

BEVERAGES & JUICES

HILDON MINERAL WATER 750 ML 5

SPARKLING OR STILL

PERRIER SPARKLING WATER 375 ML 3

CRATER LAKE ROOT BEER (ON TAP) 3

RACHEL'S GINGER BEER 5

HOT LIPS SODA 3.50

DRY SODA ASSORTED FLAVORS 4

FRESH ORGANIC JUICES**

SMALL 3 LARGE 6

ORGANIC HOT TEAS 2.75

COLD JOLT COLD BREW COFFEE 4

**DRIP COFFEE, BLACK ICED TEA OR
SOUTHERN SWEET TEA 2.50**

POM FIZZY

RASPBERRY OR CHERRY POM JUICE,
CRANBERRY & SODA 3.50

LOCO COLADA

COCONUT, PINEAPPLE, BANANA & ICE 3.50

CRATER LAKE ROOT BEER FLOAT 4.50

ZERO PROOF COCKTAILS

BURLESQUE BLOOD ORANGE

MUDDLED BLOOD ORANGE & CHERRY, BLOOD ORANGE PUREE,
SIMPLE SYRUP, LEMON JUICE & BURLESQUE BITTERS,
TOPPED WITH BLOOD ORANGE DRY SODA 5

ADULT VERSION: ADD TANQUERAY GIN. +5

BLONDE AND STORMY

FRESH LIME & GINGER JUICE, REEDS GINGER BREW,
RHUBARB DRY SODA 5

ADULT VERSION: ADD BARBANCOURT RUM +5

ROSEMARY SPRITZER

MUDDLED ROSEMARY, LEMON JUICE, GRAPE FRUIT JUICE &
HERBED SIMPLE SYRUP WITH SODA WATER 5

ADULT VERSION: ADD FOUR ROSES BOURBON +5

BUY THE KITCHEN A DRINK

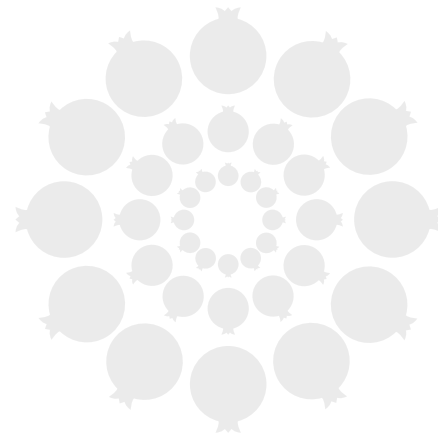
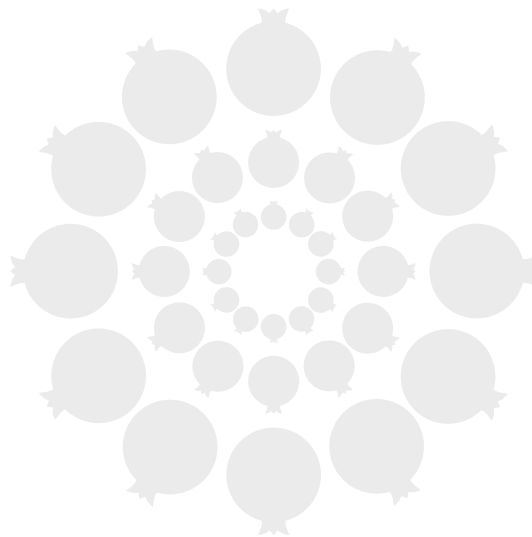
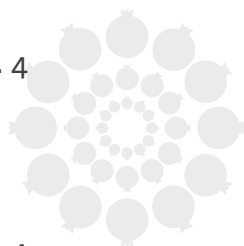
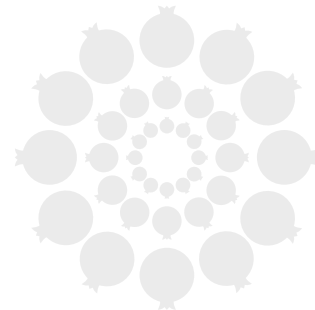
THEY WORK HARD, NOW YOU CAN THANK THEM! 5

*ITEM CONTAINS NUTS

**ALL MENU ITEMS ARE PRODUCED IN
A WORKSPACE THAT HAS BEEN IN CONTACT WITH ITEMS
CONTAINING NUTS.**

A GRATUITY OF 18% IS ADDED TO GROUPS OF SIX OR MORE.

**CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, UNPASTEURIZED FRUIT OR VEGETABLE JUICES, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS, JUST SAYIN'.



POMEGRANATE

• DINNER MENU •

NEARLY SPRING



NOSHY BITS

SOLO: \$6 | 3 FOR \$16 | 6 FOR \$30

ASK YOUR SERVER FOR ADDITIONAL DAILY SELECTIONS

MARINATED OLIVES

ORANGE, ANISE, HERBS, ALEPPO

PICKLED PRODUCE

HOUSE PICKLED VEGETABLES & FRUIT

CHEESE

ROTATING SELECTION OF CHEESE & PRESERVES

CURED MEAT

ROTATING SELECTION FROM OLYMPIA PROVISIONS

PORK COUNTRY PÂTÉ

HOUSE GRAIN MUSTARD, PICKLED PLUM

DUCK CONFIT

BEET PICKLED EGG, CHARD

CAULIFLOWER-LENTIL DIP

TAHINI, ZA'ATAR, PITA

BREAD FRITTER

LEEK, SPINACH, FETA, GREEK YOGURT

MOONSHINE CORN FRIES

CHEESY HEIRLOOM GRITS, SMOKED TOMATO AIOLI

BEEF SLIDER

PIMENTO CHEESE, CARAMELIZED ONION, PICKLED JALAPENO, ARUGULA, ARTISAN BUN

SIDE OF HOUSE PITA, BREAD OR FIREBREAD 3

VEGETABLES & SUCH

ADD CHICKEN: \$8 ADD STEAK: \$9

BISTRO SALAD 9

ORGANIC SPRING MIX, SHEEP'S RICOTTA, ORANGE, CARROT, FENNEL, POMEGRANATE VINAIGRETTE

BEETS * 11

ANISE ROASTED BEET, PISTACHIO CREME, BEET CHIPS, HALOUMI, HERBS

WARM BRUSSELS SPROUTS * 11

DATE SYRUP, HAZELNUTS, ALEPPO, RED WINE VINAIGRETTE

SOUND OCTOPUS & RADISH 15

WILLOWOOD FARM WATERMELON RADISH CARPACCIO, JONES FAMILY FARM MARINATED BY-CATCH OCTOPUS, CHILI, HERBS, LEMON, EVOO & PITA

SLOW ROOTS 12

SLOW ROASTED LOCAL ROOTS AND WILLOWOOD FARMS VEGETABLES, CHARRED LEEK YOGURT, PINE HONEY, PINK PEPPERCORN, HERBS

GRAINS AND MUSHROOMS * 14

SNO-VALLEY MUSHROOMS, LEEK, CORN BEADS, ANCIENT GRAIN, BELUGA LENTIL, CURRANT, CASHEW

ADD DUCK EGG: \$3

LAND & SEA

RYE TAGLIATELLE 21

WILD BOAR RAGU BIANCO, PECORINO, FENNEL POLLEN

GRILLED BRANZINO 28

POTATO, TAPENADE, FENNEL-HERB SALAD

LAMB SHANK 28

HONEY-SOUR ORANGE BRAISED LAMB SHANK, SAFFRON CAROLINA GOLD RICE, RAINBOW CHARD, HERB JAM

KUROBUTA PORK CHOP 29

GRILLED SNAKE RIVER FARMS PRIME RIB CHOP, SPRING ONION, NETTLES, SNO-VALLEY AND WILD MUSHROOMS

THE CLASSICS

FRIED CALAMARI & ARTICHOKE 10

CITRUS AIOLI

JUAN'S PACIFIC COD TACOS 21

PAN ROASTED COD, SMOKED CHIPOTLE TOMATO, LIME CREMA, GUACAMOLE, TOSTADAS, FRESH CORN TORTILLAS

LISA'S SOUTHERN FRIED CHICKEN 19

WITH POTATO MASHERS & CELERY SEED SLAW
(WHEN WE'RE OUT, WE'RE OUT, Y'ALL!)

PAINTED HILLS GRASS-FED BEEF BURGER 16

ON HOUSE ONION BUN WITH BACON MAYO, WHITE CHEDDAR, HOUSE CATSUP, RUSSET FRIES, SLAW & FIXINS'
ADD FRIED EGG +2 ADD HEMPLER'S BACON +2

GRILLED WHITE CHEDDAR CHEESE 12

& POM TOMATO SOUP

ADD FRIED EGG +2 ADD HEMPLER'S BACON +2

SHARPER MAC & CHEESE GRATIN 8

BEECHER'S WHITE CHEDDAR

ADD SAUSAGE +4

BIG OL' BOWL OF CHICKEN SOUP 14

WITH PASTA RAGS, ROAST CHICKEN, VEGGIES, BAGUETTE

FIREBREADS

ARUGULA, PROSCIUTTO & PECORINO 14

ROASTED GARLIC, TRUFFLE OIL, CHEESE & FRENCH SEA SALT
ADD 2 FRIED EGGS +4

RAPINI & RICOTTA 13

RAPINI, FENNEL, RICOTTA, CHEESE, BALSAMIC, GREEN ONION

HERB CHICKEN 14

GRILLED CHICKEN, CHEESE, RED ONION, PICKLED CHILI, HERB JAM

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