



# LUNCH MENU

PL = PIG LATIN ☆ = STAFF FAVORITES  
(V) = VEGETARIAN (VG) = VEGAN 🌶 = SPICY

## SMALL PLATES



### CHIPS & SALSA FLIGHT \$11

House-Made Tomatillo & Roja Salsas, Queso Blanco, PL Refried Beans

### GUACAMOLE (V) (VG) \$13

Avocado, Cilantro, Tomato, Red Onion, Lime, Jalapeño, Salt-Dusted Tortilla Chips

### CHIPS & QUESO \$10

Queso Blanco, Mixed Bell Peppers, Salt-Dusted Tortilla Chips

### EMPANADAS \$12 ☆

Braised Beef, Idaho Potatoes, House-Seasoning Mix, Aji Sauce

### ELOTE RIBS\* (V) \$10

Corn Ribs tossed with Salsa Macha, PL Tajin, Sprinkle of Cotija & Cilantro

### CARIBBEAN CEVICHE\* \$18 ☆

Rockfish, Shrimp, Bay Scallops, Coconut Milk & Lime Marinade, Red Onion, Bell Pepper, Cilantro, Mango, Dragon Fruit, Kiwi

### MINI CRAB CAKES \$28

Pan-Seared Premium Dungeness Crab, Bell Pepper, Garlic, Cilantro, Sweet Thai Chili Remoulade

### GRILLED SHRIMP SKEWERS \$16

Cilantro-Lime Butter

### CHINESE BBQ PORK \$18

Marinated & Sliced Pork Loin, Chinese Hot Mustard, Ketchup, Sesame Seeds

### JERK CHICKEN ANTICUCHOS \$16 🌶

Spicy, Authentic Jerk-Marinated Chicken Thigh, Cucumber Salad

### CHILE RELLENO \$20

Poblano Peppers, Melted Oaxacan Cheese, Egg Wash, Savory Sauce

### CHEESE QUESADILLA (V) \$10

Monterey Jack, White Cheddar & Mozzarella, Pico de Gallo

ADD: Carne Asada \$8 | Bay Shrimp \$8 | Jerk Chicken \$6

## SALADS



### WEDGE SALAD \$18

Iceberg Lettuce, Cherry Tomatoes, Bacon Crumbles, Ranch Dressing, Rogue River Blue Cheese Crumble

### BEEF & GOAT CHEESE (V) \$16

Arugula, Roasted Red & Yellow Beets, Creamy Goat Cheese, Candied Pecans, Raspberry-Walnut Vinaigrette

### MIXED GREENS (V) (VG) \$12

Carrot, Tomato, Cucumber, Ranch or Balsamic Vinaigrette

ADD: Prime Skirt Steak \$11 | Grilled Shrimp \$8

## SOUPS



### ALBONDIGAS \$9

Beef & Pork Meatball, Simmered Fresh Vegetables, Aromatic Broth

### CLAM CHOWDER \$8 (SERVED ON FRIDAYS ONLY)

New England-Style, Tender Clams, Hearty Idaho Potatoes, Celery, Onion, Thick-Cut Bacon

~ Our menu is crafted without seed oils. We use only beef tallow, butter, & EVOO for superior taste.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE OUR RISK OF A FOOD BORNE ILLNESS.

\*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

\*ALLERGY WARNING: CONTAINS PEANUTS

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## TAPAS



### MADUROS (V) \$10

Ripened Plantains, Brown Sugar & PL Tajin, Habanero-Thyme Mayo

### SHRIMP CEVICHE TOSTADAS \$12 ☆

Wild-Caught Mexican Shrimp, Mini Tostadas, Lime, Cilantro, Tapatio

### SKIRT STEAK & CHIMICHURRI \$29 ☆☆

Grilled & Sliced Royal Ranch Prime Skirt Steak, House Seasoning, Fresh Parsley, Garlic & Cilantro Chimichurri, Kiss of Crushed Red Pepper

### AHI POKE\* \$17

Fresh Ahi Tuna, Soy Sauce, Garlic, Ginger, Sesame, Avocado, Wonton Chips

## STREET TACOS



3 Tacos Per Order. Proudly Served on Mi Rancho Corn Tortillas w/ Pico de Gallo, Cilantro, & Signature Hildebrandt Taco Sauce. Please no Mix-and-Match.

### CARNE ASADA \$18

Grilled Royal Ranch Prime Skirt Steak

### HALIBUT \$18

Lightly Beer Battered, Secret Sauce

### CARNITAS \$14

Slow-Cooked Pork, Pickled Red Onion

### CHICHARRÓN \$16

Crispy Japanese Berkshire Pork Belly

### PORTOBELLO MUSHROOM (V) (VG) \$10

Marinated & Sautéed Portobello Mushrooms

## MAINS



### FISH & CHIPS \$26

Lightly Breaded Fresh Arctic Cod in Beer Batter, Seasoned Fries, House-Made Coleslaw, Tartar Sauce

### TURKEY BLTA \$22

Gaston Bakery Croissant, Sliced Turkey, Red Leaf Lettuce, Bacon, Tomato, Avocado, Mayo, Choice of Truffle Fries or House Salad

### PL BURGER \$22

Fresh Wagyu Tri-Tip & Brisket Patty, Bacon Jam, Chipotle Aioli, Grilled Jalapeños, American Cheese, Brioche Bun, Truffle Fries

### FULL BELLY BURGER \$22

Fresh Wagyu Tri-Tip & Brisket Patty, Sliced Pork Belly, Grilled Onions, Dijonnaise, Sunny Side Up Egg, Brioche Bun, American Cheese, Truffle Fries

## DESSERTS



### TRES LÈCHE \$10

Layered Milk Trio-Soaked Cake, Vanilla, Whipped Cream

