

SMALL PLATES

Sriracha-Ranch Almonds & Castelvetrano Olives \$9

French Fries \$8

with ketchup and garlic aioli

Buttermilk Spring Onion Dip \$11

with crème fraîche, chives, and fried shallot served with potato chips
add a 1 oz jar of osetra caviar for \$100



**\$12
CASTROVILLE
ARTICHOKE**

steamed tender and served chilled with umami mayo and garlic butter

Warm Portland French Bakery Baguette \$7

with whipped butter and flaky salt

Grilled Chicken Wings \$15

6 grilled wings tossed in buffalo sauce, bleu cheese cabbage slaw and ranch dressing

Crab Cakes \$30

dungeness crab, spicy remoulade, seasonal salad

Roasted Carrots \$12

honey, ras al hanout, cashew, tarragon yogurt sauce

Steamer Clams \$18

in a bacon garlic saffron broth, served with a toasted baguette

Charcuterie Board

Small \$15 / Large \$30

an assortment of carefully selected cured meats, cheeses, and accoutrements

Carrot Ginger Soup \$8 / \$12

carrot, ginger, coconut milk, fried shallots, cilantro, peanuts

Pacific Standard

SALEM OREGON

• DINNER •

LARGE PLATES

Bone-In Pork Chop \$28

bacon and tomato braised beans, apple-fennel slaw, potato salad

Drive-Thru Burger \$16

american cheese, onions, pickles, lettuce, dijonnaise, soft bun, fries
substitute an impossible patty for \$2
add bacon for \$3

Steak Frites \$29

grilled flatiron steak, demi glace, mixed greens, fries, aioli

Chicken Milanese Sandwich \$19

potato chip crusted chicken breast, garlic aioli, cilantro-pasilla jalapeño slaw, soft bun, french fries

Grilled Salmon \$24

grilled skin-on salmon filet, served with roasted carrots, grilled polenta cakes and salsa verde

French Dip \$19

roasted sirloin, caramelized onion, horseradish aioli, and tomato jam on a Portland French hoagie, served with a side of house aus jus

Mushroom Risotto \$21

cremini, shiitake, balsamic reduction and pickled mushroom garnish

CHILLED PLATES

Hot Sauce Deviled Eggs \$8

four halves with crème fraîche, hot sauce, and chives

Shrimp Cocktail \$20

with cocktail sauce and garlic aioli



**\$36 / DOZEN
LOCAL RAW OYSTERS***

with horseradish, champagne mignonette, Tabasco, and crackers

Chopped Cobb Salad \$16

grilled chicken breast, crispy pork belly, chopped romaine, tomato, hard boiled egg, cucumber, gorgonzola cheese, house made avocado ranch

Santa Maria Flat Iron Steak Salad \$26

with romaine lettuce, lime vinaigrette, cherry tomatoes, pickled red onion, fresh mint

Tijuana-Style Whole Leaf Caesar Salad

\$10 half / \$17 full

with lemon garlic dressing, shaved crouton, grana padano
add prawns for \$18
add grilled chicken for \$8

House Green Salad \$8

mixed greens, tomato, cucumber, pickled onion, choice of dressing

Delicious DESSERTS



**Oregon
Apple
Hand Pie**

\$12

with caramel and vanilla ice cream

**Palm Desert
Date Shake**

\$10

agave date syrup, vanilla ice cream, whipped cream

**Bartender's
Chocolate Chip
Cookies**

\$6

three cookies, served warm.
add vanilla ice cream for \$5

**Flourless Chocolate
Budino Cake**

\$12

dark chocolate, whipped cream, raspberry syrup