

# Delicate Palate Bistro

## Bar Menu

Tomato Soup topped with Puff Pastry  
baked in the oven to finish 7.95

Bistro Caesar Salad  
house made dressing, reggiano-parmesan cheese, brioche croutons 7.95

Fuji Apple & Gorgonzola Salad  
organic baby lettuces, chopped romaine, candied walnuts, red onion,  
champagne vinaigrette 8.95

Roasted Baby Beet Salad  
arugula, frisee, spiced pecans, mandarin orange vinaigrette, goat cheese 9.95

House Made Hummus Dip  
warm pita bread, kalamata olives & goat cheese 5.95

Tri-Colored Bell Pepper Bruschetta  
toasted baguette, fresh mozzarella, arugula, red onion, capers, balsamic vinaigrette 11.95

Braised Baby Back Ribs  
Oregon marion berry barbeque sauce, crispy sweet potato fries 9.95

Duck Carnitas Tostadas  
crispy corn tortillas, black bean puree, cabbage-radish slaw, cilantro- lime  
sour cream, salsa 14.95

Dungeness Crab Cakes  
arugula, white corn -red onion & grape tomato salad, lemon-caper-paprika aioli 13.95

Bistro Fish & Chips  
fresh cod, herbed shoestring fries, tartar sauce or cocktail sauce 9.95

Barbeque Pulled Pork Sliders  
house made BBQ sauce, coleslaw, brioche bun 10.95

Half Pound Blue Mesa Ranch Natural Burger  
on Grateful Bread brioche bun, sweet onions, iceberg lettuce, Tillamook monterey jack cheese,  
house made aioli & tomato ketchup, served with herbed shoestring fries 9.95  
add applewood smoked bacon \$2.00

Very Adult Mac & Cheese  
gruyere, fontina, tillamook sharp cheddar, tillamook monterey jack & reggiano-parmesan cheeses,  
bacon gremolata 11.95

Herbed Shoestring Fries  
with garlic aioli 4.95

## Drink Specials

Bistro Martini  
Platinum Vodka or  
Fleischmann's Gin,  
Dry Vermouth, Olives 6.50

Bistro Bloody Mary  
Platinum Vodka, house made  
bloody mary mix, celery, onion,  
olive and lime wedge with our  
own spicy salt 6.00

Hand Shaken Margarita  
Jose Cuervo tequila, fresh  
lime, triple sec and a salted rim  
6.00