



FIRESIDE LOUNGE MENU

Garlic Hummus Platter | \$12

House-made garlic hummus topped with feta cheese & pine nuts. Served with cucumbers, carrots, peppers, olives, cherry tomatoes & fried pita chips.

Pair with Silver Falls Vineyards Pinot Gris

Loaded Fries | \$8

Seasoned battered fries topped with your choice of shredded cheddar cheese, bacon, green onion & sour cream.

Pair with Ninkasi Pacific Rain

Garlic Fries | \$6

Seasoned battered fries topped with fresh minced garlic and parmesan cheese.

Pair with Ninkasi Pacific Rain

Chicken Strips | \$10

Three breaded chicken strips served with seasoned battered fries.

Pair with Widmer Hefeweizen

Buffalo Blue Cheese Potato Rings | \$10

Fried potato rounds tossed in Frank's red hot sauce; topped with fresh tomato, blue cheese crumbles, parmesan cheese & dill aioli.

Pair with Honeywood Winery Moscato

Fireside Fried Platter | \$15

Jalapeño cheddar potato bites, onion rings, fried pickle chips and fried mushrooms. Served with chipotle ranch.

Pair with Pelican Five Fin Pilsner

Crab Rangoon Puffs | \$10

Fried wonton stuffed with a crab and cream cheese blend. Served with sweet chili sauce.

Pair with Season Cellars Sauvignon Blanc

Chicken Wings by the Pound | \$9

One pound of bone-in chicken wings with your choice of buffalo, Korean BBQ or teriyaki sauce.

Pair with Fort George Vortex IPA

Moonstone Harvest Tacos | \$12

Three corn tortillas filled with sauteed cauliflower, mushrooms, avocado, roasted black bean corn salsa & served with a side of salsa verde.

Pair with a Corona

Sirloin, Chicken Verde or Smoked Salmon Tacos | \$12

Three warm corn tortillas filled with your choice of meat & garlic cilantro lime slaw. Served with cilantro, onions, cotija cheese & lime.

Pair with a Corona

Spicy Italian Panini | \$14

Genoa salami, pepperoni, ham, pepper jack cheese, pepperoncini, spinach & pesto aioli served on flatbread with seasoned battered fries.

Pair with Willamette Valley Vineyards Pinot Gris

Pulled Pork Pizza | \$12

House-made pulled pork and BBQ sauce served on a flatbread crust. Topped with chopped red onion, bell peppers, pineapple, cheddar & pepper jack cheese.

Pair with a Marionberry Lemondrop

Coconut Prawns | \$12

Six large prawns coated with panko and coconut shavings; fried and served on a bed of cabbage with sweet chili sauce.

Pair with Winter Old Fashioned

Western Bacon Burger | \$16

Half-pound grass fed patty topped with bacon, onion rings, BBQ sauce & smoked gouda cheese. Served with seasoned battered fries.

Pair with Fort George Stout

Make it a Beyond Burger | \$3

Garden View Burger | \$13

Half-pound grass fed patty topped with onion, lettuce, tomato and cheddar cheese. Served with seasoned battered fries.

Pair with L'Ecole Merlot

Make it a Beyond Burger | \$3

Add bacon | \$2

Substitute sweet potato fries or onion rings for \$2

**GF available, 18% gratuity for parties of 8 or more, \$3 split plate fee*