

# Red Martini

Kitchen & Cocktails

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

## Happy Hour

4:00 - 6:00 PM

### SMALL BITES

#### PANISSE CHICK PEA "FRIES"

rose petal harissa, aioli\* 5

#### BUTTERNUT SQUASH SOUP

Table side preparation with creme fraiche, pumpkin seeds, pickled currants 6

#### PETITE GREENS SALAD

Crisp greens topped with creamy garlic dressing, toasted bread, bacon, cherry tomatoes & shropshire bleu cheese\* 7

#### FRIED MUSHROOMS

Shimeji mushroom tempura with smoked aioli topped with leek ash\* 7

#### MINI LAMB CASSOULET

Long-simmered lamb and bean casserole 11

#### ROASTED BEET SALAD

with duck confit, beet vinaigrette, thyme & piave 11

#### SMOKED SALMON TARTINE

Sliced Miche bread topped with creme fraiche, smoked salmon, crispy capers, pickled leeks & herbs 12

#### HANDKERCHIEF PASTA

House made pasta tossed with pork ragout, mushrooms, herbs & Parmesan cheese 13

#### STEAMED CLAMS

24-hr smoked pork belly, garlic, shallots, toast\* 14



*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.