

# Red Martini

Kitchen & Cocktails

*Luke Mason, Executive Chef  
Matthew Makohin, Sous Chef*

## Happy Hour

4:00 - 6:00 PM

### TO SHARE

#### PANISSE CHICK PEA "FRIES"

rose petal harissa, aioli\* 5

#### LITTLE GEM LETTUCE SALAD

creamy garlic dressing, toasted bread, bacon, cherry tomatoes, shropshire bleu cheese\* 9

#### FRIED MUSHROOMS

smoked egg yolk sauce, leek ash\* 10

#### PEACHES

crema, serrano, brioche crumbles, shaved fennel\* 11

#### CHARRED EGGPLANT DIP

quick marinated baby squash, sheeps milk feta, mint, toast 10

#### HIERLOOM TOMATO SALAD

buratta, crispy shallots and garlic, nigella seed, sourdough, basil\* 12

#### DUCK PÂTÉ

various pickels, grape mustard, quince, toast\* 12

#### STEAMED CLAMS

24-hr smoked pork belly, garlic, shallots, toast\* 15

#### SCALLOP CEVICHE

yuzu, lemon olive oil, scallion salad, coarse sea salt\* 17

#### CHILLED SMOKED SALMON

capers, creamy dill sauce, garden herbs, brioche\* 17



*We rely on local Central Oregon farms and ranches, sustainable fisheries and free range farms for all of the ingredients we prepare. Everything is well cared for and made in house.*

\*consuming raw or undercooked ingredients can cause food born illness.