

# RAFTERS

RESTAURANT & BAR

## APPETIZERS

### CHARCUTERIE BOARD FOR 2 — \$28

Assorted Local Cheeses / Smoked Almonds / Salami / Prosciutto / Pepperheads Jelly

### BRUSCHETTA - \$14

Tomato Confit / Celgene Mozzarella / Basil / Balsamic Drizzle/ Rosemary Focaccia

### RAINIER CRUNCH WINGS - \$14

Tossed in Chili Garlic Crunch Sauce

### CURRY ROASTED CAULIFLOWER - \$14

Cucumber Raita / Pistachio / Toasted Sesame Seeds

### ARGENTINIAN RED SHRIMP - \$14

Sautéed in Cajun Lemon Butter / Corn Pico de Gallo/ Focaccia Toast Points

## SALADS

### GARDEN - \$10

Greens / Tomato / Onion/ Cucumber / Croutons

### HARVEST BOWL - \$15

Greens / Roasted Sweet Potato / Brussels Sprouts / Goat Cheese /  
Apple / Pecans / White Balsamic Vinaigrette

## BURGERS / SANDWICHES / WRAPS

ALL BURGERS AND SANDWICHES COME WITH FRIES OR SALAD, SUB SOUP +\$2

### CHEESEBURGER - \$21

Tillamook Cheddar / Lettuce / Tomato / Onion / Pickles / Rrafters Aioli (Add Bacon +\$2)

### POWDER PASS BURGER - \$22

Arugula / Goat Cheese / Caramelized Onion / Fig Jam ( Add Bacon +\$2)

### CRISPY CHICKEN SANDWICH - \$22

Lettuce / Tomato / Pickles / Maple Bourbon Drizzle/ Mayo (Add Bacon +\$2)

### PORK BANH MI - \$20

Marinated and Grilled Pork / Carrot / Cucumber / Cilantro / Sriracha Mayo

### SALMON CAESAR WRAP - \$21

Sockeye Salmon / Romaine / Caesar Dressing / Fried Capers / Spinach Wrap

### ITALIAN HOT BEEF HOAGIE - \$22

Braised Beef / Peppers / Onions / Provolone Cheese / Hoagie / Beef Jus

IMPOSSIBLE BURGER AND GLUTEN FREE BUNS AVAILABLE UPON REQUEST

## PASTAS

### CAJUN SHRIMP PASTA - \$26

Cajun Shrimp / Uli's Kielbasa Sausage / Bell Peppers / Onions / Parmesan White Wine Sauce

### RAFTERS VEGETARIAN PASTA - \$22

Mushroom / Broccoli / Zucchini / Tomato / Onion/ Bell Pepper / Parmesan White Wine Sauce

GLUTEN FREE  VEGETARIAN  VEGAN 

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates.

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.