



DINNER MENU

4PM – 9PM



STARTERS

BRUSSEL SPROUTS \$12

Fried brussel sprouts, pecans, and bacon served with a pomegranate vinaigrette

CHARCUTERIE \$18

Chefs' choice of three meats and three cheeses, olives, pickled vegetables, house made crackers.

DAILY SOUP \$8

Ask your server about our daily soup

KUROBUTA \$15

Snake River Farms Pork Belly, Cured and Braised then roasted for a crispy outside
Served with Apple Gochujang

SALADS

TENDRILS SALAD \$12

Romaine with cucumbers, tomatoes, garbanzo beans and Pecorino cheese
with house made lemon thyme vinaigrette


WINTER GREENS \$14

Baby kale, mizuna, mustard greens, pomegranate arils and Parmigiana Reggiano, tossed in a red wine vinaigrette.

CAESAR SALAD \$13

Romaine with Parmigiano Reggiano, focaccia croutons,
and tomatoes tossed in Caesar dressing



 Marked items are made without gluten; however, we are not a gluten-free kitchen.
Please note there is a risk of cross-contamination for these items.

All sandwiches and burgers can be made with gluten-free buns upon request.

* These items are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.



SAGECLIFFE
— RESORT & SPA —
WASHINGTON STATE