

SAWTOOTH HOTEL



STARTERS

Parmesan Herb Focaccia	\$9
<i>whipped butter, herbs</i>	
Beet Salad	\$14
<i>roasted red beets, mixed lettuces, pickled onions, cotija cheese, spiced sunflower seeds, herbs, citrus sherry 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

Cheese and Jam	\$17
<i>burrata, arugula, roasted tomato jam, balsamic glaze, toasted hazelnut, crostini (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 (VE)</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-fried vegetables and greens, coconut-miso broth, pickled vegetables, herb salad, spiced pepitas (GF/VE)</i>	
Tagliatelle alla Burrata	\$25
<i>creamy burrata, mushrooms, leeks, peas, marsala, parmesan cream, arugula pesto, garlic breadcrumbs (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>	
Chicken Al Pastor	\$28
<i>achiote braised leg & thigh quarters, black beans, pineapple slaw, cilantro mojo, cotija cheese, crispy plantains (GF)</i>	
Columbia River Steelhead	\$36
<i>grilled, mushroom & asparagus risotto, kale, arugula pesto, balsamic glaze, crispy garlic</i>	
Korean BBQ Brisket	\$38
<i>kimchi fried rice, chili-sesame green bean salad, cilantro mojo, pickled onion, sesame peanut gremolata</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	Columbia Valley, WA	\$64
The Devil Makes Three	Gorman, WA	\$68
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 Rioja	Logroño, Spain	\$36
Maipe, "Lord of the Wind", Malbec	Mendoza, Argentina	\$38

SANGIOVESE

Brunello di Montalcino	Tuscany, Italy	\$130
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RED BLENDS

Ca' Momi	Napa Valley, CA	\$12/\$44
Albacea 	Jumilla, Spain	\$32
Côtes du Rhône	Rhone Valley, France	\$42
Duckhorn Decoy Merlot	Sonoma, CA	\$52
Dunham Trutina	Columbia Valley, WA	\$64

WHITE WINE

CHARDONNAY

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

SAUVIGNON BLANC

Lobster Reef	Marlborough, New Zealand	\$12/\$44
Huia	Marlborough	\$50
King Estate	Eugene, OR	\$54

PINOT GRIGIO

Riff Pinot Grigio	Veneto, Italy	\$12/\$44
Hugel Pinot Gris Classic	Alsace, France	\$56

WHITE BLENDS

Jasci Pecorino 	Vasto, Italy	\$37
Basa Lore Txakoli	Pais Vasco, Spain	\$44
La Camensarde Sancerre	Loire, France	\$75

ROSÉ WINE

Domaine De Nizas	Languedoc, France	\$12/\$44
Buhljolais	Idaho	\$34
AIX	Provence, France	\$50

SPARKLING WINE

Segura Viudas Brut	Catalonia, Spain	\$12
Gruet Brut	New Mexico	\$65

AFTER DINNER

Dow's Fine Ruby Porto	Portugal	\$10
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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.	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
Loose Leaf Tea 	\$5
Chamomile	
Earl Grey	
English Breakfast	
Jasmine	
Peppermint	
Rooibos	
Turmeric Ginger	

 = Organic