

ALL DAY MENU

SMALL PLATES

Snacks just for you or for the table.

Deviled Egg Trio \$6 ^{GF}

Sriracha-glazed bacon and aged white cheddar crumbles

Chips and Dip \$3

House-made kettle chips and onion dip

Ranch Chicken Wings \$12

Paprika buttermilk herb sauce

Roasted Veggie Hummus \$11 ^{GF} ^V

Roasted beet and carrot hummus with vegetables and grilled flatbread

Candied Bacon \$6 ^{GF}

Spicy and sweet

Loaded Tots \$9

Tater tots, scallions, tomato, olives, and beehive cheddar and pepper jack fondue
Add pulled pork \$3

RL Mini Sliders

2 RL Beef Patties – beef, cheese, sliced red onion, tomato, lettuce \$12
2 Pulled Pork – pulled pork, shredded marinated veggies, bbq sauce \$11

Street Tacos 3 for \$12 / 6 for \$18 ^{GF}

Served with pickled veggies and house-made tomatillo salsa
Pork Carnitas with Red Onion
Carne Asada, Slaw and Pineapple Salsa
Cauliflower Pastor with Cilantro
Chicken Adobo with Avocado

FLATBREADS

Caprese Flatbread \$11

Tomato, pesto, fresh mozzarella, basil, extra virgin olive oil, aged balsamic

Pulled Pork Flatbread \$11

HighWest BBQ pulled pork, beehive cheddar, green onions

Chicken and Arugula Flatbread \$11

Spiced chicken, arugula, roasted red peppers, beehive cheddar, roasted garlic, chili pepper flakes

SWEET TREATS

Mini Ice Cream Sundaes \$14 for flight or \$4 each

Peanut Butter Chocolate, S'mores, Huckleberry Crumb, or Strawberry Lemon

SOUPS

Steak Chili \$9 / bowl

Three bean steak chili, sweet potatoes and a fried egg. Served with cornbread and butter

Tomato Bisque \$4 / cup, \$6 / bowl

Roasted tomato, cream, fresh herbs and served with grilled bread

Soup of the Day \$4 / cup, \$6 / bowl

Ask your server for today's selection

SALADS

Strawberry and Basil Salad \$10

Herbs and arugula with orange balsamic vinaigrette, goat cheese and pumpkin seeds

Washington Pear and Apple \$10 ^{GF} ^V

Spring mix, diced apples and pears, sliced candied almonds, dried cranberries, lemon vinaigrette

Cobb Salad \$10 ^{GF}

Romaine, cucumber, tomato, blue cheese, bacon, olives, avocado, boiled egg

Classic Caesar \$10

Romaine hearts, Caesar dressing, croutons, parmesan, anchovies
Add Protein:
Grilled Chicken Breast \$6, Grilled Salmon \$9

LARGE PLATES

Good for one, but great for sharing.

RL Ultimate Burger \$14

1/2 lb. beef burger with cheddar, lettuce, tomato, red onion, dill pickle, and french fries
Add bacon \$2

Epic Mac n' Cheese Bacon Burger \$16

1/2 lb. beef burger topped with creamy macaroni and cheese and bacon, with dill pickle and french fries

The Meltdown \$11

Three cheese sourdough grilled cheese with tomato bisque

Red Rooster Sandwich \$13

Grilled chicken breast, tomato, avocado, pepper jack cheese and sriracha aioli, served with fries

French Dip \$14

Kobe beef braised over eight hours with swiss cheese, horseradish sauce and au jus on a toasted ciabatta. Served with french fries

Classic Reuben \$14

Thick cut corned beef, sauerkraut, swiss cheese and Russian dressing on marble rye. Served with french fries

Grown Up Mac & Cheese \$12

Cavatappi noodles, smoked gouda, cheddar, béchamel, beer syrup
Add chicken \$6 | Add candied bacon \$4

Seasonal Quiche \$11

Seasonal vegetarian quiche, arugula salad

Chicken and Roasted Tomato Puttanesca \$16 ^V

Rigatoni, smoked chicken breast, Kalamata olives, basil and parmesan

Bacon Wrapped Meatloaf \$16

Lamb, beef and pork meatloaf with carrots, green beans and ranch house mashed potatoes and gravy

Trout Fish and Chips \$16

Cut throat battered trout, gherkin tartar sauce and Old Bay fried chips

PNW Salmon \$26 ^{GF}

Marinated and grilled salmon, fingerling potatoes, brussel sprouts, peppers, carrots, zucchini

Steak Frites \$20

8 oz. certified Angus flank steak with herbed butter, grain mustard, grilled asparagus and french fries

SIDES

French Fries \$4

Sweet Potato Fries \$5

Roasted Veggies \$6

Red Velvet Fritters \$7

Powdered sugar, cream cheese icing, vanilla sea salt