



THE GULCH PUB

SMALL PLATES

Pickled Onion Rings 8
Ranch

Provoleta 13
Salsa verde, country bread

Pastrami Cured Salmon 16
Pickled blueberry, cucumber, horseradish

Marinated Cucumber 8
Sherry vinegar, tajin, pepitas, bread crumbs, olive oil

Snap Pea and Radishes 9
Tarragon emulsion, crème fraiche

Kale Caesar 11
Bottarga, butter fried bread crumbs, parmesan, fennel, radish

Fried Calamari 14
Frisée, pine nut vinaigrette, cherry peppers, fennel, baby tomato

Tomato and Watermelon Salad 12
Smoked yoghurt, cucumbers, sunflower

LARGER PLATES

Snowpine Burger 16
Iceberg, pickles, American cheese, onion, fry sauce add heirloom tomato 1

Fried Chicken 16
Potato salad, hot honey

Calabrian Chile Sausage 16
Braised beans and greens, bonito flake

Niman Ranch Bavette Steak 25
Creamed corn, braised lobster mushrooms, salsa verde, tomato water

Columbia River Salmon 28
Chanterelles, smoked cherry, braised greens, dashi broth

PIZZA

Maized and Confused 18
Fermented corn, lime, cilantro, Oaxacan cheese, blistered shishitos

The Salty Swine 19
Lardo, parmesan, capers, onion, bottarga, tomato, grilled lemon

N'duja 18
N'duja, pickled chile, honey, goat cheese, basil