

three course prix fixe menu \$35 per person

first

quinoa & black bean cakes, corn salsa, pickled tomatillos, plantain chips, red pepper gastrique	\$10
*ahi tuna tartare, avocado, pineapple salsa, taro root crisps, coconut peanut coulis - <i>gf</i>	\$12
grilled flatbread, fresh mozzarella, pears, pistachios, roasted pepper ragu - <i>v</i>	\$10
organic baby lettuce, humboldt fog, cured tomatoes, avocado, green apple vinaigrette- <i>gf-v</i>	\$10
bibb lettuce, prosciutto, summer melon, feta, strawberry vinaigrette- <i>gf</i>	\$10
*hearts of romaine, red endive, fried capers, truffled crostini, pecorino dressing- <i>v</i>	\$9
<i>+ grilled chicken breast \$5 +salmon \$5 + shrimp \$6</i>	
*kt's smoked sweet corn soup, guacamole, barbequed shrimp, chili oil- <i>gf</i>	\$9
seafood cioppino, roasted beets, fruit de mer, baguette, herb lemon cream	\$10
tomato & pepper bisque, corn succotash, grissini, salsa verde- <i>v</i>	\$9

main

*fresh soft egg ravioli, herb ricotta mousse, black truffle butter, chives- <i>v</i>	\$13	
*ahi tuna niçoise, baby lettuce, haricot vert, fingerlings, egg, lemon caper vinaigrette- <i>gf</i>	\$16	
palettes cobb salad, bacon, tomatoes, cucumber, avocado, turkey, egg, maytag blue cheese- <i>gf</i>	\$15	
*charbroiled salmon salad, asparagus, cherry tomatoes, gorgonzola, balsamic vinaigrette- <i>gf</i>	\$15	
asian chicken salad, napa cabbage, wontons, cashews, edamame, orange sesame vinaigrette	\$16	
rock shrimp enchiladas, queso fresco, cumin crema, shredded cabbage, red mole	\$17	
pork loin schnitzel, mashed potatoes, braised cabbage, arugula, lemon caper butter	\$17	
*multi seed crusted ahi tuna, root vegetable mash, haricot vert, saffron citrus coulis- <i>gf</i>	\$19	
crispy eggplant gateau, ratatouille, heirloom tomatoes, fresh mozzarella, san marzano ragu- <i>v</i>	\$16	
rigatoni & cheese, tillamook cheddar, fontina, parmesan, toasted bread crumbs- <i>v</i>	\$11	
<i>+ add bacon \$2.5 + grilled chicken breast \$5 + shrimp \$6 + vegetables \$3</i>		
wild mushroom tamales, corn black bean salsa, oaxaca cheese, tomatillos, chipotle coulis- <i>gf-v</i>	\$17	
roast turkey club, tomato, avocado, bacon, basil aioli, frites or baby lettuce salad	\$15	
house grilled cheese, prosciutto, balsamic onions, roast tomatoes, frites or baby lettuce salad- <i>gf</i>	\$15	
*charbroiled sirloin burger and frites	\$13	
<i>+ add cheddar, pepper jack, blue cheese, bacon, mushrooms, grilled onions 50¢ each</i>		
half & half, choose two: cup of soup with half salad or half sandwich	\$14	
<i>*kt's smoked sweet corn soup</i>	<i>roast turkey club</i>	<i>organic baby lettuce</i>
<i>seafood cioppino</i>	<i>grilled flatbread</i>	<i>bibb lettuce salad</i>
<i>tomato & pepper soup</i>	<i>house grilled cheese</i>	

**Items may be served raw or undercooked based on your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*vegetarian-v / gluten free-gf
 split plate \$3*

executive chef/partner: Austin Cueto

dessert menu

vanilla crème brûlée, fresh berries, checkerboard shortbread cookies

sharp's lemon ice box pie, white chocolate, raspberry sauce

sweet corn flan, caramel, macerated blueberries, thyme-*gf*

chocolate tart, banana anglaise, strawberry compote, peanut butter ice cream

honey blackberry crisp, butterscotch, ginger ice cream, oatmeal streusel

bourbon chocolate cake, honeycomb, cherries, fudge buttercream

Coffee drinks

regular and decaffeinated coffee	\$3.50
espresso	\$5.00
double espresso	\$7.00
café macchiato	\$4.50
cappuccino	\$4.50
café latte	\$4.50

brunch menu saturday & sunday

bottomless mimosas \$14
 bloody mary \$9
 blackberry mimosa \$7

first

churro donut holes, nutella caramel & citrus curd dips-v	\$8
quinoa & black bean cakes, corn salsa, pickled tomatillos, plantain chips, red pepper gastriqu	\$10
organic baby lettuce, humboldt fog, cured tomatoes, avocado, green apple vinaigrette-gf-v	\$10
bibb lettuce, prosciutto, summer melon, feta, strawberry vinaigrette-gf	\$10
hearts of romaine, red endive, fried capers, truffled crostini, pecorino dressing-v	\$9
<i>+ grilled chicken breast \$5 + salmon \$5 + shrimp \$6</i>	
*kt's smoked sweet corn soup, guacamole, barbequed shrimp, chili oil-gf	\$9
tomato & pepper bisque, corn succotash, grissini, salsa verde-v	\$9

brunch

"carrot cake" french toast, macerated berries, pecan coconut streusel, cream cheese mousse-v	\$12
*ahi tuna niçoise, baby lettuce, haricot vert, fingerlings, egg, lemon caper vinaigrette-gf	\$16
classic benedict, poached eggs, house made english muffin, canadian bacon, hollandaise	\$14
shrimp & grits benedict, poached eggs, roasted corn, spanish chorizo, poblano hollandaise-	\$16
corned beef brisket, root vegetable hash, poached eggs, roasted peppers, romesco, grilled rye	\$16
breakfast burrito, scrambled eggs, chorizo, potatoes, cheddar, pork green chili	\$13
eggs as you like, home fries, fresh fruit, choice of bacon, canadian bacon, or sausage	\$10
palettes omelet, home fries, fresh fruit-gf	\$10
<i>+ add: tomatoes, mushrooms, asparagus, ham, bacon, cheddar, fontina 50¢ each</i>	

lunch

palettes cobb salad, bacon, tomatoes, cucumber, avocado, turkey, egg, maytag blue cheese-gf	\$15	
*charbroiled salmon salad, asparagus, cherry tomatoes, gorgonzola, balsamic vinaigrette-gf	\$15	
asian chicken salad, napa cabbage, wontons, cashews, edamame, orange sesame vinaigrette	\$16	
rock shrimp enchiladas, queso fresco, cumin crema, shredded cabbage, red mole	\$17	
rigatoni & cheese, tillamook cheddar, fontina, parmesan, toasted bread crumbs-v	\$11	
<i>+ add bacon \$2.5 + grilled chicken breast \$5 + shrimp \$6 + vegetables \$3</i>		
wild mushroom tamales, oaxaca cheese, sweet corn, poblano salsa verde, chipotle coulis-gf	\$17	
roast turkey club, tomato, avocado, bacon, basil aioli, frites or baby lettuce salad	\$15	
house grilled cheese, prosciutto, balsamic onions, roast tomatoes, frites or baby lettuce salad-gf	\$15	
*charbroiled sirloin burger and frites	\$13	
<i>+ add cheddar, pepper jack, blue cheese, bacon, mushrooms, grilled onions 50¢ each</i>		
half & half, choose two: cup of soup with half salad or half sandwich	\$14	
*kt's smoked sweet corn soup	roast turkey club	organic baby lettuce
tomato & pepper bisque	house grilled cheese	bibb lettuce salad
pork green chili		

children's menu

fresh seasonal fruit	\$7
kt's macaroni and cheese, creamy american cheese sauce <i>+ add grilled chicken \$4</i>	\$7
house-made macaroni, butter and parmesan	\$6
grilled cheese sandwich, american cheese, fries	\$6
chicken tenders, fries, ranch dressing	\$10
*charbroiled sirloin burger and fries	\$10
single scoop vanilla ice cream with chocolate syrup	\$4
oatmeal raisin and chocolate chip cookies	\$4

exhibit menu: the western

three course prix fixe menu \$35 per person

first

- tumbleweed salad, berries, sunflower seeds, haystack goat cheese, buttermilk dressing \$10
- fire-roasted tomato and pepper bisque, corn succotash, grissini, salsa verde \$10

main

- rocky mountain trout, baked lentils, peas, carrots, bacon peach butter \$18
- angus beef short rib, sunchoke mash, baby tomatoes, crispy potatoes, blueberry bbq jus \$18

dessert

- bourbon chocolate cake, fudge buttercream, honeycomb, cherries \$10
- honey blackberry crisp, ginger ice cream, butterscotch, oatmeal streusel \$10