

Norwescon 2018

Late Nite Menu

Clam Chowder

potato rosemary roll, sea salt butter cup 7.⁵⁰ / bowl 9.

Tuscan Tomato Soup (vegan, gf)

garlic, onions, tomatoes, olive oil cup 6.⁵⁰ / bowl 8.

Kettle Cooked Potato Chips

melted blue cheese & bacon, blue cheese dressing 12.

Frites (v)

house cut fries, bread & butter pickles, aioli 7.50

Calamari

chermoula aioli & preserved lemon 14.75

Wings

korean style with garlic, ginger, soy & orange 13.

Short Rib Poutine

72 hour braised beef short rib gravy, house cut fries,
cheddar curds 19.

Thai Curry Bowl (vegan, gf)

Yellow curry, coconut milk, cauliflower, potatoes, carrots,
bell peppers, snap peas 19.

Rustic Chicken Sandwich

jack cheese, roasted peppers, chipotle aioli 16.

Butcher's Burger*

certified angus beef, braised pork belly, tillamook white cheddar,
baby arugula, ciabatta, tomato jam, aioli & frites 17.50

add fried egg 2.

Halibut Fish & Chips

fennel coleslaw, tartar sauce 22.

*Consumption of undercooked meats, poultry, eggs, or seafood may increase the risk of food borne illness. Please inform your server if you have special dietary requirements. Gratuity of 18% will be added to parties of 7 or more and fully distributed to service team.