

ALL DAY MENU

SMALL PLATES

Snacks just for you or for the table.

Bacon Infused Popcorn \$4

Brown sugar, cayenne, smoked sea salt

Deviled Egg Trio \$6

Sriracha-glazed bacon and aged white cheddar crumbles

Candied Bacon \$5

Spicy and sweet

Korean Caramel Chips \$6

Russet potato chips, butter caramel and Korean pepper spice

Ants on a Log \$6

Shaved celery, peanut dressing, parmesan, dried cranberries, green onion, cinnamon sugar almonds

Roasted Red Beet Hummus \$12

House made roasted beet hummus with garden vegetables and grilled flatbread

Charcuterie Board \$15

Chef selected charcuteries and cheeses with Marcona almonds, dried fruit and local honeycomb

It's a Wrap \$12

Build your own lettuce wraps with cilantro, carrot, green onion, noodles, Chinese 5 spice pork and Thai peanut sauce

Taco, Taco, Taco

Grilled shrimp with crunchy slaw and pineapple ginger salsa on corn tortilla

OR

Pork carnitas tacos with avocado, red onion, cilantro and chipotle crema on corn tortilla **\$12**

RL Mini Sliders

2 Pulled Pork – Braised pork shoulder, radish-carrot slaw with our mango guava BBQ sauce **\$10**

2 Kobe Beef – Kobe beef, cheese, sliced red onion, tomato, lettuce **\$11**

2 Crab Cakes—snow crab, crunchy slaw, red onion, tomato, lettuce **\$12**

Egg Over Purgatory \$9

Steak chili with red kidney beans, sweet potato and fried egg. Served with jalapeno cornbread and honey butter.

Grown Up Mac & Cheese \$12

Cavatappi noodles, smoked gouda, cheddar, béchamel, beer syrup

Quiche Me Quick \$11

Daily house-made pie with spring mix or sweet potato fries

Soups of the Day \$5 cup \$7 bowl

FLATBREADS

Chicken and Herb Flatbread \$14

Grilled chicken breast, bechamel, roasted tomatoes, garlic confit, white cheddar and herb salad

Caprese Flatbread \$11

Tomatoes, pesto, fresh mozzarella, basil, extra virgin olive oil and aged balsamic

GREEN, CRUNCHY & REALLY GOOD

Classic Caesar \$9

Hand torn romaine hearts, Caesar dressing, anchovy caper garlic dust, croutons, parmesan and anchovies

Washington Pear and Apple \$9

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

Beet and Blackberry Salad \$11

Shaved beets, red onion, goat cheese, fresh berries, toasted marcona almonds, blackberry vinaigrette and arugula

House Salad \$8

Spring greens, cucumbers, tomatoes and carrots served with your choice of dressing

Add any of the following to any salad :

Grilled Chicken \$6

Grilled Salmon \$9

MAINS

Good for one, but great for sharing.

The Melt Down \$12

Melted cheeses in local artisan bread with smooth tomato bisque soup

*RL Ultimate Burger \$14

Our Kobe beef burger served with the works - lettuce, tomato, red onion, dill pickle and french fries

Add pepper bacon \$1.50

Add cheddar cheese .50

*Epic Mac N' Cheese

Bacon Burger \$16

Charbroiled Kobe beef burger topped with our grown up macaroni and cheese, pepper bacon, and french fries

Blue Cheese Chicken

Sandwich \$13

Grilled chicken breast, blue cheese cream cheese, romaine lettuce and raisin vinaigrette, and french fries

*PNW Salmon \$26

Marinated and grilled wild salmon, fingerling potatoes, Brussels sprouts, peppers, carrots and zucchini

Thai Peanut Shrimp \$19

Smoked grilled shrimp tossed with Thai peanut sauce, pickled onions and pappardelle noodles

Roasted Chicken \$20

Roasted chicken, Farro, asparagus, green beans, red pepper and peppercorn cream

*Rib Eye Steak \$34

12oz steak, roasted fingerling potatoes, asparagus and compound butter

The Picnic

1/2 Rack **\$16**

Full Rack **\$26**

Pecan wood-smoked pork ribs with mango-guava BBQ sauce served with crunchy slaw and jalapeno cornbread

Short Ribs \$22

Kalbi marinated ribs with roasted fingerling potatoes and sautéed bok choy

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness especially in children or people with certain medical conditions.*