



# late night snacks



MINIATURE GRILLED CHEESE SANDWICHES 5.50 veg  
Tillamook cheddar, tomato soup shooters in demitasse cups

OREGON COUNTRY BRAISED SHORT RIB NACHOS 6.75 gf  
topped with salsa & sour cream

GOURMET FLAVORED POPCORN IN PAPER CONES 4.50 gf/veg (choose one)  
chili lime, truffle oil or caramel

PIGS IN A BLANKET 5.  
puff pastry, beef & pork miniature frank, spicy ketchup & maple-honey mustard

TRUFFLED TATOR TOTS with spicy ketchup & ranch dipping sauce 5. gf/veg

RAVISHING SLIDERS 5. (choose one)

- o braised BBQ pork, apple-cabbage coleslaw, brioche bun
- o certified angus ground beef, bacon, caramelized onions & blue cheese mayo, Macrina potato bun
- o cajun meatloaf, caramelized onions & spicy ketchup, Macrina brioche bun
- o portobello quinoa, garlic yogurt sauce, Macrina whole grain roll with pumpkin seeds vegetarian

SLOW-COOKED BABY BACK PORK RIBS 6.50 (choose one)

- o chipotle-brown sugar glaze gf
- o traditional BBQ sauce gf
- o Chinese five-spice glaze

HAND-CRAFTED MEATBALLS 6. (choose one)

- o lemongrass beef-pork meatballs with Thai-lime sauce gf
- o Mediterranean herb chicken meatballs with tzatziki
- o rosemary beef/quinoa with spicy tomato sauce gf

MINIATURE CROQUE-MONSIEUR 5.50

THREE CHEESE MAC & CHEESE CUPS 6.75 veg  
brie, parmesan & roque creamery blue cheese topped with breadcrumbs, served in demitasse cups

PORK OR VEGETARIAN POT STICKERS 6.75

CHICKEN & WAFFLE CANAPES 5.  
with rosemary infused whipped cream & maple syrup drizzle

BRATWURST BITES with spicy ketchup & mustard 5.50

SOFT PRETZEL 5. veg  
German soft pretzel sliced and buttered, served with an assortment of mustards & melted cheese