

SNACKS

MWL SOURDOUGH BREAD
baked fresh daily in house
served with house cultured butter
bitterman's sea salt

CHEESE BOARD
selection of artisanal cheeses
fruit preserves, toasted nuts
bee local 'high desert' honey

MEAT BOARD*
selection of house prepared meats
pickled and fermented produce

HOUSE FAVORITES

PACIFIC NW OYSTERS*
2 featured varieties
peated scotch mignonette

CORN FED BEEF TARTARE*
creekstone farms KS
pink peppercorn, juniper, egg yolk
multigrain crostini, orange agrumato

FRIED CAULIFLOWER
parmesan tempura
aged balsamico

SPRING SALAD
soft lettuces, basil, cilantro
jicama, berries, rice cracker
cucumber dressing

ROASTED BEETS
herbed yellow beets
spiced red beets
chiogga chips, chevre

SALT & PEPPER FRIES
kennebec potatoes
ketchup, whiskey sour aioli*

SUPPER

1/2 CORNISH GAME HEN
palmetto farms SC
bourbon-molasses glaze
braised greens

SEARED LAMB CHOPS*
anderson valley ranch OR
celery root puree
rosemary-pomegranate bordelaise

40 DAY DRY-AGED RIBEYE*
st. helens ranch WA
3 lb steak, carved off the rack to order
with side salad, salt & pepper fries
smoked olive oil
please allow at least one hour for cook time

CLASSIC HAMBURGER*
nicky usa ground chuck OR
hook's 5yr cheddar, honey cured bacon
butter lettuce, special sauce
with salt & pepper fries

BRAISED PORK BELLY
snake river farms ID
pickled Brussels sprouts
sunchoke chips

MAC & CHEESE
pasta al torchio, cave aged gruyere
aged cheddar, *rogue blue*
rapini, breadcrumbs

ADD BACON

Automatic gratuity of 20% is added for parties of 6 or more.

**Hamburgers & Steaks are cooked to order
*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness*

*Our leather coasters are the property of MWL.
If you would like to purchase them, please let us know
and they will be added to your bill at \$12 per coaster.*

AFTER DINNER

FROMAGE BLANC CHEESECAKE

gluten free almond crust, seasonal fruit
lemon mousse, almond tuile

DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, milk chocolate mousse
rye caramel, toasted meringue

BUTTERMILK TART

brown butter crust, orange-vanilla chantilly
honeycomb toffee, candied orange peel

FRESH DOUGHNUTS

rotating selection, seasonal glaze

CHEESE BOARD

selection of artisanal cheeses

PEDRO XIMENEZ

Aurora, Jerez

KOPKE 1998 COLHEITA

Porto, Portugal

PARK MWL SINGLE BARREL

18yr, 42.8 abv, Borderies Cognac

RUFOUS

novo fogo calibri, creole shrub, house spirits coffee liqueur,
amaro nonino, novo fogo coffee bitters

NORDIC CORDUROY

linie aquavit, moscatel, hayman's sloe gin
scrappy's celery bitters

UNDERBERG

Bitter