

SAWTOOTH



HOTEL

STARTERS & SHAREABLES

Parmesan Herb Focaccia	\$9
<i>whipped butter, herbs (V)</i>	
Beet & Burrata	\$16
<i>mixed lettuces, roasted red beets, burrata, blackberries, pickled fennel, toasted hazelnuts, sherry tarragon vinaigrette (GF/V)</i>	
Wedge Salad	\$16
<i>artisan romaine, tomatoes, bacon, danish blue cheese, crispy garlic, chives, herb buttermilk ranch (GF)</i>	
Curry Roasted Carrots	\$17
<i>babaganoush, cilantro mojo, sunflower seeds, golden raisins, mint (GF/VE)</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, Ranch, Blue Cheese

KIDS MENU

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

ENTREES

Tagliatelle alla Burrata	\$26
<i>burrata, mushrooms, leeks, peas, marsala, parmesan cream & arugula pesto, garlic breadcrumbs, balsamic reduction (V)</i>	
Rigatoni Bolognese	\$28
<i>grass-fed beef & pork, parmigiano reggiano, 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>white bean & herb cassoulet, leeks, asparagus, frisee & fennel salad, crispy garlic (GF)</i>	
Columbia River Steelhead	\$38
<i>black lentils, grilled asparagus, hazelnut romesco, chive oil, crispy capers (GF/DF)</i>	
Korean Braised Beef Cheek	\$40
<i>kimchi fried rice, chili cucumbers, sesame bean sprouts, cilantro mojo, pickled onion, sesame peanut gremolata (GF/DF)</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

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

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
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	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

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

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

SPARKLING

Segura Viudas Brut	Catalonia, Spain	\$12
Gruet Brut	New Mexico	\$50

AFTER DINNER

Dow's Fine Ruby Porto	Portugal	\$10
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SAWTOOTH HOTEL



DRAFT BEER

Rotating selection: 16 oz.	\$9
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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
Holiday 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