

MAIN

SHAREABLES

MEDITERRANEAN PLATE 13

cucumbers, artichoke hearts, kalamatas, tomatoes, feta, hummus, balsamic reduction, tzatziki, and pita - **GF\$**

🍷 DRUNKEN CLAMS 15

manila clams simmered in garlic, butter, white wine and herbs, served with baguette - **GF\$**

WOOD-FIRED WINGS 12

choose house bbq or honey sriracha

wings and drumsticks smoked in our wood-fired oven, served with veggies and house dressing - **GF\$**

* BEEF AND MUSHROOM SATAYS 12

skewers of seared marinated beef and roasted criminis, stone ground mustard demi-glace for dipping - **GF\$**

🍷 CHICKEN CRIMINI LETTUCE WRAPS 13

herb crusted chicken breast, crimini mushrooms, crispy rice noodles, spicy and sweet tamari, lettuce cups - **gf**

SMOKED SALMON DIP 12

baguette and house smoked wild sockeye, cream cheese, spinach and artichokes heated in our wood-fired oven

VEGAN STREET TACOS 10

marinated portobellos, asian slaw, corn tortillas, scallions, toasted sesame seeds - **gf**

SALADS

* STEAK SALAD 15

seared steak, spring mix, romaine, shaved red onion, gorgonzola, huckleberries, tossed with our huckleberry vinaigrette - **gf**

🍷* AHI SALAD 14

sesame seared yellowfin ahi, spring mix, topped with crispy rice noodles, scallions, and our sesame wasabi vinaigrette - **gf**

HOUSE SALAD 10 / 6

salmon + 5 | chicken breast +4
marinated portobello strips +4

romaine, spring mix, cucumbers, roma tomatoes, roasted sunflower seeds, tossed with our creamy dill yogurt dressing - **gf**

* CAESAR SALAD 10 / 6

salmon + 5 | chicken breast +4
marinated portobello strips +4

romaine hearts, swiss-chard, parmesan crisp, housemade caesar dressing and garlic toast - **gf**

* CHILLED AHI NOODLE SALAD 14

sesame seared yellowfin tuna, chilled rice noodles, English cucumber, cilantro, wasabi vinaigrette - **gf**

HEIRLOOM CAPRESE 8

layered fresh mozzarella, heirloom tomatoes, and basil, drizzled with olive oil and balsamic reduction - **gf**

PROVISIONS

add bacon + 3 | add extra cheese + 2

burgers & sandwiches served with roasted potato wedges
sub. house salad, caesar salad or soup + 2

🍷* REMEDY BURGER 14

seared ground chuck, caramelized onion, double smoked bacon, extra sharp white cheddar, romaine, heirloom tomatoes, bbq aioli, brioche bun - **GF**

* JUICY LUCIFER 15

habanero jack cheese stuffed blackened patty, roasted poblano peppers and honey sriracha on brioche - **GF\$**

🍷 PORTOBELLO BRUSCHETTA SANDWICH 12

marinated portobello, tomato, basil, arugula, balsamic reduction and olive oil on brioche - **GF\$**

* BLACKENED SALMON SANDWICH 14

blackened wild sockeye, arugula, heirloom tomatoes, dill caper aioli, brioche bun - **GF\$**

🍷—remedy favorites

gf—gluten free | **GF\$**—can be made gluten free for a meager charge

*—consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

GREEK FAJITAS 16

herbed chicken breast, artichoke hearts, red onion, bell pepper, feta, lemon, rice, grilled pita - **GF\$**
sub steak + 3

* PORK AND HASH 18

prime rib-eye, yukon gold potato hash, seasonal veggies with stone ground mustard demi-glace - **GF\$**

🍷 CHILE VERDE 15

pork shoulder, tomatillos, poblanos, and chicken stock, seared and simmered, served over spanish rice finished with sriracha crème fraiche and cilantro, served with garlic toast

SPAGHETTI SQUASH 14

roasted spaghetti squash sautéed with garlic, olive oil, mushrooms and spinach, finished with parmesan and parsley oil - **gf**

salmon + 5 | steak +5 | chicken +4

HONEY SRIRACHA SALMON 18

honey sriracha glazed wild caught sockeye, set on rice noodles sauteed with red and green cabbage, garlic and curry, cilantro - **gf**