

SAWTOOTH HOTEL



STARTERS & SHAREABLES

Parmesan Herb Focaccia	\$9
<i>whipped butter, herbs (V)</i>	
Beet Salad	\$16
<i>mixed lettuces, braised red beets, whipped herb goat cheese, pickled apple, golden raisins, candied smoked walnuts, champagne vinaigrette (GF/V)</i>	
Wedge Salad	\$16
<i>artisan romaine, tomatoes, bacon, danish blue cheese, crispy garlic, chives, herb buttermilk ranch (GF)</i>	
Stuffed Delicata Squash	\$18
<i>quinoa, mushrooms, kale, cranberry, smoked gouda béchamel, hazelnut gremolata (V/GF)</i>	
Pork Belly Lettuce Wraps	\$20
<i>sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime (GF/DF)</i>	
Vegan Lettuce Wraps	\$20
<i>sweet sriracha lime sauce, pickled vegetables, chili cucumbers, spicy peanuts, herbs, lime, avocado & tofu (GF/VE)</i>	
Soup	\$7/\$9
<i>cup / bowl</i>	

SIDES

Brown Rice	\$5
Garlic Mashed Potatoes	\$6
Seasonal Vegetables	\$8
Green Salad	\$9

Dressings: Balsamic Vinaigrette, Sherry Tarragon Vinaigrette, Champagne Vinaigrette, Ranch, Blue Cheese

KIDS MENU

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

ENTREES

Tagliatelle alla Burrata	\$26
<i>burrata, butternut squash, mushrooms, brussels sprouts, red onion, kale, marsala, parmesan cream, balsamic reduction, breadcrumbs (V)</i>	
Rigatoni Bolognese	\$28
<i>grass-fed beef & pork, parmigiano reggiano, micro basil</i>	
Pork Schnitzel	\$30
<i>garlic yukon mashed potatoes, seasonal vegetables, lemon caper beurre blanc or mushroom gravy</i>	
Duck Leg Confit	\$36
<i>creamy polenta, braised yams, cherry gastrique, grilled radicchio salad, crispy garlic (GF)</i>	
Columbia River Steelhead	\$38
<i>brown butter spaghetti squash, parsnip rosemary puree, roasted brussels, pomegranate white balsamic reduction, crispy sage & garlic (GF)</i>	
Braised Beef Cheek	\$40
<i>red wine braised beef cheek, garlic yukon mashed potatoes, green bean, carrot, shiitake mushrooms, beef jus, crispy parsnips (GF)</i>	
Sawtooth Bowl	\$24
<i>sautéed greens, brown rice, stir fry veggies & greens, coconut-miso broth, pickled vegetables, herb salad, spiced pepitas (GF/VE)</i>	

ADDITIONS

Avocado	\$5
Halloumi	\$7
Marinated Tofu	\$8
Grilled Free-range Chicken	\$9
Grilled Steelhead	\$14

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan

We respectfully request no modifications or substitutions to menu items, except in cases of food allergies

A minimum of 20% gratuity 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		
CABERNET SAUVIGNON		
Highlands 41	Paso Robles, CA	\$12/\$44
Justin	Paso Robles, CA	\$61
L'Ecole No. 41	Walla Walla, WA	\$75
Honig	Napa Valley, CA	\$93

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
Maipe "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		
CHARDONNAY		
Bonterra 	Mendocino County, CA	\$12/\$44
Macon-Village Louis Jadot	Beaune, France	\$45
Talley	San Luis Obispo, CA	\$54
Ramey	Sonoma County, CA	\$65

SAUVIGNON BLANC		
Lobster Reef	Marlborough, NZ	\$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		
Mistura Unica Vinho Verde	Portugal	\$29
Kung Fu Girl Riesling	Columbia Valley, WA	\$36
Basa Lore Txakoli	Zarautz, Spain	\$48
Jean-Max Roger Sancerre	Loire, France	\$66

ROSÉ		
Olivares	Jumilla, Spain	\$12/\$44
AIX	Provence, France	\$50

SPARKLING		
Cavicchioli Prosecco	Italy	\$12
Gruet Brut	New Mexico	\$45

AFTER DINNER		
Dow's Fine Ruby Porto	Portugal	\$10

SAWTOOTH HOTEL



DRAFT BEER	
Rotating selection: 16 oz.	\$9

BEER, CIDER & SELTZER		
Tecate Mexican Lager	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
Doppio 	\$4
Latte 	\$6
Cappuccino 	\$6

Proudly serving Café Mam Organic Coffee Eugene, OR	
Loose Leaf Tea 	\$5
Chamomile	
Earl Grey	
English Breakfast	
Jasmine	
Peppermint	
Rooibos	
Turmeric Ginger	
Proudly serving Mountain Rose Herbs loose leaf tea	

 = Organic