



FIRESIDE LOUNGE MENU

Vegetable Hummus Platter | \$10

House-made hummus, served with grape tomatoes, pita chips, and farm fresh cucumbers and carrots.

Drizzled with olive oil & paprika.

**Gluten Free Available*

Garlic Fries | \$6

Crispy battered fries topped with fresh minced garlic & parmesan cheese.

Chicken Strips | \$7

Three breaded chicken strips served with french fries.

Buffalo Blue Cheese Potato Rings (GF) | \$8

Fried potato rounds, tossed in Frank's Red Hot sauce.

Topped with fresh tomatoes, blue cheese crumbles, parmesan cheese & dill aioli.

Coconut Prawns | \$10

Six large prawns, breaded daily, coated with panko & coconut shavings. Fried & served on a bed of cabbage with sweet chili sauce.

Bacon Wrapped Dates (GF) | \$12

Four dates stuffed with goat cheese & wrapped in bacon. Served with a maple syrup, balsamic glaze & garnished with toasted Oregon grown hazelnuts.

Ground Sirloin or Chicken Tacos | Chicken \$10 Sirloin \$12

Three warm corn tortillas filled with ground sirloin or chicken & garlic cilantro lime slaw. Served with cilantro, onion, cotija cheese & lime.

Smoked Salmon Wonton Tacos | \$12

Four fried won ton shells filled with house smoked salmon and King Louie slaw.

Mini Pork Shanks | \$12

Five pork wings served with your choice of sauce.

Atomic Moonstone Sauce or Honey BBQ.

Chicken & Leek Pizza | \$12

Flatbread crust topped with chicken, artichokes, mozzarella cheese, leeks & pepperoncinis with house-made basil Alfredo sauce.

Open Faced Plantain Sliders (GF) | \$12

Five fried plantain slices served with pulled pork & topped with chipotle slaw. Served with a side of black bean salad.

Rip Sweets Burger | \$17

Half pound wagyu beef patty served with Carlton Farms pork belly, dill Havarti, crispy fried sriracha onions, tomato, shredded iceberg lettuce & Moonstone secret sauce on a house-made brioche bun paired with battered fries.

**Gluten Free Available*

18% gratuity will be added for parties of 8 or more