

0.0% spirits

BERRY CREAMSICLE | 14

Choice of house made raspberry, huckleberry, or strawberry, coconut cream, Fever Tree soda water, topped with whipped cream and a cherry

HUCKLEBERRY SOUR | 16

Dromme Awake N/A spirit, lemon juice, grenadine, housemade huckleberry, egg white

LAVENDAR SPELL | 18

Roots Bianco N/A spirit, coconut cream, Lavendar syrup, lime, purple salt rim

DRY & DAPPER | 18

Pathfinder N/A spirit, demerara syrup, bitters

BLOODY MARY | 18

Roots Bianco N/A spirit, Filthy bloody mary mix, olives, cornichons, salted rim

LAVISH BLOOM | 20

N/A Elderflower liqueur, grapefruit, topped with Mionetto N/A sparkling

cocktails

JAMAICAN DAYDREAM | 16

Mount Gay Eclipse rum, pineapple juice, simple syrup, bitters, fresh ginger

MINERS MULE | 17

Wheatly Vodka, lime juice, huckleberry syrup, Fever Tree Ginger Beer

PIONEER ESPRESSO MARTINI | 18

Titos Vodka, Pioneer espresso, St. Elder Coffee Liqueur

THE ROYAL BLEU | 18

Bleu cheese infused Tltos Vodka, dry vermouth

THE SCARLET SHRUB | 20

Farmer's Organic Gin, Blanco Vermouth, house made strawberry shrub locally sourced from Hay Creek Garden at Nelson Farm, lemon juice, Fever Tree soda water

HUCKLEBERRY EMBER | 20

Peloton de la Muerte Mezcal, Lola Tequila, lime, huckleberry syrup, chocolate bitters

SO BANANAS | 20

Redemption Rye, banana liqueur, demerara syrup, chocolate bitters, banana chip garnish

TEQUILA SURPRISE | 20

Milagro Silver, Real cream of coconut, pineapple juice, strawberry popping pearls

white wine

CHARDONNAY

Benzinger Running Wild: 15 / 55
Bookwalter Double Plot: 20 / 65
Flaneur Willamette Valley: 70
Bergstrom: 135

ROSÉ

DeLille Estate Rose: 15 / 55
Cote De Rose: 15 / 55
Les Sarrins Cote De Provence: 50
Flowers: 80

SPARKLING WINE

Mionetto Prosecco: 15 / 45
Joyus N/A: 20 / 110
Moet & Chandon: 45
Duval-Leroy Brut Rose: 180

SAUVIGNON BLANC

Whitehaven: 15 / 50
Metier Sauv Blanc: 15 / 55
The Federalist: 40
Whitehall Lane: 70

PINOT GRIS

Wine by Joe: 15 / 45
Terlato: 55

RIESLING

Charles Smith Kungfu Girl: 35
Cote Bonneville Riesling: 70

red wine

CABERNET SAUVIGNON

Paso D'Oro: 20 / 65
Justin 20 / 75
Efeste Lil Mama: 80
Leviathan: 100

SYRAH

Dusted Valley Syrah: 15 / 45
Bookwalter Readers Syrah: 20 / 60
Ex Umbris: 65
Language of Yes Syrah: 115

PINOT NOIR

Francois Labet: 15 / 60
Stoller Dundee Hills: 20 / 70
Northern Gateway: 85
Jonive: 135

RED BLENDS

Ilama Malbec: 15 / 40
Metier Red Blend: 15 / 55
DeLille D2 Red Blend: 25 / 70
Pendulum: 50
Caymus Walking Fool: 100

MERLOT

Canoe Ridge Merlot: 15 / 65
North Star Merlot: 75

interesting wine

Whitehall Lane Merlot: 110

Tenuta de Arceno Chianti: 115

Klipsun Red Blend: 120

Bookwalter Suspense Cabernet franc: 130

Pago Del Cielo Celeste: 135

Canvasback Cabernet Sauvignon: 140

Wilson Daniels Ca'Marcanda Promis 150

Efeste Big Papa Cabernet Sauvignon: 160

Goleneye Pinot Noir: 190

Antinori Badia a Passignano Sangiovese: 190

Figgins Estate Red Blend: 210

Veuve Cliquot Brut: 230

Spottswoode Cabernet: 300

Leonetti Cabernet Sauvignon: 350

dessert

SCOOP OF THE WEEK | 9

chef's choice of house made ice cream

THE TROPICAL MOOSE | 16

Mango mousse, honey cracker, mango compote, tapioca pearls, honey tuile

COLCHUCK CAKE | 16

rotating cheesecake flavors, ask your server

GOLDEN HOUR CAKE | 18

decadent chocolate cake, caramel ganache, toasted coconut flakes, candied pecan, caramel sauce

gather & graze

CHEF'S CHIP N DIP | 17

chef's choice of chips and rotating dip | HH

TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, ciabatta bread | HH

WILDERNESS WINGS | 18

sticky buffalo wings , green onion, ranch | HH

NORTHERN LIGHTS | 21

hummus, guacamole, tzatziki, cucumber pico, roasted garbanzo beans, carrot, celery, pita chips | HH

BACKCOUNTRY BAO WITH DUCK | 22

Duck confit, Korean BBQ sauce, house made kimchi, cilantro, cucumber, carrot, jalapeno

ROSLYN RIDGE NACHOS | 24

tortilla chips, BBQ pulled pork, Beecher's cheese sauce, red onion, green onion, salsa verde, cilantro crema, cotija | HH

SASQUATCH BURGER | 27

double smash angus patty, black garlic aioli, lettuce, tomato, bacon, Colby jack cheese, caramelized onion, kaiser bun

BACKROAD LUNCHABLE | 32

Glondo's cured meats and artisanal cheese, seasonal fruit, nuts, seasonal jam with crackers

25th ANNIVERSARY
SPECIAL

LOBSTER MAC N CHEESE | 49

Beecher's white cheddar, orecchiette pasta, bread crumb crust



signature dish



gluten free



vegetarian



vegan

HH happy hour pricing

A gratuity of 20% will be added to your bill for 7 or more guests. 100% of this gratuity is paid to the employees who served you today. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.