

Polaris

GREENS

CAESAR SALAD*	11
Romaine hearts, house-made Caesar dressing, focaccia croutons, lemon, Parmesan	
<i>Add Chicken 5 Salmon 7 Shrimp 8</i>	
ARUGULA PEAR SALAD	13
Spinach, candied pecans, Fourme d' Ambert blue cheese, cranberries, champagne vinaigrette	
<i>Add Chicken 5 Salmon 7 Shrimp 8</i>	
SALADE NIÇOISE	15
King salmon, fingerling potatoes, haricot verts, soft egg, olives, butter lettuce, capers, baby tomatoes, radishes, shallot-Dijon vinaigrette	
CHOP CHOP SALAD	14
Grilled chicken, romaine, radicchio, artichokes, chickpeas, almonds, Manchego, olives, carrots, pomodoro tomatoes, crostini, red wine vinaigrette	
GRILLED PRAWN SALAD	20
Whole romaine hearts, Oregon blue cheese, sun-dried tomatoes, scallions, warm pancetta dressing	
GINGER-LEMONGRASS STEAK SALAD*	17
Baby bok choy, arugula, cucumbers, chiles, mint, snap peas, cashews, jicama, ponzu vinaigrette	

SANDWICHES

Sandwiches served with your choice of Caesar or baby greens, soup, fries, or raw vegetables

TURKEY SANDWICH	13
Turkey, Havarti cheese, cucumber, sweet onion, lettuce, Dijon mayo	
TUNA SANDWICH	13
St. Jude's albacore, dill, arugula, lemon, marinated tomato	
DOUBLE R RANCH BURGER*	14
White cheddar, lettuce, tomato, balsamic onion, Portlandia ketchup, pub bun	
GRILLED SALMON BLTA*	14
Applewood-smoked bacon, lettuce, avocado, tomato, caper aioli, sourdough	

MAINS

TACOS	15
Alaskan halibut or chipotle chicken, salsa rojo, salsa verde, cabbage-cilantro slaw, avocado, corn or flour tortilla, Mexican rice & beans	
SPICY AHI TUNA POKE BOWL*	18
Buckwheat soba noodles, poached egg, cucumber namasu, wakame, baby bok choy, avocado	
COLUMBIA RIVER STEELHEAD	19
Roasted sunchokes, citrus beurre blanc	
CHICKEN PAILLARD	15
Thinly pressed chicken breast, lemon-rosemary white wine sauce, arugula, haricot verts, fennel	
STEAK FRITES*	16
Six-ounce top sirloin, maître d' butter, truffle fries, grilled escarole	

**Consuming raw or undercooked foods to order may increase your risk of foodborne illness.*

cocktails

SPRING FLING	Kettle One, St-Germain, grapefruit, Aperol	12
AGAVE BRAMBLE	Corralejo Reposado, blackberry, lime, ginger beer	12
ELECTRIC LADY	Beefeater, blueberry, ginger, lemon	12
ROSES SOUR	Four Roses Small Batch, Cherry Heering, lemon, egg white	12
SMOKE & PINA	Herradura Silver, pineapple caramel, lime, mezcal float	12

NON-ALCOHOLIC

BUNDABERG GINGER BEER	5
THOMAS KEMPER ROOT BEER	5

beer

DRAFT \$5

Seasonal Tap
Chainline Polaris Pilsner
Mac & Jacks
Triplehorn IPA

CLASSIC BOTTLES \$4

Coors Light
Heineken
Corona
Amstel Light
Stella Artois
Widmer Brothers Hefeweizen
Guinness

SPECIALTY 22oz BOTTLES \$8

Ecliptic Carina Peach Sour
Pfriem Blonde Ale (375ml)
Reuben's Crikey IPA
Pike Monk's Uncle Triple Ale
Elysian Dragon's Tooth Stout

wine

ON TAP

THE VINCENT WHITE	<i>Board Track Racer by Mark Ryan, Columbia Valley, WA '16</i>	10
CHARDONNAY	<i>Terra Blanca Arch Terrace, Red Mountain '16</i>	10
RED BLEND	<i>Proletariat, Columbia valley, WA '12</i>	10

BUBBLES

PROSECCO	<i>Jeio brut DOC, Veneto, IT</i>	9/36
CREMANT ROSÉ	<i>Lucien Albrecht brut rosé NV, Alsace, FR</i>	14/56

WHITE

PINOT GRIS	<i>Erath, Oregon '15</i>	9/36
SAUVIGNON BLANC	<i>Nobilo Icon, Marlborough, NZ '14</i>	10/40
CHARDONNAY	<i>Hartford Court, Russian River Valley, CA '15</i>	13/52
ROSÉ	<i>Sangiovese Il Rose di Casanova, Tuscany, IT '16</i>	11/44

RED

PINOT NOIR	<i>Lachini, Chehalem Mountain, OR '14</i>	14/56
SANGIOVESE	<i>La Spinetta IL Nero di Casanova, Piedmont, IT '12</i>	13/52
MALBEC	<i>Zolo, Mendoza, AG '16</i>	8/32
BORDEAUX BLEND	<i>Baron's, Columbia Valley, WA '12</i>	13/52
CABERNET SAUVIGNON	<i>Chateau Smith, Columbia Valley, WA '14</i>	11/44

SOMMELIER SELECTIONS

MARK RYAN DEAD HORSE	<i>Red Mountain, WA '14</i>	26/90
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