

DINNER MENU

(V) = Vegetarian (GF) = Gluten Free

★ SMALL PLATES ★

SQUASH EMPANADA \$4

Stuffed with butternut squash, sage and cheddar. (V)

LAMB EMPANADA \$5

With potato and caramelized onion, served with tzatziki.

ROASTED BEET HUMMUS \$6

Garbanzo beans, beets, tahini, spices. Served with seasonal veggie spears and warm pita triangles. (V) (GF w/o pita)

SIDE SALAD \$3.50

Baby greens, cherry tomatoes, pepitas, house balsamic vinaigrette. (V, GF)

CHIPOTLE LIME CORN NUTS (V, GF) \$3

THAI MEATBALLS \$5

Topped with spicy peanut coconut sauce and herb salad.

SEASONED FRIES \$4

Large basket of fries with homemade dipping sauces: garlic aioli, Rambler beer mustard and spiced ketchup. (V)

SWEET POTATO FRIES \$4.50 (V)

HOMEMADE SAUERKRAUT

Classic (V, GF) \$2 or apple-bacon beet (GF) \$3

ROSEMARY POTATO SALAD (V, GF) \$3.50

★ SALADS ★

RUSTIC \$7

Baby greens, radish, cherry tomatoes, hard boiled local egg, shaved parmesan cheese, toasted pepitas and fresh basil. House balsamic vinaigrette on the side. (V, GF)

GREENS \$7

Arugula, apple slices, avocado, goat cheese, and roasted beets. Garnished with house-pickled hop shoots from Banner Springs Farm. Soy dijon vinaigrette on the side. (V)

Add free-range grilled chicken \$5, grilled California tempeh \$4, or grilled wild Alaskan salmon \$12

★ LARGE PLATES ★

FLATBREAD PIZZA

Hand-made crust, baked to order. See the specials menu for details.

TACOS \$8

Your choice of chipotle braised pork or grilled tempeh (V), along with purple jalapeno slaw, black beans, queso fresco, and lime sour cream, all on our homemade corn tortillas. Add avocado \$1.50 (GF)

SALMON TACOS \$12

Grilled wild Alaskan salmon with crispy salmon skin, jasmine rice, purple jalapeno slaw, lime sour cream and queso fresco on our homemade corn tortillas. (GF)

TEMPEH REUBEN SANDWICH \$10

Our vegetarian twist on a classic reuben. Grilled California-made tempeh, our classic sauerkraut, Swiss cheese and thousand island dressing on Great Basin sourdough rye. (V) Add bacon \$2, Add avocado \$1.50

BRATWURST \$9.50

Locally crafted bratwurst served with homemade sauerkraut (classic and apple bacon beet), rosemary potato salad, and Rambler beer mustard. (GF)

Kids Grilled Cheese Served with a side of seasoned fries. (V) \$5

Add fries to any entrée \$2.50, sweet potato fries \$3, side salad or rosemary potato salad \$3.50

BURGER \$8

6oz grass-fed beef patty served on Great Basin ciabatta roll with lettuce, tomato, onion and Rambler pickles.

Add cheddar, Swiss, or goat cheese \$.75

Add avocado \$1.50

RAMBLER-STYLE BURGER \$10

Bacon, grilled onions, roasted green chilies and cheddar.

COMPLETO BURGER \$11

Avocado, arugula, chimichurri, and a fried local egg (over easy).

HOMEMADE VEGGIE BURGER \$9

Made with mushrooms, rice, and oats and topped with taragon aioli, pickled red onion, sprouts, tomato and avocado. Add cheddar, Swiss, or goat cheese \$.75

*Substitute a Rambler or Completo burger with the veggie burger for no additional cost.

GRILLED WILD ALASKAN SALMON \$18

5 oz filet with crushed Yukon Gold potatoes, fennel and beet slaw, and Pernod yogurt. Cooked medium-rare.

★ DESSERT ★

PORTER BROWNIE \$4

Add one scoop of homemade ice cream \$5

BREWERS COOKIES \$3

3 cookies made with spent grain, walnuts & chocolate chips.

APPLE PIE EMPANADA \$4

HOMEMADE ICE CREAM \$4

Check daily specials for flavors.

Eating undercooked meat, seafood and eggs can increase the risk of foodborne illness.