

# DINNER

## STARTERS

### Meatballs | \$14

fontina-stuffed meatballs, San Marzano tomato sauce, grilled bread

### Stuffed Peppers | \$10

baked feta & herb stuffed Hungarian peppers, olive oil, paprika, grilled bread

### Calamari | \$12

semolina batter fried calamari, sweet peppers, & lemon slices, San Marzano tomato sauce

### Hummus | \$10

harissa, marinated roasted red peppers, marinated olives, grilled pita

### Garlic Shrimp | \$18

sauteed shrimp, sliced garlic, Spanish sherry, chilis, grilled bread

### Mediterranean Potatoes | \$11

herb roasted Idaho potatoes, marinated olives, smoked paprika, feta, harissa aioli

### House Smoked Idaho Trout | \$15

grilled rye bread, pickles, parsley salad, grainy mustard

## SOUPS & SALADS

add grilled chicken breast or shrimp | \$5

### Caesar Salad | \$8

romaine lettuce, Caesar dressing, garlic croutons, shaved Parmigiano Reggiano

### Foothills Salad | \$8

arugula, roasted red peppers, marinated white beans, green olives, roasted tomatoes, red wine vinaigrette

### Tuscan Bean Soup | \$7

white bean puree, crispy pancetta, herbs, garlic croutons

## SANDWICHES

all sandwiches served with fries

### Italian Chicken Sandwich | \$13

grilled marinated chicken breast, pancetta, marinated roasted red pepper, fresh mozzarella, herb mayonnaise, ciabatta bun

### Meatball Panini | \$14

fontina-stuffed meatballs, spicy tomato sauce, basil, fresh provolone, panini

### Reserve Burger | \$16

\*available as Beyond Burger meatless patty

8oz house blend burger, provolone, crispy pancetta, grilled onions, rosemary aioli, focaccia

## ENTREES

### Linguini & Shrimp | \$18

Oregon pink shrimp, roasted peppers, shiitake mushrooms, saffron broth, Parmigiano Reggiano

### Angel Hair & Tomato Sauce | \$14

San Marzano tomato sauce, fresh basil, Parmigiano Reggiano

### Lemon Caper Chicken | \$22

pan sauteed chicken breast, capers, lemon & white wine sauce, linguini, garlic spinach

### Seafood Stew | \$29

pan seared Pacific halibut, clams, shrimp, calamari, chorizo, tomato broth, rice polenta

### Grilled Idaho Trout | \$26

grilled seasonal vegetables, rice polenta

### 14oz Ribeye | \$38

roasted potatoes, grilled broccolini, herbed butter

### Grilled Lamb Chops | \$36

roasted cipollini, roasted tomato, spinach, pearled couscous, balsamic syrup

### Roasted Vegetables & Mushroom Risotto | \$17

seasonal vegetables, roasted mushrooms, Arborio rice, herbs, Pecorino Romano

## DESSERTS

### Mountain Berry Crumble | \$9

mixed seasonal berries, vanilla ice cream

### Tiramisu Donuts | \$8

fresh fried donuts, cinnamon & sugar, espresso mascarpone, chocolate glaze

### Dark Chocolate Brownie Stack | \$12

layers of brownie, hazelnut mousse, candied hazelnut crunch



Food items are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Kindly inform us of any food allergies

# LUNCH

## STARTERS

### Meatballs | \$14

fontina-stuffed meatballs, San Marzano tomato sauce, grilled bread

### Hummus | \$10

harissa, marinated roasted red peppers, marinated olives, grilled pita

### Stuffed Peppers | \$10

baked feta & herb stuffed Hungarian peppers, olive oil, paprika, grilled bread

### Calamari | \$12

semolina batter fried calamari, sweet peppers, & lemon slices, San Marzano tomato sauce

## SOUPS & SALADS

### Tuscan Bean Soup | \$7

white bean puree, crispy pancetta, herbs, garlic croutons

### Chicken & Roasted Vegetable Salad | \$14

grilled marinated chicken, warm roasted vegetables, crispy pancetta, spinach, balsamic dressing

### House Smoked Idaho Trout Salad | \$15

house smoked Idaho trout, chopped greens, herbs, garlic croutons, dill pickles, red onion, grainy mustard, sherry vinegar dressing

## SANDWICHES

all sandwiches served with fries

### Greek Shrimp Pita | \$15

lemon oregano marinated shrimp, chopped greens, pepperoncini, red onion, roasted tomatoes, feta, herb & red wine vinegar dressing, grilled pita bread

### Meatball Panini | \$14

fontina-stuffed meatballs, spicy tomato sauce, basil, fresh provolone, panini

### Italian Chicken Sandwich | \$13

grilled marinated chicken breast, pancetta, marinated roasted red pepper, fresh mozzarella, herb mayonnaise, ciabatta bun

### Prosciutto & Chorizo Panini | \$15

prosciutto, chorizo, fresh mozzarella, roasted tomatoes, basil, herb aioli, panini

### Reserve Burger | \$16

\*available as Beyond Burger meatless patty

8oz house blend burger, provolone, crispy pancetta, grilled onions, rosemary aioli, focaccia

## PASTA

### Linguini & Shrimp | \$18

Oregon pink shrimp, roasted peppers, shiitake mushrooms, saffron broth, Parmigiano Reggiano

### Angel Hair & Tomato Sauce | \$14

San Marzano tomato sauce, fresh basil, Parmigiano Reggiano

## DESSERT

### Mountain Berry Crumble | \$9

mixed seasonal berries, vanilla ice cream

### Tiramisu Donuts | \$8

fresh fried donuts, cinnamon & sugar, espresso mascarpone, chocolate glaze

### Dark Chocolate Brownie Stack | \$12

layers of brownie, hazelnut mousse, candied hazelnut crunch



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# DRINK MENU

## WHITES

	BTG	BTB
Emmolo - Sauvignon Blanc Napa Valley, CA	\$12	\$48
Kim Crawford - Sauvignon Blanc Malborough, New Zealand		\$48
Decoy - Sauvignon Blanc Sonoma County, CA		\$59
Caposaldo - Pinot Grigio Veneto, Italy	\$10	\$40
King Estate - Pinot Gris Willamette Valley, OR	\$13	\$52
The Arsonist - Chardonnay Napa Valley, CA	\$13	\$52
Dierberg - Chardonnay Santa Maria Valley, CA		\$76
Jordan - Chardonnay Russian River, CA		\$83
Cinder - Viognier Snake River Valley, ID	\$13	\$52

## SPARKLING

	BTG	BTB
Maschio - Prosecco Treviso, Italy	\$10	\$40
Ruggeri Giustino B. - Prosecco Veneto, Italy		\$78
Chateau Gassier - Esprite Rose Cotes de Provence, France	\$13	\$52
Ferrari - Brut Rose Trentino, Italy		\$89

## BEER LIST

### ON TAP

Peroni Lager	\$6
Coors Light Light Lager	\$6
Salmon River Buzz Buzz Coffee Porter	\$7
Payette Aura Prickly Pear & Yuzu Sour	\$7
Woodland Empire Ale Craft Moondog Amber	\$7
Sockeye Brewing Horse Thief Hazy IPA	\$7
Big Horn Brewing Sturgeon Tale Pale Ale	\$7
McCall Brewing Kilowatt Kolsch	\$7
Seekout Raspberry & Meyer Lemon Hard Seltzer	\$7

### BOTTLES & CANS

Miller High Life Lager	\$6
Corona Mexican Lager	\$6
Bad Granny Cider	\$7
Wallace Huckleberry Shandy	\$5
Samuel Smith Oatmeal Stout	\$16
Widmer Omission Pale Ale Gluten Free	\$7
Uinta Detour Double IPA	\$7
Blue Moon Belgian White	\$7

## REDS

	BTG	BTB
Duragutti Classico - Malbec Mendoza, Argentina	\$12	\$48
Bookwalter Readers - Merlot Columbia Valley, WA	\$13	\$52
Fonterutoli - Blend Chianti Classico, Italy	\$15	\$60
Martin Ray - Cabernet Sauvignon Napa Valley, CA	\$14	\$56
Heritage - Cabernet Sauvignon Columbia Valley, WA		\$53
Charles Krug - Cabernet Sauvignon Napa Valley, CA (2017)		\$64
Raymond Reserve Selection - Cabernet Sauvignon Napa Valley, CA (2017)		\$97
Caymus - Cabernet Sauvignon Napa Valley, CA		\$199
La Crema - Pinot Noir Russian River Valley, CA (2016)	\$12	\$48
Baileyana Firepeak - Pinot Noir Edna Valley, CA		\$52
Dundee Hills Family Estate - Pinot Noir Willamette Valley, OR		\$56
Merryvale - Pinot Noir Carneros, CA		\$86
Twomey Cellars - Pinot Noir Russian River, CA		\$126
Bodega Garzon - Petit Verdot Garzon, Uruguay		\$67
Fontarutoli Ser Lapo - 90% Sangiovese, 10% Merlot Chianti Classico, Italy		\$82
Luce Brunello di Montalcino - Sangiovese Tuscany, Italy		\$119
Travaglini Gattinara - Nebbiolo Piedmont, Italy		\$73
Tommasi Amarone Della Valpolicella Classico - Blend Veneto, Italy		\$123

## ROSE

	BTG	BTB
Carpineto Rosato - Sangiovese Tuscany, Italy	\$10	\$40

## COCKTAILS

\$14

### Brain Bucket

bourbon, honey, herbs, bitters, served on the rocks

### Backcountry Balaclava

irish whiskey, port, coffee, butterscotch whipped cream, served hot

### Huck & Pray

vodka, huckleberry, ginger, lime, soda, served long

### Jack The Ripper

tequila, spice, orange, lime, served up

### Caprese Diem

gin, vermouth, Italian herbs, served up

### Buck Stops Here

bourbon, strawberry, lemon, tonic, served long