



# TIMBERS

## SMALL PLATES

### Pastor Chicken Wings ... \$ 18

10 Mexican style chicken wings, pineapple chutney, cilantro cream, pickled onions

### Smoked Chicken Nachos ... \$ 19

tortilla chips, cheese blend, guacamole, pico de gallo, sour cream

### Garlic Fries ... \$ 8

herb butter, Grana Padano, fry sauce

### Meat and Cheese Plate ... \$ 24

Beehive cheese Co "Cajun rub cheddar", Gorgonzola Creminelli's "Sopressata", Prosciutto cornichons, baguette, fruit and nuts

### Avocado and Edamame Hummus ... \$ 17

seasonal vegetables, grilled pita

### Fresh Spring Rolls ... \$ 16

marinated mushrooms and veggies on rice paper, sweet peanut sauce, sesame seeds

## SOUPS AND SALADS

### Soup Du Jour

cup \$7

bowl \$12

### Impossible Chili ... \$ 12

potatoes, beans, tofu, tomatoes, cashew cream

### Heirloom Tomato Salad ... \$ 14

mozzarella Ciliegene, lime yogurt dressing, roasted pepitas, olive oil

### Wedge Caesar Salad ... \$ 14

artisan romaine, caesar dressing, sourdough croutons, parmesan cheese

add chicken \$6

add shrimp \$10

## FLATBREADS

### Mediterranean ... \$ 14

basil pesto, mozzarella and feta cheese, olives, sun dried tomatoes

### Shrimp Scampi ... \$ 16

garlic shrimp, fontina and parmesan cheese, lemon

## MAIN

### Niman Ranch Striploin ... \$ 37

roasted baby potatoes, blistered shishito peppers, chimichurri

### Pan Seared Halibut ... \$ 36\*

sugar snap peas, smoked yellow tomato coulis, water crest, chili oil

### Fish Tacos ... \$ 24

blackened mahi mahi, cabbage, cilantro cream, lime, pickled onions, spicy aioli

### Summer Pasta ... \$ 23

pappardelle, roasted zucchini, squash and tomatoes, edamame, goat cheese

### Spicy Chicken Sandwich ... \$ 19

butter milk chicken, house spicy rub, spicy aioli, lettuce, tomato  
served on a brioche bun with french fries, sweet potato fries or arugula salad

### French Dip ... \$ 19

shaved roast beef, roasted garlic aioli, provolone cheese, au jus  
served on a toasted baguette with french fries, sweet potato fries or arugula salad

### Timbers Burger ... \$ 21\*

8oz beef patty, caramelized onions, white cheddar, red pepper aioli, iceberg lettuce, tomato

served on a pretzel bun with french fries, sweet potato fries or arugula salad

## DESSERTS

### Blueberry Cobbler ... \$ 13

vanilla whipped cream

### Peach Galette ... \$ 12

vanilla ice cream

### Lime Creme Brulee ... \$ 12

sugar, lime

### Ice Cream and Sorbet ... \$ 6

vanilla, strawberry, chocolate, dragon fruit

Executive Chef - Mauricio Lopez

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness