

KITCHEN WEST

RESTAURANT

Breakfast 7am- 10am

Morning Crunch Greek yogurt, toasted granola, seasonal berries, agave nectar	12	Buttermilk Pancakes Honey butter, warm maple syrup	12
Breakfast Burrito Scrambled eggs, sausage, potatoes, peppers, tomato, cheese flour tortilla	14	Three Egg Omelet Sausage or bacon, peppers, tomato, cheddar cheese potatoes	14
Breakfast Sandwich* Eggs, cheddar cheese, bacon, brioche bun	13	Chili Verde farm eggs, southwest pork chili, potatoes, flour tortilla	15
Steel Cut Oatmeal Brown sugar, cinnamon	9	The All American two farm eggs any style, chicken sausage or bacon, potatoes	14

Menu 10am- Close

Soup, Salad, Starters

Blistered Tomato & Tarragon Bisque	SM : LRG 6 : 9
Harvest Vegetable Salad GF	10 : 13
Organic greens, farm fresh vegetables, herb vinaigrette	
Caesar Salad	6 : 12
Romaine lettuce, romano cheese, house croutons	
Pork Chili Verde Stew GF	6 : 15
Roasted green chilis, jalapeños, charred onions jack cheese, flour tortilla	
Glacial Wedge	14
Iceberg lettuce, bleu cheese, heirloom cherry tomatoes applewood smoked bacon, ranch, balsamic glaze	
*ADD CHICKEN, SALMON, OR SHRIMP TO ANY SALAD - \$8	
Mole Meatball	12
Large meatballs, cilantro carrot slaw, flour tortilla	
Chicken Tenders	13
Ranch & BBQ, fries	

Sandwiches

Artisan Grilled Cheese Sandwich	16
Tillamook cheddar, smoked bacon, tomato bisque	
The KW Brisket Burger *	18
Tillamook cheddar, double beef patty, brisket, bacon "LTO", brioche bun, fries	
Double Cheeseburger *	16
Tillamook cheddar, "LTO", brioche bun, fries	
Grilled Chicken Sandwich*	16
Jack cheese, "LTO", chipotle BBQ aioli, brioche bun, fries	

KIDS MENU

Cheeseburger & fries	11
Chicken fingers & fries	10
Grilled cheese & fries	10
Grilled chicken house salad	10
Pizza 10" - cheese or pepperoni	15

Entrees after 5pm

Bourbon Brined Salmon*	28	Capellini Primavera	22
Cilantro green rice, southwest corn garnish lemon butter sauce		Angel hair, tomato, feta cheese, herbs, garlic olive oil	
		*ADD CHICKEN, SALMON, OR SHRIMP - \$8	
Grilled Flat Iron*	36	Cognac Filet Mignon *	38
Garlic mashed potato, seasonal vegetable, demi glaze		Garlic mashed potatoes, seasonal vegetable peppercorn sauce	
Chilean Sea Bass	37		
Pecorino romano risotto, seasonal vegetable, lemon butter			

Weekend Butcher Board Specials

Ask server for Chef Ray's Specials for the Weekend

*as it is impossible to list all the ingredients on the menu, please notify your server of ANY food allergies or dislikes. We will be happy to accommodate substitutions or special requests for an additional charge.

*these items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

WINES BY THE GLASS

RED WINES

Canvas Pinot Noir	12
Carpe Diem Pinot Noir	14
Canvas Cabernet Sauvignon	12
Z Alexander Brown Red blend	12
Arrowood Cabernet Sauvignon	14
Elouan Pinot Noir	16
Josh Zinfandel	13

WHITE/ROSE WINES

Canvas Chardonnay	12
Chateau Ste. Michelle Riesling	13
Canvas Wines Pinot Grigio	12
Roscato Moscato	12
Matanzas Creek Sauvignon Blanc	13
Rodney Strong Rose	12

SPARKLING WINES

Ruffino Prosecco	12
Chandon Brut	13
Chandon Rose	13
Canvas Brut Blanc de Blanc	10

WINES ON TAP

Hess Chardonnay	13
Benzinger Sauvignon Blanc	12
The Provisioner Red Blend	13
Smith & Hook Cabernet Sauvignon	16

WINES BY THE BOTTLE

RED WINES

La Crema Pinot Noir	54
ZD Pinot Noir	70
Joel Gott Cabernet Sauvignon	60
Unshackled Cabernet Sauvignon by Prisoner	46
Justin Cabernet Sauvignon	60
Z Alexander Brown "uncaged" Red Blend	50
Tablas Creek Patelin de Tablas	50
The Pessimist Red Blend	55
Meiomi Pinot Noir	65

WHITE/ROSE WINES

Meiomi Chardonnay	65
Davis Bynum Chardonnay	46
Jordan Chardonnay	63
Matanzas Creek Sauvignon Blanc	60
Rodney Strong Rose	47
Ferrari Carano Pinot Grigio	42
Josh Rose	38
Imagery Sauvignon Blanc	40
Trinity Oaks Pinot Grigio	36

BEVERAGES

Coffee, Iced tea, lemonade, soft drinks	3
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BEER

BEERS ON TAP

7

Blue Moon
Four Peaks Kilt lifter Scottish Ale
O'Dell 90 Shilling Ale
Pacifico
Stella Artois Pilsner
Four Peaks Sun Bru
Ballast Point Sculpin IPA
Deschutes Fresh Squeezed IPA

CRAFT BEERS

7

Deschutes Mirror Pond Pale Ale
Lagunitas IPA
New Belgium Glutiny Pale Ale
Samuel Adams Boston Lager
Guinness

BEERS BY THE BOTTLE

6

Budweiser
Bud light
Coors light
Miller lite
Heineken light
Michelob ultra
Corona
Heineken 0.0
Dos Equis Amber
Angry Orchard Hard Cider

HOUSE COCKTAILS

Prickly Pear Refresher

13

El Jimador Silver, Pomegranate Liquor, Prickly Pear Lime Juice, Simple Syrup

Maude Mule

13

Ketel one Vodka, Fresh Blueberries, Lime Juice Fever Tree Ginger Beer
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Saguaro Sunset

13

Malibu, Meyers Dark Rum, Aperol, Pineapple Juice Lime Juice, Simple Syrup
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Cowboy's Old Fashion

13

Makers Mark Bourbon Whiskey, Orange Bitters, Cherry Bitters

DESSERTS \$9

Lemon pound cake

Fresh berries, whipped cream

Caramel cheesecake

Caramel sauce

Chocolate fantasy

Raspberry sauce

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