



## STARTERS

### Roasted Pimento & Bacon Jalapeños

oven-roasted fresh jalapeños, house-made pimento cheese, bacon crumbles

\$10

### Dungeness Crab & Artichoke Dip

Dungeness Crab, artichoke hearts, cream cheese, parmesan, toasted sourdough

\$20

### Crispy Smoked Salmon Croquettes

salmon & cheese filling, panko-fried, sunflower seed romesco, Lil Mama's bell pepper gastrique

\$18

### Giant Pretzel

a giant soft pretzel, warmed in the oven, and served with house-made pimento cheese and spent-grain mustard

\$14

### Charcuterie Board

cured meats, artisan cheeses, pickles, spreads, toasted bread

\$28

### Fried Cheese Curds

cheese curds, Talking Cedar beer batter, house-made ranch aioli

\$13

### Crispy Pickles

dill pickle chips, buttermilk, seasoned flour, house-made spicy aioli & ranch aioli

\$11

### Onion Rings

fried to order, served with house-made ranch aioli for dipping

\$8

### Our Famous Seasoned Fries

crispy seasoned fries, perfect for snacking or as a side, choice of dipping sauce

\$6

### Small Harvest Green Salad

harvest mixed greens, dried cherries, hazelnuts, honey-maple vin (ranch, bleu cheese, Caesar & red wine vin also available)

\$8

### Small Talking Cedar Caesar

crisp romaine, house-made Caesar dressing, parmesan, house-made croutons

\$8

### Soup of the Day \$6 CUP / \$10 BOWL

Please consult your server or bartender for today's house-made soup selection.

## ALLERGENS



Contains DAIRY



Contains FISH



Contains TREE NUTS



Contains GLUTEN



Contains EGGS



Contains SHELLFISH



Contains PEANUTS



Contains SOY

## BEVERAGES

### Passion Fruit Fizz

B.G. Reynolds passion fruit syrup, fresh lime juice, honey syrup, club soda, served 'on-the-rocks' in a tiki glass

\$7

### Sparkling Lemon-Aide

Portland Syrups Meyer lemon syrup, fresh lemon juice, club soda, served 'on-the-rocks'

\$6

### Sodas

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer

\$4

### Lemonade

\$4

### Juice - apple, cranberry or orange

\$4

### Iced Tea - Gold Peak, unsweetened

\$4

### Milk

\$4

### Hot Tea - Breakfast Blend,

Earl Grey, Orange Spice, Chamomile Lemon, Jasmine, Green

\$4

### Coffee

Café d'Arte, regular or decaf

\$4

### Hot Chocolate

with real whipped cream by request

\$4

# SANDWICHES & BURGERS

Sandwiches & Burgers are served with fries or a cup of our soup-of-the-day. Substitute a Harvest Green or Caesar Salad for +\$2. Substitute gluten-free & vegan bun for +\$2. Substitute plant-based Impossible Burger for +\$2.

<b>Talking Cedar Grilled Cheese</b> 🍷🌿 white cheddar & gruyere, sourdough, fries, pickle spear	\$16	<b>Vegetarian Mushroom Burger</b> 🍷🥚🌿🌶️ Impossible Burger, sauteed mushrooms, caramelized onion, smoked cheddar, brioche bun, fries, pickle spear	\$21
<b>Fried Cod Sandwich</b> 🍷🐟🌿 ale-battered & fried Pacific Cod, lettuce, tomato, onion, tartar sauce, brioche bun, fries, pickle spear	\$20	<b>Talking Cedar Cheeseburger</b> 🍷🥚🌿🌶️ hand-smashed burger patty, white cheddar, lettuce, tomato, onion, house sauce, brioche bun, fries, pickle spear <i>Add bacon +\$3 Double meat &amp; double cheese +\$7</i>	\$18
<b>Fried Chicken Sandwich</b> 🍷🥚🌿🌶️ pickle-brined & hand battered fried chicken, lettuce, tomato, balsamic onion, house sauce, brioche bun, fries, pickle spear	\$20	<b>Bourbon Bacon Burger</b> 🍷🥚🌿🌶️ hand-smashed burger patty, white cheddar, bacon, lettuce, tomato, fried onion straws, sauteed mushrooms, bourbon sauce, brioche bun, fries, pickle spear	\$21
<b>Prime Rib &amp; Provolone Sandwich</b> 🍷🥚🌿 slow roasted & sliced prime rib, provolone, lettuce, tomato, sweet & hot peppers, mayo, mustard, seasoned oil, hoagie bun, fries, pickle spear	\$25	<b>Juicy Lucy</b> 🍷🥚🌿🌶️ two hand-smashed burger patties, house-made pimento cheese, lettuce, tomato, onion, house sauce, brioche bun, fries, pickle spear	\$25

# MAINS

<b>PNW Salmon with Apple Cider Glaze *</b> 🍷🐟 pan-seared PNW Chinook Salmon, cider reduction, smashed fingerlings, charred broccolini	\$32	<b>Talking Cedar Cobb Salad</b> 🍷🥚 \$24 house-smoked chicken, bacon lardon, hard-boiled egg, tomato, avocado, bibb & romaine lettuce, bleu cheese crumbles, mustard vin ( <i>ranch, bleu cheese, Caesar &amp; red wine vin also available</i> )	<b>Smoked Pork Chop with Blueberry Jus</b> 🍷 seared and roasted bone-in chop, root vegetable mash, cider-braised cabbage	\$30
<b>Ale-Battered Pacific Cod &amp; Chips</b> 🍷🥚🐟🌿 Talking Cedar ale-battered and fried cod, house slaw, fries, tartar	\$22	<b>Harvest Green Salad</b> 🥗 \$16 harvest mixed greens, dried cherries, hazelnuts, honey-maple vin ( <i>ranch, bleu cheese, Caesar &amp; red wine vin also available</i> ) <i>Add smoked or fried chicken +\$10</i> <i>Add Chinook Salmon filet * +\$16</i>	<b>Pub Ribeye *</b> seasoned and seared 14 oz rib steak, garlic herb demi, smashed fingerlings, seasonal veg	\$36
<b>Stuffed Acorn Squash</b> 🥰🌿 \$20 roasted squash halves, quinoa, farro, cranberries, balsamic onion, roasted carrot, sage, pecans (*Farro may be removed for a gluten-free option.)		<b>Talking Cedar Caesar</b> 🍷🥚🐟🌿 \$16 crisp romaine, house-made Caesar dressing, parmesan, house-made croutons <i>Add smoked or fried chicken +\$10</i> <i>Add 6 oz Chinook Salmon filet * +\$16</i>	<b>Prime Rib *</b> <i>Available Fridays &amp; Saturdays after 5 pm</i> seasoned and roasted 10 oz prime rib of beef, smashed fingerlings, roasted carrots, jus	\$34

\* Consuming raw or undercooked meats, eggs, seafood, shellfish, or fresh partially cooked fish may increase your risk of foodborne illness.

Regarding the safety of these food items, information is available upon request.

An 18% gratuity may be applied to parties of 8 or more.



# SWEETS

<b>Seasonal Biscuit Shortcake</b> 🍷🥚🥰🌿 \$10 local seasonal fruit, house-made biscuit, ice cream, honey granola	<b>Caramel Apple Bread Pudding</b> 🍷🥚🌿 \$10 warmed, vanilla bean ice cream, bourbon caramel	<b>Pumpkin Cheesecake Tart</b> 🍷🥚🌿 \$10 gingersnap crust, spiced whipped cream	<b>Huckleberry Crisp</b> 🍷🌿 \$11 warmed, oat topping, vanilla bean ice cream
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