

TRAILHEAD

G R I L L

DINNER MENU

STARTERS

- Poached Prawns - *cocktail sauce* 31
- Lemon Pepper Chicken Wings - *garlic sweet chili sauce* 20
- Dungeness Crab Fresno Chili Dip - *grilled flatbread* 23
- Charred Shishito Pepper - *garlic scape aioli* 15
- Fried Heirloom Cauliflower - *hazelnut romesco* 14
- Crispy Street Corn Curls - *poblano crema, cotija* 19

SALADS & SOUP

- Trailhead Gazpacho - *cup, seasonal* 9
 - Classic Caesar - *parmesan, garlic crouton* 14
 - Tri-Color Beet - *chioggia, red and golden beets, pepitas, puffed quinoa, chevre, citrus vinaigrette* 14
 - Gigi's Windflower Farm Market Salad - *seasonal greens, seasonal vinaigrette* 18
 - Baja Prawn and Melon Salad - *guajillo aioli, radish, red onion, cucumber, mint* 23
- add - chicken 8 | shrimp 11 | or steak 13

PIZZAS

- Kahlua Pizza - *braised pork, bacon, grilled pineapple, jalapeno, red onion, house marinara, mozzarella* 16
- Margherita Pizza - *heirloom tomato, basil, house marinara, mozzarella* 17
- Peach and Jamón Pizza - *Spanish jamón, red onion, house marinara, mozzarella, GF cauliflower crust* 18
- Gluten free cauliflower pizza crust available upon request

MAINS

- BLT Burger* - *cheddar, pickled onion, garlic scape aioli* 21
- Crispy Fish and Chips - *Oregon cod, house tartar sauce* 19
- 8oz Angus Beef Tenderloin - *house frites, house pub sauce* 45
- 16oz Ribeye - *broccoli rabe, duck fat roasted farm potatoes, chimichurri* 65
- Cauliflower Crusted Halibut - *beluga lentils, heirloom charred cherry tomatoes, capers* 42
- Wild Ahi Tuna* - *forbidden rice, wasabi pea puree, coriander malibu carrots, mojo sauce* 42

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
22% gratuity will be applied to parties of 8 or more | ***\$5 surcharge will be applied to split entrees***