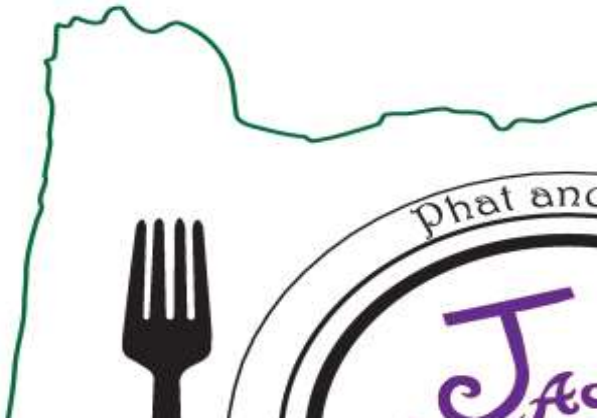


"Comfort f



Appetizers

\$9 Mozzarella Sticks GF V

Five Homemade Mozzarella Cheese Sticks served with Ranch or Marinara

\$10 Sprat Rolls V

Three Wraps with Broccoli, Carrot, Cabbage, Cilantro and Ginger with Avocado and Apple with Sweet Chili Vinaigrette

\$9 Potato Skins GF

Loaded with Bacon, Tillamook Cheddar, Sour Cream, and Green Onions, served with Ranch Dressing

\$13 Coconut Lime Shrimp GF DF

Five Coconut and Lime crusted jumbo Shrimp served with Sweet Chili Vinaigrette

\$14 Pulled Pork Nachos GF

Pulled Pork, Tillamook Cheddar Cheese Sauce, Black Beans, Sour Cream, Olives, Pico De Gallo, and Avocado on a bed of Corn Tortilla Chips

Salads

Dressings GF... Ranch, Chipotle Ranch, Cilantro Caper, Blue Cheese, Lemon Basil, 1000 Island, Honey Mustard DF, Coconut Peanut DF, Citrus Herb W30 VG, Avocado Lime W30 VG, Balsamic Vinaigrette DF, Sweet Chili Vinaigrette DF

\$9 House Salad GF V

Peas, Carrots, Onion, Tomato, Olives, Roasted Hazelnuts, Mushrooms, Sunnies, and Blue Cheese Crumbles

\$6 Add Organic Chicken Breast, Coconut Shrimp, or Grilled Tempeh

\$13 Thai Salad GF VG* W30* K*

Broccoli, Carrots, Cabbage, Cilantro, Ginger, Avocado, and Radish served with choice of Coconut Shrimp, grilled Tempeh, or thinly sliced Flat Iron Steak with Citrus Herb Vinaigrette

\$14 Cobb Salad GF

Grilled Chicken Breast, Bacon, Olives, Onion, Avocado, Tomato, sliced Egg, and Blue Cheese Crumbles

\$13 Cajun Chicken Salad GF

Cajun Grilled Chicken Breast, Pico De Gallo, Onion, Olives, Tillamook Cheddar Cheese, and Avocado

\$13 Phat Bowl GF DF V

Quinoa, Cabernet Garlic sauteed Mushrooms, Purple Cabbage, Peas, Oranges, Avocado, and Egg on a nest of local Sunnies and Pea Shoots

\$20 Salmon Salad GF DF W30 K

Grilled Wild Salmon with Capers, Asparagus, Pea Shoots, Tomato, Sliced Egg, Onion, Orange Segments, and Avocado

\$5 Sides... Roasted Veggies, French Fries, Sweet Potato Fries, Baked Potato, Salad Potato Salad, Coleslaw, or House Made Soup Add \$1 for Onion Rings

GF-Gluten Free, DF-Dairy, V-Vegetarian, VG-Vegan, W30-Whole 30, K-Keto

Burgers...come with a side

All burgers come with Lettuce, Tomato, House made Pickles, and Mayo on a Telera Roll with a choice of 1/3 lb. Double R Ranch Beef patty, Coleman Chicken Breast, or House made Veggie Patty GF VG, \$1 Sub GF Bun

\$11 Plain Jane

\$13 The Button

Sautéed Mushrooms, Garlic and Swiss Cheese

\$14 The Dragon

House made fiery Hot Sauce, Bacon, Jalapenos, Three Cheese mix, and Apple Slices

\$14 Coast Fork Feed

Bacon, Jalapenos, Grilled Onions, and Blue Cheese Crumbles

\$14 Perfect Flavor

Bacon, Tillamook Cheddar Cheese, BBQ sauce, and Onion Rings

Sandwiches...come with a side

**Gluten Free upon request*

\$9 Grilled Cheese v

Tillamook Cheddar, Smoked Gouda, Parmesan, and Mozzarella Cheese with sliced Tomato on Grilled Pita Bread
\$1 Add Avocado \$2 Add Bacon or Ham

\$13 Coconut Club VG

Homemade Coconut Lime Crusted Organic Tofu with Cilantro, Tomato, Lettuce, Onion, and Sweet Chili Vinaigrette on Pita Bread

\$13 BBQ Pulled Pork Sandwich DF

Pulled Pork smothered in our BBQ Sauce with House made Slaw on a Telera Roll

\$13 Club Sandwich

Coleman Natural Chicken Breast, Ham, Bacon, Swiss and Cheddar Cheese, Avocado, Lettuce, Tomato, and Mayo on your choice of bread

\$13 Cuban

Pulled Pork, Ham, Swiss Cheese, Spicy Brown Mustard, and House made Pickles on a Telera Roll

\$13 Reuben

Thinly sliced Corned Beef, 1000 Island Dressing, Swiss Cheese and House made Sauerkraut on Parmesan Crusted Rye Bread

Originals

\$9 Rice and Beans GF V

Long Grain Brown Rice, Black Beans, Sour Cream, Avocado Lime Sauce, Tillamook Cheddar Cheese, Pico De Gallo, Olives, and Avocado

\$3 Sub Organic Quinoa for Rice

\$5 Add Grilled Coleman Chicken Breast

\$14 Chicken Strips GF

Four house made Coleman Chicken Strips Served with Ranch Dressing and a side

\$14 Mac-n-Cheese V

Penne Pasta in a Creamy Three Cheese sauce Served with a side

\$2 Add Bacon

\$5 Add Grilled Coleman Chicken Breast

\$13 Fish and Chips GF

Battered and fried Cod served with a side of fries

\$13 Hazelnut Quinoa Cakes GF VG

House made Hazelnut Quinoa Cakes topped with Cabernet Garlic sautéed Mushrooms and Avocado. Served with a baby Kale, Carrot, Red Onion, Sweet Potato, Bell Pepper, and Golden Raisin salad that has been tossed in a roasted Bell Pepper Dressing

\$20 Wild Salmon GF

Grilled Wild Salmon topped with a Porcini Compound butter and served with Asparagus and Potato Cakes drizzled with Lemon Basil Dressing

\$14 Thai Coconut Curry GF DF VG

Roasted Mixed Veggies and Thai Sauce over Long Grain Brown Rice with your choice of Coleman Chicken, Coconut Lime crusted Organic Tofu

\$3 Substitute Organic Quinoa for Rice

\$12 Veggie Pasta V

Roasted Vegetables with Marinara and Penne Pasta topped with Parmesan Cheese. Served with a side Salad

\$21 Flat Iron Steak GF W30

10oz. Hand Cut Grass Fed Natural Flat Iron Steak with house made Horseradish Cream sauce Served with a side

\$4 Add Bacon, Blue Cheese Crumbles, and Grilled Onions

Baked Potato

\$5 Irish – Butter and Green Onions Build Your Own starting with the Irish

\$1 Each

3 Cheese Mix	Swiss Cheese
Sour Cream	Tillamook Cheddar
Grilled Onions	Sautéed Mushrooms
Sauerkraut	Blue Cheese Crumbles

\$2 Each

Ham	Roasted Veggies
Bacon	Cabernet Garlic Mushrooms
Nacho Cheese Sauce	½ Coleman Chicken Breast

\$3 Each

\$5 Sides... Roasted Veggies, French Fries, Sweet Potato Fries, Baked Potato, Salad Potato Salad, Coleslaw, or House Made Soup Add \$1 for Onion Rings