

Red Martini

Kitchen & Cocktails

Luke Mason, Executive Chef
Matthew Makohin, Sous Chef

TO SHARE

FRESH SPARROW BAKERY MICHE

Rustic country natural rye & whole wheat bread. Served with butter topped with sea salt 5

PANISSE CHICK PEA "FRIES"

Chick pea fries tossed with sea salt. Served with house-made harissa aioli* 7

BUTTERNUT SQUASH SOUP

Table side preparation with creme fraiche, pumpkin seeds, pickled currants 9

PETITE GREENS SALAD

Crisp greens topped with creamy garlic dressing, toasted bread, bacon, cherry tomatoes & shropshire bleu cheese* 11

FRIED MUSHROOMS

Shimeji mushroom tempura. Served with smoked aioli topped with leek ash* 12

ROASTED BEET SALAD

with duck confit, beet vinaigrette, thyme & piave 13

HARVEST SALAD

Fall greens tossed with mushrooms, goat cheese & bacon 13

DUCK PÂTÉ

House made pâté served with various pickles, grape mustard, quince & toast* 14

STEAMED CLAMS

with 24-hr smoked pork belly, garlic & shallots. Served with Miche toast* 17

SMOKED SALMON TARTINE

Sliced Miche bread topped with creme fraiche, smoked salmon, crispy capers, pickled leeks & herbs 19

YELLOWTAIL SASHIMI

quickly smoked and cured, yuzu juice, radish, kale chip 19

ENTRÉES

MESQUITE GRILLED BEEF TENDERLOIN

Topped with Romesco sauce & grilled onions. Served with potato & roasted carrots* 30

ROASTED KING SALMON

Topped with lemon butter sauce. Served with roasted Fall vegetable succotash* 28

PORK TENDERLOIN

Served with sweet potatoes, roasted grapes & Chard* 27

CRISPY DUCK CONFIT

Topped with plum glaze. Served with roasted beets & semolina dumplings* 26

BRAISED LAMB SHOULDER

Served with Fall greens, brioche dumplings, olives & Arugula* 25

HANDKERCHIEF PASTA

House made pasta tossed with pork ragout, mushrooms, herbs & Parmesan cheese 24

CHEESE

Served with Miche bread, quince paste, dried and fresh fruits with a variety of accompaniments 24

CANA DE CABRA (SPAIN)

bloomy rind, goat's milk

GARROTXA (CATALONIA, SPAIN)

washed rind, goat's milk

MOSES SLEEPER (VERMONT, USA)

bloomy rind, cow's milk

SHROPSHIRE (UNITED KINGDOM)

bleu, cow's milk



*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.*