

TRAILHEAD

GRILL

LUNCH 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

ENTREES

- 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
- Crispy Fish and Chips - *Oregon cod, house tartar sauce* 19
- Pulled Pork Cubano Sandwich - *amon pork, house pickles, jack cheese, mustardo aioli, ciabatta* 17
- Blackened Halibut Cheek Tacos - *house slaw, poblano crema, salsa verde, side caesar* 25
- Ahi Tuna Poke Bowl* - *puffed quinoa, taro chip, cucumber, avocado, kimchi* 35
- BLT Burger* - *cheddar, pickled onion, garlic scape aioli* 21

Gluten free cauliflower pizza crust available upon request

*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***