

MARCH 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

CARNITAS SOFTTACOS

SW BRAISED PORK SHOULDER, SHREDDED
CABBAGE, JACK CHEESE, SALSA FRESCA &
CHIPOTLE CREAM IN FLOUR TORTILLAS

FRIED CHICKEN BOWL

SOUTHERN FRIED CHICKEN BITES OVER MASHED
POTATOES & SAUTÉED VEGETABLES. TOPPED W/
MARSALA DEMI-GLAZE & JACK CHEESE

KALUA PORK FLAUTAS

SMOKED PORK SHOULDER, JACK CHEESE,
CABBAGE & RED ONION IN FRIED FLOUR
TORTILLAS. SERVED W/ SIRACHA HOISIN SAUCE,
PINEAPPLE MANGO SALSA, PICKLED ONION &
GREEN ONION

THREE BEAN CHILI CON CARNE BOWL

BRAISED BEEF W/ TOMATO, PEPPERS, ONION,
CHILIS, HERBS & SPICES W/ PINTO, KIDNEY &
BLACK BEANS IN A FLOUR TORTILLA BOWL W/
CHEDDAR, SOUR CREAM, PICKLED RED ONION &
JALAPEÑO

TERIYAKI CHICKEN & VEGETABLE YAKISOBA

MARINATED CHICKEN STIR-FRIED W/ ASIAN
VEGETABLES, YAKISOBA NOODLES, ALMONDS &
TERIYAKI GLAZE. TOPPED W/ SESAME SEEDS, &
GREEN ONION

\$6 DESSERT

CHOCOLATE BROWNIE BREAD PUDDING

HEARTH BREAD AND CHOCOLATE CHIP BROWNIE
BAKED IN VANILLA CINNAMON CUSTARD.
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



SIGNATURE DISHES 11.95

IRISH LAMB STEW

ROSEMARY LAMB SIMMERED W/ FRESH HERBS,
SPICES, CARROTS, ONIONS, TURNIPS & PEAS.
SERVED W/ GARLIC MASHED POTATOES

NORTHWEST SALMON CAKES

FRESH SALMON SEASONED W/ FRESH DILL,
DIJON & CHIVES. SERVED W/ SEASONAL
VEGETABLES, GARLIC MASHED POTATOES &
REMOULADE SAUCE

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

9.95

ITALIAN CHOP SALAD

WINE CURED SALAMI, GORGONZOLA, OLIVES,
RED ONION, TOMATO, CUCUMBER, CROUTONS,
ROMAINE, FRESH HERB VINAIGRETTE

AHI TUNA MELT SANDWICH

AHI TUNA SALAD W/ PICKLES, ONION & MAYO,
GRILLED ON RUSTIC BREAD W/ JACK CHEESE.
SERVED W/ HOUSE MADE CHIPS

CAJUN CHICKEN SANDWICH

CAJUN SPICED CHICKEN THIGH W/ PICKLES,
ONION STRAWS, SHREDDED CABBAGE & SWEET
& HOT MUSTARD MAYO, BRIOCHE BUN, POTATO
CHIPS

MEATLOAF STROGANOFF

HOUSE MADE BEEF MEATLOAF WITH EGG
NOODLE PASTA, MUSHROOMS, CAMELIZED
ONIONS & RED WINE DEMI GLAZE. TOPPED W/
SOUR CREAM