

VEGETARIAN 
 VEGAN 
 GLUTEN FREE 



THE ATTIC

BAR & LOUNGE

SANDWICHES

- PAINTED HILLS BURGER** Bacon Onion Jam, Tillamook White Cheddar, on a Brioche Bun..... **\$17**
- POTLATCH SALMON SANDWICH** Orange, Bibb Lettuce, Red Onion, Fennel Chili Aioli, on a Brioche Bun..... **\$15**
- PORK BAHN MI** House Pickled Vegetables, Mushroom Pate, on Dutch Crunch Loaf (Sub Jackfruit +\$5) **\$15**
- REUBEN** Lodge Corned Beef, Tillamook Swiss, House Sauerkraut, 1000 Island, on Jewish Rye..... **\$14**
- SMOKED CHICKEN SANDWICH** Roasted Tomato, Baby Kale, Goat Cheese, on a Soft Roll..... **\$15**

PIZZA (Gluten Free Crust Add \$4.00)

- SPECIALTY PIZZAS**..... **\$17**
- Reubino* House Sauerkraut, Lodge Corned Beef, 1000 Island
- Hawaiigon* Ham, Pineapple, Pulled Pork
- Steak & Bleu* Rib Eye, Rogue Bleu Cheese, Caramelized Onion
- Shrimp & Sausage* Oregon Bay Shrimp, House Sausage, Tomato, Pesto
- BUILD YOUR OWN PIZZA**..... **\$14**
- with House Marinara and Three Toppings Of Your Choice*

- TOPPINGS**..... **\$.50** Per Additional Topping
- Three Cheese Blend, Parmesan, Feta, Pepperoni, Chicken, Ham, Sausage, Bacon, Onions, Banana Peppers, Broccoli, Jalapeños, Spinach, Mushrooms, Pineapple, Artichoke, Pesto*

SOUP SALAD & SHARABLES

- BEET & BURRATA**  Verjus Glazed Beets, Roasted Hazelnuts, Citrus Vinaigrette, Pumpkinseed Oil..... **\$12**
- SALISHAN CLAM CHOWDER** Garden Herbs, Oyster Crackers..... **\$12**
- BUTTERNUT SQUASH SOUP**   Toasted Pepitas, Pumpkinseed Oil..... **\$9**
- PORK CHILI VERDE**  Lodge Smoked Pork Shoulder, Roasted Chilis, Tortilla Chips..... **\$10**
- PEAR SALAD**  Spinach, Baby Kale, Walnut, Goat Cheese, Maple Vinaigrette..... **\$12**
- STEAMED MUSSELS** Beachcrest Blonde Ale, House Sausage, Herbs, Grilled Baguette..... **\$17**
- PORK CARNITAS TACOS**  Corn Tortillas, Pickled Red Cabbage, Green Onion, Aji Amarillo (Sub Jack Fruit +\$5)..... **\$12**
- GREEN CHICKPEA HUMMUS**  House Pickled Vegetables, Pita Chips..... **\$10**
- DRAPER VALLEY CHICKEN WINGS**  Crudit , House Ranch, Buffalo or Sweet Chili Sauce..... **\$14**
- BAY SHRIMP MAC N´ CHEESE** Boursin, Tillamook White Cheddar, Brioche Crumble..... **\$17**
- 541 FRIES**  Mushroom Gravy, Tillamook White Cheddar, (Jackfruit +\$5, Chicken +\$5)..... **\$14**

MAINS (AFTER 5PM)

- GNOCCHI**  Kale, Brussel Sprouts, Butternut Squash, Cauliflower, House Ricotta.. **\$22**
- 12oz 40 DAY DRY AGED RIBEYE**  Garlic Mashed Potato, Oregon Pinot Demi..... **\$38**
- SEARED PNW SALMON**  Wild Rice, Mushroom, Green Chickpea..... **\$32**
- GREEN CURRY ROCKFISH**  Rice Noodle, Pepper Medley, Carrot, Broccoli, Coconut Broth..... **\$24**
- SPAGHETTI SQUASH**   Carrot, Broccoli, Butternut Squash, Chard, Hemp Hearts..... **\$22**
- 8oz FREE RANGE CHICKEN BREAST** Chard, Kohlrabi, Kombucha Glazed Carrots..... **\$24**
- SIDES** House Salad | Sweet Potato Fries | Rosemary Fries | House Pickled Vegetables | Roasted Cauliflower..... **\$7**

Please inform your server of any dietary restrictions as dishes can be modified *Consuming raw or undercooked meat's, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We are proud to partner with the following PNW producers, growers, and artisans, who celebrate our regions bounty;

- Food In Season - Salt Spring Island - Bernards Farm - Pablo Munoz Farms - Carlton Farms - Lil Swiss Farms -
- Gonzalez Berry Farm - Willamette Egg Farms - Misty Mountain Mushrooms - Ella Bella Farm - Sonnen Farm -