



STARTERS

CRISPY CALAMARI FRITTI | 19

Pacific calamari, smoked paprika remoulade, lemon-infused Jacobsen sea salt

GRILLED & CHILLED PRAWN COCKTAIL | 20 GF

Mama Lil's Peppers & horseradish coulis, lemon

PACIFIC OYSTERS | 25 GF

Thai cucumber purée, sriracha pearls, cilantro

STEAMED CLAMS | 23

White wine, garlic, shallots, preserved lemon, basil, butter, house-made baguette

DUNGENESS CRAB CAKES | 27 GF

Charred lemon aioli, fennel-herb salad

DISTILLER'S CHARCUTERIE BOARD | 29

Chef's selection of cured meats, pickled vegetables, house-smoked nuts, apricot mostarda, assorted crackers

ARTISAN CHEESE BOARD | 33 V

Chef's selection of cheeses, bourbon fig jam, fruit, house-candied nuts, assorted crackers

HANDCRAFTED FOCACCIA BOARD | 12 V

House-made focaccia, aged balsamic reduction, Séka Hills olive oil

FOREST MUSHROOM, SPRING PEA & GOAT CHEESE BRUSCHETTA | 18 V

Forest mushrooms, spring peas, whipped chèvre, rosemary sourdough crostini, white truffle oil

SOUPS

OREGON COAST CLAM CHOWDER BOWL | 13 CUP | 8

Clams, potatoes, smoked bacon, thyme

SOUP OF THE DAY BOWL | 12 CUP | 7

Crafted fresh daily by our chefs

SALADS

CLASSIC CAESAR | 19

Romaine spears, garlic-Parmesan crouton, shaved Reggiano, classic Caesar dressing

COASTAL PRAWN SALAD | 27

Romaine, organic greens, grilled prawns, marinated mozzarella, candied heirloom tomatoes, pickled cucumbers, shaved celery, tomato vinaigrette, horseradish croutons

GIN-INFUSED BEET, BURRATA & GRAPEFRUIT SALAD | 28 GF, V

Ko-Kwel Spirits Gin-infused roasted beets, arugula, burrata, grapefruit, toasted pistachios, fresh mint, orange gin vinaigrette, cracked black pepper, Jacobsen sea salt, Séka Hills olive oil

CRAB & SHRIMP LOUIE | 32 GF

Dungeness crab, Oregon bay shrimp, organic greens, hard-boiled egg, avocado, heirloom tomatoes, creamy Louie dressing





ENTRÉES

BRAISED LAMB SHANK | 42

Ko-Kwel Spirits Lemon Vodka, Moroccan spice, saffron couscous, spring vegetables, preserved lemon, fresh mint

14 OZ. PRIME RIBEYE | 60 GF

Mushroom salt, forest mushroom-Pinot Noir butter, roasted garlic whipped potatoes, roasted baby carrots

ADD FOREST MUSHROOMS | 8

7 OZ. FILET MIGNON | 57

Bordelaise, roasted garlic whipped potatoes, grilled asparagus

ADD FOREST MUSHROOMS | 8

SHRIMP SCAMPI LINGUINE | 30

Garlic-butter sautéed shrimp, linguine, white wine, lemon, chili flakes, fresh herbs, shaved Reggiano, grilled house-made baguette

FETTUCCINE ALFREDO | 27 V

House-made Alfredo, fettuccine, roasted garlic, Parmesan crisp, grilled house-made baguette

LINGUINE PRIMAVERA | 30 V

Artichoke hearts, spring peas, asparagus, marinara, shaved Reggiano, basil, house-made baguette

SEARED SALMON | 40 GF

Burnt honey-whiskey glaze, Parmesan risotto, grilled asparagus

SPRINGTIME RISOTTO | 27 GF, V

Forest mushrooms, spring peas, artichoke hearts, asparagus, Face Rock Aged Cheddar, white truffle oil

SEARED FREE-RANGE CHICKEN BREAST | 29 GF

Smoked onion jus, smoked cheddar potato croquettes, baby carrots

BAKED HALIBUT | 44

Parmesan-crust halibut, lemon herb verde, seared polenta cake, roasted artichoke hearts, asparagus, Biquinho sweet peppers

PLANK HOUSE BURGER | 27

7 oz. house-ground dry-aged beef patty, Tillamook Smoked Cheddar, heirloom tomato, arugula, bacon jam, garlic aioli, house-made bun

ADD-ONS

GRILLED CHICKEN | 7 GRILLED PRAWNS | 14 SALMON | 18 BAY SHRIMP | 8 DUNGENESS CRAB | 18
FOREST MUSHROOMS | 8 LOBSTER MEAT | 18

Parties of 8 or more will have an automatic 20% gratuity added to their bill.

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

GF - Gluten-Free V - Vegetarian

