



# Lunch Menu

## Starters & Shareables

**Oysters** | 1/2 dozen locally sourced oysters on the half shell served with apple cilantro mignonette | \$23

**Mussels** | locally sourced mussels with pancetta and garlic with a creamy tomato wine broth | \$25

**Meat & Cheese Board** | three rotating cheeses, one rotating meat, jam, pickled red onions, candied walnuts, dried fruit ; house focaccia | \$22

**Butternut Squash & Bacon Fritters** | served with frisée, mama lil's peppers; spicy dijonnaise | \$13

**Trellis Fries** | our hand cut fries seasoned with rosemary and topped with pecorino | \$9

**Salt & Pepper Fries** | our hand cut fries seasoned with salt and pepper | \$8

**Soup of the Day** | served with house made focaccia bread | \$7 cup / \$11 bowl

**Salads** | + avocado \$2 | + chicken \$8

**Greens** | farm fresh greens, briar rose creamery fromage blanc, pickled onions, candied walnuts; house vinaigrette | \$15

**Dundee Wedge** | romaine hearts, pancetta, sun-dried tomatoes, bread crumbs; blue cheese dressing | \$17

**Duck Confit** | farm fresh greens, sliced apples, candied walnuts, bleu cheese crumbles; pinot noir cherry vinaigrette | \$23

## Trellis Sandwiches

all sandwiches are served with salt & pepper fries

*sub trellis fries +\$1 | sub side salad +\$1.50 | sub soup +\$1 | sub gf bread +\$2 | split +\$2*

**Turkey Club** | bacon, avocado, mixed greens, spicy aioli & mustard; sourdough | \$19

**Tuna Salad** | cold albacore tuna salad, mustard, mama lil's peppers & mixed greens; sourdough | \$17

**Roasted Beet** | chevre, pickled fennel, fresh frisée, lemon & mama lil's aioli; hoagie | \$18

**Classic Burger** | 1/3lb cascade beef, american cheese, iceberg lettuce, grilled onions & house dressing; sesame brioche bun | \$16 | + fried egg \$2 | + bacon \$2 | + extra patty \$4 | + avocado \$2 | + mama's lil's peppers \$2

**Reuben** | pastrami, swiss cheese, sauerkraut, house pickles & russian dressing; marbled rye | \$19

**French Dip** | roast beef, havarti, pinot onions, horseradish aioli, mama lil's peppers & spicy dijonnaise; hoagie | \$21

**Short Rib** | slow braised beef short ribs, havarti, fresh frisée, pinot noir onions & horseradish aioli; sesame brioche bun | \$22

**Turkey Pesto** | house pesto, tillamook white cheddar & fresh spinach; sourdough | \$18

**Albacore Tuna Melt** | albacore tuna salad & tillamook white cheddar; sourdough | \$17

**Trellis Kid's Menu** | Kid's Pasta | Grilled Cheese + Fries | Burger + Fries | Chicken Strips + Fries | \$10

Happy Hour | 50% off all beverages including draft and bottled beverages, wine by the glass + bottle, cocktails, and spirits  
2:00 PM - 4:00 PM | M-F

18% gratuity will be added to parties 7 or more | checks cannot be split more than four ways

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness



## Wine Flight | \$25

pick 4 wines available by the glass | 2 ounces per wine

## Red Wine

2014 **Lange** Dundee Hills Estate Pinot Noir | \$21

2019 **Winter's Hill** 'Watershed' Estate Pinot Noir | \$15

2019 **Solena Estate** 'Hyland Vineyard' Pinot Noir | \$16

2019 **History** Columbia Valley Red Blend | \$15

2018 **Penner-Ash** Oregon Syrah | \$21

2019 **Burner** Walla-Walla Valley, Carmenere | \$21

## White Wine

2021 **Archery Summit** 'Vireton' Pinot Gris | \$13

2021 **L'Umami** Willamette Valley Sauvignon Blanc | \$12

2020 **Four Graces** Willamette Valley Pinot Blanc | \$14

2021 **Rain Dance** Grand Oak Estate Riesling | \$16

## Rosé Wine

2021 **Stoller Family Estate** Pinot Noir Rose | \$12

2021 **Granville** 'Farmhouse Cuvée' Rose | \$15

## Sparkling Wine

2017 **Argyle** Vintage Brut, Oregon Sparkling Wine | \$15

2019 **Trisaetum** Methode Champenoise, Brut Rose | \$16

NV **Jeio** Prosecco Brut | \$11

## Rotating Whiskey Flight 3oz | \$25

a trio of our house favorites

## Rotating Tequila Flight 3oz | \$30

a trio of our house favorites

## Cocktails | Home Remedies

### Caramel Apple Margarita | \$14

Tequila, lemon, Harlequin, simple syrup, apple cider, caramel drizzled apple slices

### Pumpkin Pie White Russian | \$14

Vodka, Kahlua, pumpkin pie cream, cinnamon stick

### Black Raspberry Lemon Drop | \$14

Vodka, lemon juice, Limoncello, Chambord, simple syrup, Harlequin

### Rum Pear Toddy | \$14

Devils Own Dark Rum, lemon, honey, homemade spiced pear puree.

### Brown Sugar Old Fashioned | \$14

Buffalo Trace, brown sugar simple syrup, Australian bitters

## Draft Beer

**Kona Brewing** Longboard Island Lager | \$6

**Kiwanda** Cream Ale | \$6

**Von Ebert** Hazy IPA | \$6

**Double Mountain** Killer Red | \$6

**Bear Republic** Racer 5 IPA | \$6

**2 Towns Cider** Tropical Cider | \$6

## Canned & Bottled Beer

**10 Barrel** Pub Beer | \$4

**10 Barrel** Juicy Pomegranate Cider | \$5

**Mt Tabor** Crown Point Porter | \$5

**Sunriver Brewing** Fuzztail | \$5

**2 Towns** Raspberry Cosmic Crisp Cider | \$5

**Fort George** City of Dreams Pale Ale | \$5

**Wild Ride** Whoop Whoop Wheat Hefeweizen | \$5

**Portland Cider** Kinda Dry Cider | \$5

**Bend Brewing** Ching Ching Sour | \$6

**Pelican** Bale Breaker Double IPA | \$6

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