

FUEL

Bistro and Wine



Beginnings and small plates

Fresh Hummus with naan dippers...ask your server about our daily flavor 7

Drunken Mussels...Whole blue mussels sautéed in a garlic pesto and white wine sauce, served with crusty bread and lemon 11

Bread and Whipped Butter 4

Flatbread crispy colors handmade flatbread served crispy capicola, mozzarella, wilted arugula and finished with a balsamic drizzle 9

Cast Iron Brie a chunk of gooey melted brie, served with fig jam, hazelnuts cranberries and crusty bread 9

Soups of Yesterday – Cup/Bowl

Tomato bisque with a pesto drizzle - 4.5 / 6

Northwest Elk Chili - 5.5 / 8

Soup of the Day- 4 / 5.5

Charcuterie Boards- served with sour cherry spread, stone ground mustard crusty baguette bread and crackers *Ask your server about our daily selections*

Hand selected artisan Meats 13

Hand selected artisan Cheeses 13

Meat-N-Cheese Board 2 meats and 2 cheeses 14

Chefs Combination Board 3 meats, 3 cheeses, seasonal veggies or fruits, and olives served with fig jam, sour cherry spread and stone ground mustard 18



Roughage

Bistro House Salad...hazelnuts, dried cranberries, mixed greens, and goat cheese crumbles tossed in a lemonade vinaigrette...8

The Treehugger...organic raisins, apples, citrus quinoa, sunflower seeds, pumpkin seeds, hazelnuts, sundried poverty ridge cranberries, baby kale and goat cheese tossed in an apple cider vinaigrette...12

Oregon Bay Salad...Bay shrimp, bacon, smoked blue cheese, fresh basil leaves, candied walnuts and mixed greens tossed with a balsamic vinaigrette...13

The Yeti...Gooey burrata, candied walnuts, poverty ridge dried cranberries, arugula tossed in our lemonade vinaigrette and topped with a balsamic glaze...11

The Beetnik... Roasted heirloom beets, Sunflower seeds, golden raisins, mixed greens, and smoked blue cheese tossed in our lemonade vinaigrette...11



Sandwich Boards- served with kettle chips, *substitute side salad 1.50*

The Hit Man...capicola, hard salami, fresh mozzarella, mamma lil' peppers, basil pesto aioli, arugula and tomato on crusty baguette bread...11

Ham and Swiss...shaved smoked ham, swiss, tomato, honey mustard, arugula, on whole wheat bread...10

The Hipster...shaved smoked turkey breast, bacon, honey mustard aioli, arugula and tomato on whole wheat bread...10

Lewis and Clark...shaved smoked ham, brie, apple, fig jam, arugula and honey mustard on a baguette ...10

B.L.T...five pieces' crispy thick cut bacon, arugula, tomato, and mayo served on thick whole wheat bread... 10



Fuel Specialties- served with kettle chips, *substitute side salad 1.50*

Kobe Beef Chili Dog...100% Kobe beef hot dog from snake river farms, provolone cheese and our house made elk chili on a crusty baguette bread...11

The Rouge Beef Baguette...shaved prime rib beef, smoked bleu cheese, marinated onions, tomatoes, arugula and basil aioli...13

Fuel Cheesesteak...shaved prime rib, capicola, provolone cheese, mamma lil' peppers, onions, peppers and garlic on crusty baguette bread...12

Aunty Em's turkey salad... Turkey breast, poverty ridge dried cranberries, candied walnuts served with tomatoes and honey mustard aioli on a crusty baguette 11

The Under Boss...shaved prime rib beef, shaved onion, horseradish aioli, arugula, tomato on crusty baguette bread...12

Tillamook grilled cheese...local sharp cheddar and provolone cheese on buttered grilled wheat bread served with our tomato basil soup...10

Build your own! Choose 3 for an additional 2.99 or each for 1.25

Bacon Tomato Turkey Ham Basil Pesto mama lil' peppers Onions Fig Jam

Side chips... 2

Side salad... 3 Side bread... 2

Bacon... 2



Sweet Sugar Therapy

Chocolate Decadence Flourless chocolate torte made with northwest double berry sauce, fresh whip cream and vanilla bean ice-cream 6

Afagato two shots of espresso, vanilla bean ice cream, fresh whip cream and hazelnuts with a chocolate drizzle 5

Mason jar Cheesecake house-made cheesecake topped with your choice of caramel, fresh whip cream and shaved sea salt or a double berry sauce and whip cream 5

The cookie huge cast iron house made chocolate chip cookie, baked and topped with chocolate sauce and Tillamook vanilla bean ice-cream. 6 *Please allow kitchen 10 minutes to bake, it's worth the wait!*