

# DINNER SPECIALS

September 19 - 25, 2019

## SMOKED PORK BELLY. 14

caramelized fresh local honey crisp & walla walla sweet onions  
porky-guinness-cider vinegar mustard

WINE PAIR: AMOS ROME ROSE. 12

## WASHINGTON KING SALMON. 30

troll caught | washington coast king | esquites  
achiote corn sauce | micro cilantro | baked potato

WINE PAIR: CAIRDEAS WINERY CINSULT. 14

## FRESH ALASKAN HALIBUT. 32

cornmeal crusted fillet | tomato chipotle marmalade  
white cheddar grits | seasonal vegetable

WINE PAIR: L 'ECOLE NO.41 CHARDONNAY. 12

## PORK CHOP. 30

duroc pork chop | lone star cumin rub | local blackberry gastrique  
smoked red potato salad | seasonal vegetable

WINE PAIR: NEFARIOUS CELLARS SYRAH 14



## AMERICAN BOURBON FLIGHT. 20



### ELIJAH CRAIG SMALL BATCH BOURBON

**Nose:** Smooth and warm; pleasantly woody with accents of spice, smoke, and nutmeg

**Taste:** Delightfully complex with notes of vanilla bean, sweet fruit, and fresh mint

**Finish:** Long, sweet, and slightly toasty

### WIDOW JANE 10-YEAR BOURBON

**Nose:** Aromas of butter, cream and toffee with hints of apple and raisin, accents of smoke and oak

**Taste:** Honey sweet on the palate with flavors of cherrywood and orange

**Finish:** Long, but not hot



### LEGENT BOURBON

**Nose:** Balanced nose of mature cask aging with spicy notes

**Taste:** Soft oak on palate with notes of raisin date, and spice

**Finish:** Sweet and sippable



## FARDELL FARM'S FRESH PICKED COCKTAILS

*we have partnered with our friends at Fardell Farms to offer the freshest, hyperlocal fruit available directly from the farmers throughout North Central Washington - these offerings will change with the season and we will update this menu weekly*

### NONINO FASHION. 12

amaro nonino aperitif | angostura bitters  
orange bitters | sugar

### PEACH BOURBON SMASH. 12

makers mark bourbon | local peaches | fresh mint  
simple syrup | soda

### APPLE & GIN AUTUMN COCKTAIL. 12

sipsmith dry gin | apple cider | lime juice | honey syrup  
cinnamon

### WATERMELON GIN PUNCH. 12

hendricks gin | fresh local watermelon juice  
simple syrup | lemon juice

# BRUNCH SPECIALS

September 19 - 25, 2019

## OMELET OF THE WEEK

**BABY SHRIMP & GRUYÈRE. 14**

baby shrimp | green onion | bell pepper  
gruyère cheese

## BURGER OF THE WEEK

**LONE STAR BURGER. 14**

8oz lone star seasoned patty | two fried onion rings  
pickled jalapeños | pepperjack cheese  
bbq sauce | lettuce | cornmeal bun

## SANDWICH OF THE WEEK

**HOT PICKLED PEPPER TURKEY. 14**

grilled turkey | sautéed pablano pepper, mama lil's  
pepper & sweet onion | pepperjack cheese | lettuce  
tomato | mayo | baguette

COMES WITH CHOICE OF

*soup / house salad / northwest salad / caesar  
chop chop / farro salad / fries*



### CAFE MELA'S COLD BREW COCKTAIL

**ICED SPANISH COFFEE. 14**

gosslings 151 rum | kahlua coffee liqueur cointreau  
nitro cold brew | shaken cream



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**HOLY BENEDICTION COCKTAIL. 12**

benedictine | bubbles

**NONINO FASHION. 12**

amaro nonino aperitif | angostura bitters  
orange bitters | sugar

**PEACH BOURBON SMASH. 12**

makers mark bourbon | local kaweah peaches | fresh mint  
simple syrup | soda

**APPLE & GIN AUTUMN COCKTAIL. 12**

sipsmith dry gin | apple cider | lime juice | honey syrup  
cinnamon

**WATERMELON GIN PUNCH. 12**

hendricks gin | fresh local watermelon juice  
simple syrup | lemon juice

## SATURDAY & SUNDAY BOTTOMLESS MIMOSA

Enjoy our bottomless mimosa only at \$18

This is how we start weekend!

