



ALLIUM

A P P E T I Z E R S

Steamed Mussels-13.
apple cider, cream, sage
shallots, bacon, grilled baguette

Warm Olives-5.5
piri-piri pepper, herbs, citrus, garlic, bread

Chicken Liver Pate-7.
dijon, house-pickled vegetables, crostini

Pacific Oysters-3./ *each* (GF) *
pomegranate mignonette
fresh horseradish

Artisan Cheese Plate-5. / *each*
see server for our daily cheese selections
chutney, fruit, grilled baguette

Smoked Sturgeon Mousse-10.
watercress, chives, pickled fennel
grilled baguette

Roasted Foraged Mushrooms-7. (GF)
creamy polenta, shallots, garlic

Sugar Rubbed Beef Short Ribs-12.
ancho, fig barbeque sauce
scallions, pickled fennel

Roasted Cauliflower-6. (GF)
shallots, bacon, garlic, cream

FRENCH FRIES

truffle oil 6.
campfire salt 5.
duck fat & rosemary 5.
sea salt 4.

-(GF)-gluten free dishes-

S A L A D S . S O U P S

Beet Salad-10. (GF)
baby kale, chevre, pine nuts
walnut vinaigrette, endive

Butter Lettuce Salad-8. (GF)
wild arugula, lemon vinaigrette, pepitas,
hearts of palm, cider gastrique

French Onion Soup Gratinee-9.
gruyere cheese, baguette

Potato Leek Soup-9. (GF)
thyme, cream, bacon

E N T R E E S

Grilled Steelhead-25. (GF)
forbidden black rice, sauteed rapini
orange beurre monte, fennel

Cascade Natural Hamburger-14. *
gluten free bun available \$1
carlton bacon, organic white cheddar
charred onions, tomato jam, aioli, french fries

Seafood Paella-21. (GF)
chorizo, prawns, mussels, clams, calamari, peppers

Bucatini Bolognese-18.
beef, tomato, roasted garlic, grana padano

Grilled Lamb T-Bone-31.
couscous, fennel, roasted tomato, cumin
fig veal reduction, ginger, toasted almonds

Grilled Cascade Natural Ribeye *
fingerling potato hash, rapini
onion ring, sauce bordelaise
12 oz. -32. 6 oz. - 21.

Braised Carlton Farms Pork Cheeks-22. (GF)
creamy polenta, heirloom baby carrots, madeira

Roasted Garlic Risotto-18.
tarragon, fennel, mascarpone, grana padano

A gratuity of 18% will be added for parties of 6 or more
Chef/Proprietor-Pascal Chureau **Catering . Private Events** Chef de Cuisine/Partner - Ian Ragsdale

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*

Wine by the Glass

Sparkling / Rose

Prosecco, Lamarca NV Italy	9
Cremant de Loire Brut Rose, Moncontour NV Fr	10
Brut, Argyle 2012 Or	13
Prosecco, Loredan Gasparini NV Italy <i>half bottle</i>	25
Cape Bleue Jean-Luc Colombo 2014 Fr	9
Rosé, Owen Roe, Yakima Valley 2015 Wa	12

White

Chardonnay, Lange 2014 Or	10
Chardonnay, La Crema 2015 Ca	12
Chardonnay, Sonoma-Cutrer 2014 Ca <i>half bottle</i>	26
Chardonnay, Talley 2014 Ca <i>half bottle</i>	28
Pinot Griggio, Ruffino 2015 Italy	7
Pinot Gris, Ransom 2014 Or	8
Pinot Gris, Willakenzie, Willamette Valley 2015 Or	12
Pinot Gris, Adelsheim 2014 Or <i>half bottle</i>	25
Sauvignon Blanc, Atalon 2013 Napa Valley Ca	11
Albarino, Morgadillo 2013 Spain	11

Red

Pinot Noir, King's Raven 2013 Or	7
Pinot Noir, Christopher Bridge, W. Valley 2011 Or	9
Pinot Noir, Pete's Mountain 2015 Or	10.5
Pinot Noir, Joleté 2013 Or	12
Pinot Noir/Syrah, Penner-Ash, Rubeo 2014 Or	12.5
Pinot Noir, WillaKenzie, Pierre Leon 2012 Or	15
Pinot Noir, Beckham, Chehalem Mountains 2012 Or	16.5
Pinot Noir, Lange, 2012 <i>half bottle</i>	44
Pinot Noir, Domaine Drouhin <i>half bottle</i> Dundee Hills 2014 Or	46
Cabernet Sauvignon, Sharecropper's 2014 Wa	11
Cabernet Sauvignon, Arrowood 2013 Ca	12
Cabernet Sauvignon, Pete's Mountain 2013 Wa	13.5
Cabernet Sauvignon, L' Ecole 41 Columbia Valley 2013	17
Red Blend, Canas Feast, Columbia Valley 2012 Wa	10.5
Red Blend, Dumas Station, "Cow Catcher" 2013 Wa	14
Merlot, Matanzas Creek 2012 Ca	10
Merlot, Shafer 2013 Ca <i>half bottle</i>	24
Malbec, Abacela 2013 Or	14
Rioja, Cune 2012 Sp	11
Zinfandel, Old Vine, Klinker Brick 2013 Ca	11
Syrah, Owen Roe Ex Umbris 2013 Wa	12
Chianti Classico, Tenuta di Arceno 2013 Italy	10.5
Cotes du Rhône, Domaine St Gayan 2014 France	10

Allium Cocktails

Bramble 10	
Bombay Sapphire, Chambord	
Lemon Juice, Sugar	
Dark-N-Stormy 10	
Gosling's Black Seal Rum, Ginger Beer	
Allium Manhattan 10	
Bulleit Bourbon	
Carpano Antica Formula Vermouth	
Ransom "Old Tom" Fashioned 10	
Ransom Gin, Carpano Antica, Orange	
Cherry, Bitters, Sugar	
Orange Blossom 9	
Stoli Oranj, Splash of Prosecco	
Lemon, Sugar	
Pendelton Press 10	
Pendelton, Soda, Bitters, Lemon Twist	
W.L.M .C. 11	
Effen Cucumber Vodka, Hypnotiq	
Lime, Soda, Sugar	
Spanish Coffee 10	
Bacardi 151, Kahlua, Triple Sec, Brandy	
Into the Green 10	
Stoli Oranj, Grand Marnier	
Midori, Lime, Egg White, Sugar	
Moscow Mule 9	
Stoli, Lime, Cock n' Bull Ginger Beer	

Beers/Cider

draft 16 oz./ 5.5
22 oz./ 7
4 beer flight/ 5.5

Georgetown Brewing Bodhizafa IPA
pFriem Pilsner
Lompoc Brewing Proletariat Red
Georgetown Brewing Johnny Utah Pale Ale
Ghost Runners Negative Split Stout
Hopworks Brewing Organic ESB
Red Tank Roughnecks Cider
Guinness Draft Can

bottles 12 oz./ 4.5
Session Lager
Corona
Budweiser
Coors Light
Paulaner Hefe-Weizen
Omission Pale Ale
St. Pauli Girl N/A

Allium will gladly provide service for wines not featured on our list. -Corkage fee: \$15 per bottle-