

## Cocktails, Wine, & Aperitifs...

\$14

### Harvard-Yale Manhattan

Rye | Bourbon | Sweet Vermouth

### Hudson Old Fashioned

Bourbon | Rye | Demerara | Angostura

### Slide Ridge

Gin | Grapefruit | Honey | Lavender

### The Kensington

Gin | Sweet Vermouth | Apricot | Maraschino

### My Ramona

Tequila | Grapefruit | Thyme

### Mountain Meadows

Tequila | Mezcal | Aperol | Tart Cherry

### Desolation Canyon

Bourbon | Tequila | Lime | Ginger

### Little bit of Paris

Vodka | Alpine Preserve | Prosecco | Lemon

### Emigration Gimlet

Gin | Vodka | Lime | Rosemary

### Golden Spike

Scotch | Spiced Rum | Maraschino | Walnut

All house cocktails feature local distilleries

## Share, Start, & Savor...

### Smoked Trout Dip <sup>GF</sup>

Hickory Smoked Idaho Trout | Pickled Onion | Capers | Assorted Crackers

\$11

### Chips, Nuts & Olives <sup>GF</sup>

House Chips | Blue Cheese | Herb-dusted Marcona Almonds | Marinated Olives

\$9

### Seasonal Burrata Plate

Pesto | Roasted Pepper | Pine Nuts | Marinated Tomatoes | Toasted Baguette

\$19

### Sesame Ginger Wings

Soy | Japanese Plum | Scallions | House-Made Blue Cheese Dressing

\$10

### Flatbread & Dips <sup>GFV</sup>

White Bean Pesto | House-Made Hummus | Marcona Romesco

\$10

## Soup & Salad...

### House Mushroom Soup <sup>GFV</sup>

Cremini | Shiitake | Button | Thyme | With or Without Cream

\$8

### Frog Bench Greens <sup>GFV</sup>

Local Spring Mix | Shredded Carrot | Beet | Radish | Maple-Dijon Vinaigrette

\$9

### Super Grain Chopped Salad <sup>GFV</sup>

Quinoa | Kale | Beet | Apple | Ginger | Carrot | Lemon-Grapeseed Vinaigrette

\$12

### The Baby Wedge <sup>GF</sup>

Crispy Pancetta | Roasted Roma Tomato | Kalamata Olive | Blue Cheese | Lemon Vinaigrette

\$10

### Classic Caesar\* <sup>GF</sup>

Chopped Romaine | Anchovy | Preserved Lemon | Parmesan Crisp | House Crouton

\$11

### Side Green Salad <sup>GF</sup>

Local Spring Mix | Shredded Carrot | Maple-Dijon Vinaigrette

\$6

Add Grilled Chicken for \$7\*

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

## Pizza...

Available with gluten-free crust

<b>Margherita</b> <i>Marinara   Mozzarella   Basil   Parmesan</i>	<b>\$15</b>
<b>Mushroom Bianco</b> <i>Ricotta   Chevre   Mozzarella   Artichoke   Olive   Cremini   Pecorino Romano   Balsamic   Lemon</i>	<b>\$16</b>
<b>Ovo e Carne*</b> <i>Margherita Base   Prosciutto   Arugula   Baked Egg   Pecorino Romano   Balsamic</i>	<b>\$17</b>
<b>Diavola</b> <i>Margherita Base   Pepperoni   Salami   Red Chili Oil   Thyme</i>	<b>\$17</b>

## Pasta...

<b>Potato Gnocchi v</b> <i>Sage Ghee   Marinara   Roasted Garlic   Pecorino Romano</i>	<b>\$16</b>
<b>Cacio e Pepe v</b> <i>Spaghetti   Pecorino Romano   Cracked Black Pepper Sauce   Parmesan Crisp</i>	<b>\$16</b>
<b>Strozzapretti*</b> <i>Beef &amp; Pork Ragu   Spinach   Roasted Garlic   Parmesan</i>	<b>\$17</b>

## Our Stars...

<b>Braised Short Rib*</b> <i>Saffron &amp; Corn Purée   Spicy Red Cabbage Slaw   Tempura Shallot   Sambal</i>	<b>\$32</b>
<b>Chicken Schnitzel*</b> <i>Baby Kale   Lemon &amp; Caper Beurre Blanc   Preserved Lemon   Roasted Tri-Color Tomato</i>	<b>\$21</b>
<b>One0eight Burger*</b> <i>House-Blended, Grass-Fed Patty   BBQ Onion   Tempura Shallot   Smoked Cheddar   House Brioche Bun Served with fries. Add Egg or Bacon; \$2 each</i>	<b>\$18</b>
<b>Roasted Half Chicken* GF</b> <i>Lemon   Rosemary   Baby Carrot   Beet   Celery Root   Sage</i>	<b>\$19</b>

## Sides...

\$8 each or three for \$16

<b>Wood-Fired Brussels Sprouts</b> ◇ <i>Toasted Sesame   Soy   Honey   Scallions   Pomegranate Drizzle</i>
<b>Roasted Baby Carrots</b> ◇ <i>Olive Oil   Dill   Roasted Almonds</i>
<b>House Fries</b> <i>Pecorino Romano   Parsley   Fry Sauce</i>
<b>Three-Cheese Mac</b> <i>Gruyere   Swiss   Cheddar   Toasted Breadcrumb Topping</i>

◇ can be prepared vegan and/or gluten free

## Dessert...

\$5 each or three for \$13

<b>Dark Chocolate Pot de Crème</b> <i>Crème Fraîche   Cocoa Nibs</i>
<b>Lemon Posset</b> <i>Fresh Citrus   Macerated Blueberries   Whipped Cream</i>
<b>Crème Brûlée</b> <i>Madagascar Vanilla   Demerara Crust</i>

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