted beets, butter leaf, arugula, pickled onion, cucumber, goat cheese, sun flower seeds, red wine vinaigrette (V)</i>	
Wedge Salad	\$14
<i>artisan romaine, tomatoes, bacon, Danish blue cheese, crispy garlic, herbed buttermilk ranch (GF)</i>	
Soup of the Day	Cup \$7 Bowl \$9

SHAREABLES

Cheese and Jam	\$15
<i>burrata, arugula, tomato jam, toasted hazelnuts, reduced balsamic, grilled toast points (V)</i>	
Pork Belly Wraps	\$18
<i>sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime (GF/DF)</i>	
Vegan Wraps	\$18
<i>avocado, tofu, sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime (GF/DF)</i>	

KIDS MENU

for children 12 and under

Butter & Cheese Pasta	\$10
Marinara Pasta	\$10
Meat Sauce Pasta	\$12

ENTREES

Sawtooth Bowl	\$22
<i>brown rice, stir fry vegetables and greens, coco-miso broth, pickled vegetables, herb salad, spiced pepitas (GF/VE)</i>	
Spaghetti Bolognese	\$26
<i>organic grass-fed beef & pork, hand cut spaghetti, parmesan cheese, basil</i>	
Pasta Burrata	\$24
<i>creamy house marinara, hand cut spaghetti, fall vegetable saute, burrata, toasted hazelnuts, fresh basil (V)</i>	
Pork Schnitzel	\$28
<i>garlic yukon mashed potatoes, seasonal vegetables, lemon caper beurre blanc OR mushroom gravy</i>	
Chicken Pot Pie	\$24
<i>thick chicken gravy, free range chicken, vegetables, puff pastry, parmesan cheese</i>	
Columbia River Grilled Steelhead	\$36
<i>creamy risotto, butternut squash, kale, mushrooms, tapenade pesto, reduced balsamic, fried capers</i>	
Korean Braised Beef	\$36
<i>kimchi fried rice, chile sweet herb verde, broccolini, hot peanut gremolata</i>	

SIDES AND ADD ONS

Avocado	\$5
Halloumi	\$7
Marinated Tofu	\$7
Grilled Free Range Chicken	\$9
Grilled Steelhead	\$14
Brown Rice	\$5
Garlic Mashed Potatoes	\$6
Seasonal Vegetables	\$8

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

Please advise your server of any food allergies or preferences.

\$8 split plate charge for entrees. \$1 to go charge item per item.

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

SAWTOOTH HOTEL

Wines Beer & Beverages

RED WINES

CABERNET SAUVIGNON

Hahn	Central Coast, CA	\$12/\$44
Justin	Paso Robles, CA	\$55
Devil Makes Three	Gorman, WA	\$68
Duckhorn Greenwing	Columbia Valley, WA	\$75

PINOT NOIR

Lapis Luna	North Coast, CA	\$12/\$44
Domaine Laurent	Bourgogne, France	\$52
Lemelson Thea's Selection	Willamette Valley, WA	\$66

TEMPRANILLO/MALBEC

Campo Viejo Rieja	Logreno, Spain	\$36
Maipe	Mendoza, Argentina	\$38

REDS/BLENDS

Ca' Momi Blend	Napa Valley, CA	\$12/\$44
Dunham "Trutina"	Columbia Valley, WA	\$64
Albacea (Organic)	Jumilla, Spain	\$32
Duckhorn 'Decoy' Merlot	Sonoma County, CA	\$52
Cotes Du Rhone	France	\$42
Les Clefs de Caladas	France	\$98
Brunello di Montalcino	Tuscany, Italy	\$130

WHITE WINES

CHARDONNAY

Bonterra (Organic)	Mendocino County, CA	\$12/\$44
Macon-Village Louis Jadot	Beaune, France	\$45
Talley	San Luis Opispo, CA	\$54

SAUVIGNON BLANC

Lobster Reef	Marlborough, NZ	\$12/\$44
Frog's Leap	Napa Valley, CA	\$48
Huia	Marlborough, NZ	\$50
King Estate	Eugene, OR	\$54
La Camensarde Sanccerre	Loire, FR	\$75

WHITES / BLENDS

Riff Pinot Grigio (Organic)	Veneto, Italy	\$12/\$44
Kung Fu Girl Reisling	Colombia Valley, WA	\$34
Hugel Pinot Gris	Alsace, France	\$56
Jasci Pecorino (organic)	Vasto, Italy	\$37
Basa Lore Txakoli	Txakolina, Spain	\$44

ROSE

Domaine De Nizas	Languedoc, France	\$12/\$44
AIX	France	\$50

SPARKLING

Segura Viudas Brut	Italy	\$12
Gruet Brut	Albuquerque, NM	\$65

DRAFT BEERS

16 oz. Pint \$9 26 oz. Mugs \$12

Ask your server for current beers on tap

CANNED BEERS, SELTZER, CIDER

Tecate 12oz	Mexico	\$5
Pabst Blue Ribbon 16oz	Wisconsin	\$5
Sierra Nevada Pale Ale 12oz	California	\$6
Guinness 14.9oz	Ireland	\$7
Best Day Brewing Kolsch Non-Alcoholic 12oz	California	\$6
Shining Mountain Reduced Gluten 16oz	Montana	\$7
Simply Idaho Seltzer Huckleberry Lime 12oz	Idaho	\$6
HighPoint Transplant Cider 16oz	Idaho	\$7

COLD DRINKS

Organic Iced Tea	\$5
Housemade Lemonade	\$5
GTB Old Faithful Root Beer	\$5
San Pellegrino	\$7

HOT DRINKS

Organic Loose Leaf Tea	\$5
Chamomile	
Earl Grey	
English Breakfast	
Jasmine	
Peppermint	
Rooibos	
Turmeric Ginger	
Organic Coffee	\$5
Espresso	\$5

AFTER DINNER

Sandeman Ruby Porto	Portugal	\$10
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