

JULY CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

🍷 YELLOW ZUCCHINI PARMESAN

TOSSED IN ITALIAN SPICES, PARMESAN & PANKO
BREADED, BALSAMIC GLAZE DRIZZLE. SERVED W/
MARINARA

ITALIAN SAUSAGE FLATBREAD PIZZA

HOUSE MADE ITALIAN SPICED SAUSAGE & TOMATO
SAUCE, MOZZARELLA, RED ONION, GREEN PEPPER &
BLACK OLIVE ON TOASTED FLATBREAD

JALAPENO CORN CHICKEN FLAUTAS

SW SPICED CHICKEN, CHEDDAR & JACK CHEESE,
FRESH CORN & JALAPENO PEPPERS ROLLED IN CRISPY
FLOUR TORTILLAS. SERVED W/ CHIPOTLE SOUR
CREAM, PICKLED ONIONS & JALAPEÑOS

SUNDAY FRIED CHICKEN PLATE

FRIED BONELESS CHICKEN BREAST, GRAVY & ENGLISH
PEAS SERVED WITH BLACK GARLIC CORN CASSEROLE
& HONEY JALAPENO COLE SLAW

9.95

BBQ PORK MAC & CHEESE

PORK SHOULDER SLOW ROASTED IN BACON/ONION
BBQ SAUCE, OVER CREAMY CHEDDAR MAC W/ CAJUN
ONION STRAWS & PICKLED JALAPEÑOS

🍷 WATERMELON, CUCUMBER & FETA SALAD

WATERMELON, CUCUMBER, RED ONION, FRESH MINT
SERVED ON SHREDDED ROMAINE W/ CRISPY
WONTONS & FETA CHEESE

SMOKED SALMON QUESADILLA

HOUSE SMOKED SALMON, CREAM & JACK CHEESE,
FRESH DILL, RED ONION, & CAPERS IN A FLOUR
TORTILLA. SERVED W/ CREAMY DILL SAUCE

QUESABIRRIA TACOS

SLOW-BRAISED BRISKET IN CORN TORTILLAS DIPPED
IN RICH, SPICED CONSOMMÉ BEFORE GRILLING W/
MELTED JACK CHEESE, CILANTRO AND DICED ONION.
SERVED W/ A SIDE OF CONSOMMÉ FOR DIPPING



PORTLAND, OR

11.95

SW TACO SALAD BOWL

SW SPICED GROUND BEEF SIMMERED W/ ONION &
RED PEPPER, ROMAINE, BLACK BEANS, TOMATO,
PICKLED ONION, SALSA FRESCA, CHEDDAR, CHIPOTLE
CREAM, CILANTRO, TORTILLA BOWL

MEDITERRANEAN CALAMARI FRITTI

WILD CALAMARI & BANANA PEPPERS SEASONED W/
OUR MEDITERRANEAN SPICE. SERVED W/ MARINARA,
FETA & FRESH BASIL

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN
PANKO BREADED & GRILLED GOLDEN. SERVED W/
BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC
MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

HALIBUT CAKE PICCATA LINGUINE

ALASKAN HALIBUT CAKE ON A BED OF LINGUINI
SAUTÉED W/ WHITE WINE, BUTTER & LEMON CAPER
SAUCE, MUSHROOMS, HERBS, ONION, & PARMESAN
CHEESE

\$6 DESSERT

PEACH CRISP

SUMMER PEACHES BAKED W/ OATMEAL STREUSEL
CRUST. SERVED W/ CRÈME ANGLAISE & WHIPPED
CREAM

COCONUT CREAM PIE

CREAMY COCONUT AND WHITE CHOCOLATE FILLING
IN A GRAHAM-CRACKER CRUST TOPPED W/ TOASTED
COCONUT SHAVINGS, WHITE CHOCOLATE CRISP
PEARLS & WHIPPED CREAM