

SAWTOOTH



HOTEL

STARTERS

Parmesan Herb Focaccia	\$9
<i>whipped butter, herbs</i>	
Beet Salad	\$14
<i>roasted red beets, spinach & mixed lettuces, cranberries, goat cheese, spiced walnuts, sherry herb vinaigrette (V, GF)</i>	
Wedge Salad	\$15
<i>artisan romaine, tomatoes, bacon, Danish blue cheese, crispy garlic, herbed buttermilk ranch (GF)</i>	
Soup of the Day	\$7/\$9
<i>Cup/Bowl</i>	

SHAREABLES

Warm Brie Crostini	\$17
<i>Danish brie, garlic crostini, fig jam, apple walnut chutney, pomegranate balsamic glaze (V)</i>	
Pork Belly Wraps	\$18
<i>Salmon Creek Farms pork, 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 (VE)</i>	

KIDS MENU

for children 12 and under

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

ENTREES

Tagliatelle alla Burrata	\$25
<i>creamy burrata, caramelized onion, butternut squash, kale, marsala, parmesan cream, breadcrumbs, balsamic (V)</i>	
Rigatoni Bolognese	\$27
<i>organic grass-fed beef & pork, parmigiano reggiano fresh basil</i>	
Pork Schnitzel	\$29
<i>garlic yukon mashed potatoes, seasonal vegetables, lemon caper beurre blanc OR mushroom gravy</i>	
Harvest Chicken & Gravy	\$28
<i>herb braised leg & thigh quarter, sweet potato mash, green bean almondine, cranberry glaze, chicken gravy, crispy parsnips</i>	
Columbia River Steelhead	\$36
<i>grilled, brown butter & sage spaghetti squash, parsnip puree, brussels, pomegranate balsamic glaze, crispy sage & garlic (GF)</i>	
Korean BBQ Prime Brisket	\$38
<i>kimchi fried rice, chili-sesame green bean salad, cilantro mojo, pickled onion, sesame peanut gremolata (GF)</i>	
Sawtooth Bowl	\$22
<i>brown rice, stir-fried vegetables & greens, coconut-miso broth, pickled vegetables, herb salad, spiced pepitas (GF/VE)</i>	

ADDITIONS & SIDES

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

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

A 20% service charge may be added to parties of six (6) or more - \$8 split plate charge for entrees - \$1 to-go charge per item. We do not separate checks, but we do accept up to three (3) forms of payment per party.

Please advise your server of any food allergies or preferences.

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

RED WINE		
CABERNET SAUVIGNON		
Hahn	Central Coast, CA	\$12/\$44
Justin	Paso Robles, CA	\$55
L'Ecole No. 41	Walla Walla, WA	\$68
PINOT NOIR		
Lapis Luna	North Coast, CA	\$12/\$44
Domaine Laurent	Bourgogne, France	\$50
Evesham Wood	Willamette Valley, OR	\$52
TEMPRANILLO / MALBEC		
Campo Viejo Rioja	Logroño, Spain	\$36
Maïpe "Lord of the Wind" Malbec	Mendoza, Argentina	\$38
SANGIOVESE		
Brunello di Montalcino	Tuscany, Italy	\$130
RED BLENDS		
Ca' Momi	Napa Valley, CA	\$12/\$44
Albacea 	Jumilla, Spain	\$32
Côtes du Rhône	Rhône Valley, France	\$42
Duckhorn Decoy Merlot	Sonoma, CA	\$52
Dunham Trutina	Columbia Valley, WA	\$64
Châteauneuf-du-Pape 	Rhône Valley, France	\$72
WHITE WINE		
CHARDONNAY		
Bonterra 	Mendocino County, CA	\$12/\$44
Macon-Village Louis Jadot	Beaune, France	\$45
Talley	San Luis Obispo, CA	\$54
Ramey	Sonoma Co., CA	\$65
SAUVIGNON BLANC		
Lobster Reef	Marlborough, New Zealand	\$12/\$44
King Estate	Eugene, OR	\$54
PINOT GRIGIO		
Riff Pinot Grigio 	Veneto, Italy	\$12/\$44
Hugel Pinot Gris Classic	Alsace, France	\$56
OTHER WHITES		
Kung Fu Girl Riesling	Columbia Valley, WA	\$36
Jasci Pecorino 	Vasto, Italy	\$39
Txomin EtxanizTxakoli	Gretaria, Spain	\$48
Jean-Max Roger Sancerre	Loire, France	\$66
ROSÉ WINE		
Olivares	Jumilla, Spain	\$12/\$44
AIX	Provence, France	\$50
SPARKLING WINE		
Segura Viudas Brut	Catalonia, Spain	\$12
Gruet Brut	New Mexico	\$50
AFTER DINNER		
Dow's Fine Ruby Porto	Portugal	\$10

SAWTOOTH
HOTEL



DRAFT BEER

Rotating selection: 16 oz. \$9, 26 oz. \$12

BEER, CIDER & SELTZER

Modelo Pilsner-Lager 12 oz.	Mexico	\$5
Stella Artois Euro Pale Lager 16 oz.	Belgium/Missouri	\$7
Guinness Stout 14.9 oz.	Ireland	\$7
Athletic Brewing Golden Ale Non-Alcoholic 12 oz.	California	\$6
Holidaily Fat Randy's IPA Gluten Free 12 oz.	Colorado	\$7
Simply Idaho Huckleberry Lime Seltzer 12 oz.	Idaho	\$6
HighPoint Transplant Cider 16 oz.	Idaho	\$7

COLD DRINKS

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

HOT DRINKS

Coffee 	\$5
Latte 	\$6
Cappuccino 	\$6
Loose Leaf Tea 	\$5
Chamomile	
Earl Grey	
English Breakfast	
Jasmine	
Peppermint	
Rooibos	
Turmeric Ginger	

 = Organic