



HEARTH

restaurant and pub

M E N U

SNACKS

- DEVILED EGG (GF) – crisp prosciutto, chives **\$1.50 each**
- SHRIMP COCKTAIL (GF) – gulf-caught, cocktail sauce **\$3 each**
- PORK RINDS (GF) – lime, cholula **\$4**
- HUMMUS (VG) – flatbread, veggies, olive tapenade **\$9**
- HAND-CUT FRIES (GF, VGT) – house-made, chipotle aioli **\$6**
- MARINATED OLIVES (GF, VG) – mediterranean herbs **\$5**
- CRISP COD FRITTERS – spicy remoulade **\$10**
- BLISTERED SHISHITO PEPPERS (GF, VGT) – sambal crema **\$12**
- DISCO FRIES (GF) – mozzarella, demi-glace, bacon, scallion **\$11**

APPETIZERS

- CHARCUTERIE & CHEESE – flatbread, crackers, olives 2 meats, 3 cheeses **\$25**
- WINGS (GF) – buffalo or spicy rub, blue cheese or ranch **\$16**
- POTATO GNOCCHI (VG) – hand-made seared gnocchi butternut squash, sage, brown butter, parmesan **\$16**
- ITALIAN MEATBALLS – beef and pork, marinara **\$15**
- SMOKED SALMON – flatbread, herb crema pickled onions, capers, lemon **\$18**
- CHEESY BREAD (VGT) – garlic-herb butter, mozzarella parmesan, marinara **\$11**
- BRUSSELS SPROUTS (GF)* – bacon, thyme, hollandaise **\$14**
- FRESH BURRATA (VGT) – tomato, basil, olive oil, balsamic "everything" flatbread, parmesan crostini **\$16**

**MONDAY ALL NIGHT HAPPY HOUR
TUESDAYS & SUNDAYS
1/2 OFF WINE**

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

GF- These items are made gluten free in our kitchen. We do our best to handle gluten free foods safely and respectfully; however, please be aware that they are cooked in the same kitchen as out non-gluten free menu items.

VG- These items are vegetarian and contain no meat or seafood products.

VG- These items are vegan and contain no animal products.

SOUPS AND SALADS

- CREAMY TOMATO BISQUE (GF, VGT) – olive oil, parmesan chives - add 1/2 grilled cheese – **\$5**
- NEW ENGLAND CLAM CHOWDER – bacon, chives, paprika **\$9**
- HOUSE SALAD (GF, VGT) – mixed greens, tomato, cucumber, red onion carrots, ranch dressing **\$11**
- ROASTED BEET (GF, VGT) – arugula, almonds, goat cheese cherries, balsamic vinaigrette **\$15**
- CAESAR – romaine, tomato, herb croutons, parmesan **\$13**
add – **\$6** chicken breast **\$9** blackened mahi-mahi or smoked salmon **\$3** per shrimp **\$14** 6oz. NY strip steak*

PIZZA

Cheese, pepperoni, and sausage available upon request
Pizzas can be made gluten free upon request (add **\$7**)

- MARGHERITA (VGT) – red sauce, mozzarella, basil, olive oil **\$19**
- HEARTH SUPREME – red sauce, mozzarella, pepperoni, sausage olives, onions, green peppers **\$23**
- GREEK CHICKEN – olive oil, feta, mozzarella, chicken, red onion tomato, olive, arugula, oregano, lemon **\$20**
- SAUSAGE – red sauce, mozzarella, sausage coins, parmesan **\$20**
- JALAPEÑO "POPPER" – red sauce, cream cheese, jalapeños mozzarella, bacon, garlic, serrano honey, chili flake **\$22**
- MUSHROOM (VGT) – béchamel, mozzarella, mixed shrooms charred onion, arugula, balsamic gastrique drizzle **\$20**
- BACON & FIG – olive oil, ricotta, blue cheese, bacon mission figs, arugula, apples, balsamic gastrique drizzle **\$23**
- TACO – red sauce, mozzarella, ground beef, lettuce tomato, herb crema, aji verde drizzle **\$20**
- GODFATHER – red sauce, mozzarella, sausage pepperoni, capicola **\$23**
- PEPPERONI – red sauce, mozzarella, parmesan, pepperoni **\$20**
- BUFFALO CHICKEN – béchamel, mozzarella, hot sauce chicken, red onion, scallions, ranch drizzle **\$22**
- PIZZA OF THE DAY – chef's whim **\$20**

BURGERS AND SANDWICHES

- Served with hand-cut fries, Gluten free bun upon request - **\$5**
Sub salad, sweet potato fries, soup - **\$4**
- CLASSIC BURGER* – black angus beef, lettuce, tomato onion, cheddar **\$17**
- "HIPSTER" BURGER* – black angus beef, bacon jam cambozola cheese, marinated tomatoes, arugula **\$19**
- RANCH BURGER* – black angus beef, lettuce, tomato, onion bacon, pepper jack cheese, bbq sauce, ranch **\$19**
- BLACKENED CHICKEN BREAST – lettuce, tomato, chipotle aioli cheddar cheese **\$17**
- REUBEN – marble rye, corned beef, swiss, sauerkraut, 1000 island **\$18**
- BAJA DORADO FISH TACOS – blackened mahi-mahi, shredded cabbage salsa, radish, scallion, aji verde, flour tortillas **\$19**
- PORTOBELLO BEAN BURGER (VGT) – black bean fritter, roasted mushroom, spinach, tomato, provolone, red pepper coulis **\$15**
- NASHVILLE HOT CHICKEN – battered fried chicken breast, mayo chow chow pickle mix, spicy house sauce **\$18**
- ENTREES
- BLACK ANGUS NEW YORK STRIP (12oz.)* – fingerling potatoes, wilted spinach, roasted mushrooms, red wine demi-glace **\$32**
- FISH-N-CHIPS – beer-battered alaskan cod, hand-cut fries coleslaw, herb tartar **\$21**
- OVEN ROASTED CHICKEN (GF) – whipped potatoes, glazed carrots roasted shallots, bourbon-maple jus **\$22**
- SHRIMP PENNE ALA VODKA – gulf-caught shrimp, tomato cream sauce, fresh herbs, parmesan **\$21**
- SCOTTISH SALMON MIGNON (7oz. GF)* – horseradish crust butternut squash mash, green beans, shallots, blistered tomatoes **\$29**
- BUFFALO CHICKEN "MAC-N-CHEESE" - penne, cheddar cheese sauce hot sauce, grilled chicken, bread crumbs **\$21**
- ENTRÉE SPECIAL OF THE DAY – chef's whim, market price

**LUNCH: FRI, SAT, SUN
11AM - 3PM**



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DRINK MENU

WINE


	GL	BTL
White & Rosé		
Oregon Pink, Rosé, Sparkling, OR, N.V.	\$8	
Poema, Cava, Spain, N.V.	\$10	\$38
Justin, Sauvignon Blanc, CA, 2022	\$12	\$44
Roaming Dog, Riesling, WA, 2020	\$11	\$42
Bollini, Pinot Grigio, Italy, 2021	\$12	\$44
Rodney Strong, Chardonnay, CA, 2020	\$14	\$54
La Playa, Rosé of Cab. Sauvignon, Chile, 2022	\$9	\$34
Bricco Riella, Moscato d'Asti, Italy, 2022		\$30
Kim Crawford, Sauvignon Blanc, NZ, 2022		\$36
Michael David Freakshow, Chardonnay, CA, 2021		\$40
Red	GL	BTL
Sea Sun, Pinot Noir, CA, 2021	\$13	\$50
La Linda, Malbec, Argentina, 2021	\$10	\$38
Raymond, Merlot, CA, 2021	\$12	\$46
Michael David, Zinfandel, CA, 2020	\$12	\$44
75 Wine Co, Cabernet Sauvignon, CA, 2021	\$14	\$54
Ferrari-Carano, Red Blend, CA, 2019	\$14	\$54
Qupe, Syrah, CA, 2020		\$45
Lechuza, Garnacha, Spain, 2019		\$30
Renzo Masi, Chianti Riserva, Italy, 2019		\$34
Hitching Post, Pinot Noir, CA, 2020		\$45
Pessimist by DAOU, Red Blend, CA, 2021		\$55
Grower's Guild, Cabernet Sauvignon, WA, 2018		\$45
Honig, Cabernet Sauvignon, CA, 2018		\$88
Duckhorn, Merlot, CA, 2020		\$95

BOTTLES & CANS

JUST CLAP YOUR HANDS!

Budweiser	\$5
Coors Banquet Short Necks	\$5
Horse & Dragon Dino Hop IPA	\$6
Blue Moon	\$8
Dos Equis Lager	\$5
Modelo Negra	\$5
Colorado Native Amber	\$6
Pabst Blue Ribbon Tallboy Can (16oz.)	\$6
Holidaily Fat Randy's IPA (GF Beer)	\$7
Heineken 0.0 (non-alcoholic)	\$7
Summit Dry Cider	\$6
Summit Blueberry Lavender Cider	\$8
White Claw (Peach or Mango)	\$6

MOCKTAILS & NON-ALCOHOLIC

The Foal lime, ginger beer, simple syrup	\$5
Hug on the Beach orange, pineapple, lime, grenadine	\$5
Shirley Temple lemon-lime soda, grenadine, cherry	\$5
Arnold Palmer iced tea and lemonade	\$5
Virgin Mary tomato juice, house spices, celery, olives	\$5
Lavender Lemonade lemonade, soda water, lavender	\$5
 pepsi	
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Starry Mug Root Beer, Sobe Lifewater, Lemonade, Ice Tea	\$4

LIBATIONS & COCKTAILS

Cucumber-Lime Press house-infused cucumber vodka, lime, simple, soda	\$13
Huckleberry Lemonade 44 north huckleberry vodka, house mint lemonade blueberry drizzle	\$13
Jimi's Citrus Sour hendrick's gin, grapefruit, lemon, cointreau, simple	\$13
House Sangria marinated fruit, house wine, brandy	\$12
Strawberry Gin Fizz strawberry infused spring 44 gin, st. germain, lime, tonic	\$13
Peach Blossom spring 44 vodka, peach schnapps, st. germain, lemon	\$13
Hearth Margarita exotico tequila, triple sec, agave, house-squeezed lime and lemon	\$12
Cranberry Whiskey Sour bourbon, cranberry, sour mix	\$10
Golden Sombrero jalapeño-infused tequila, mezcal, aperol, agave, lemon	\$15
Blackberry Fields Forever spring 44 gin, leopold's blackberry, lime, mint, simple	\$13
MARTINIS	
"Cuke" hendrick's gin, cucumber vodka, lime	\$15
Empress '03 empress indigo gin, st. germain, simple, lemon	\$13
Windsor Manhattan bourbon, chambord, orange bitters, luxardo cherry	\$13
Lemon Drop lemon-infused spring 44 vodka, simple, lemon twist	\$14
Fallen Apple leopold's apple bourbon, spiced rum, bitters, lemon cranberry, cinnamon	\$16
Dirty Blue Goose grey goose vodka, olive juice, blue cheese stuffed olives	\$18