

SMALL PLATES

CROSTINI ipa shredded chicken, curry butter, roasted red peppers 8

CEVICHE TOSTADA pineapple shrimp ceviche, cilantro, avocado aioli 11

WAGYU TACOS carne asada steak, watermelon radish salsa, aged gouda 14

BITTER GREENS SALAD roasted grapes, hazelnuts, goat cheese, watermelon radish, fig balsamic, horseradish almond cream 7

ANTIPASTO SALAD pickled cipollini onions, salami calabrese, green olives, red onion, pickled sweet peppers, fresh mozzarella, balsamic 8

SHAREABLES

BOX WINGS buffalo, nashville bbq, orange sambal or jerk with ranch or bleu cheese 13

BOX NACHOS house-made tortilla chips, roasted corn & black bean salsa, cheddar jack, habanero aioli 13 ADD CHICKEN OR BEEF 3

FIRE BAKED CHEESE roasted red pepper three cheese dip, flatbread 13

MEATBALLS bison meatballs, parsnip purée, fig balsamic 10

SMALL PASTA

PANCETTA CARBONARA house-made linguine, pancetta, garlic, egg, peas, scallions, parmesan 9

JERK SHRIMP gnocchi, pickled sweet peppers, goat cheese 10

TORTELLINI pesto, parmesan 10

IPA CHICKEN LINGUINE house-made linguine, ipa shredded chicken, basil, roasted red peppers, red pepper flakes, parmesan 9

WOODSTONE PIZZA

MARGHERITA tomato sauce, fresh mozzarella, basil, olive oil 14

MUSHROOM AND GARLIC garlic butter, roasted mushrooms, arugula 14

PESTO pancetta, pickled sweet peppers, truffle oil 15

BBQ shredded beef, bbq sauce, roasted corn & black bean salsa, cheddar jack, habanero aioli 13

SALAMI CALABRESE spicy salami, green olives, pickled sweet peppers, herb de provence, mozzarella, honey, fennel pollen 15

MAIN

RIBEYE 20 oz., red wine butter 30

SCALLOPS cranberry mostarda, ginger oil, horseradish almond cream 21

PECAN CRUSTED SALMON roasted grapes, red wine sauce 20

FREE RANGE IPA CHICKEN orange sambal glaze 19

BISON TENDERLOIN cranberry mostarda, demi glaze 28

WAGYU FLANK 6 oz. flank steak, pickled cipollini onions, fig balsamic 26

BURGERS AND SANDWICHES

served with hand-cut fries

THE BOX BURGER juicy Lucy, guacamole, sugar-cured bacon, fried egg, habanero aioli, lettuce, tomato, onion, potato bun 16

*prepared medium-well

THE STEAK BURGER cranberry mostarda, gouda, caramelized onion, mushrooms, arugula, mayo, potato bun 16

CHICKEN SANDWICH grilled chicken, avocado aioli, romaine, tomato, sugar-cured bacon, muenster, ciabatta 14

PASTRAMI REUBEN house-smoked pastrami, muenster, chow chow, chipotle aioli, marble rye 14



SIDES

GREEN BEANS caramelized cipollini onion 6

MASHED POTATOES garlic butter 5

ASPARAGUS butter, herbs 6




ROASTED ROOT VEGETABLES honey-glazed 6

BRUSSELS SPROUTS fig balsamic glazed, pancetta 6

HAND-CUT FRIES parmesan, truffle oil 5

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HOURS OF OPERATION:
Sun - Thurs 11am to 10pm
Fri and Sat 11am to 11pm

WINES BY THE GLASS

WHITE BY THE GLASS

Glass/Bottle

House White 5/20
Riesling J. Friederich, Germany 6/25
Pinot Grigio Santa Di Terrossa, Italy 7/28
Sauvignon Blanc La Playa, Argentina 7/28
Chardonnay Vigilance, Lake County, CA 9/40
Chardonnay Decoy by Duckhorn, Sonoma, CA 11/45

RED BY THE GLASS

Glass/Bottle

House Red 5/20
Pinot Noir Mossback, Central Coast, CA 9/40
Pinot Noir ROCO, Willamette Valley, OR 13/52
Blend Disruption, Columbia Valley, WA 9/40
Cabernet Sauvignon Vigilance, Lake County, CA 9/40
Cabernet Sauvignon Decoy by Duckhorn, Sonoma, CA 13/52

WINE BOTTLES

WHITE BY THE BOTTLE

Pinot Grigio Cantina Bozen, Bolzano, Italy 38
Riesling Paetra "Eola-Amity Hills," Willamette V., OR 60
Sauvignon Blanc Vigilance, Lake County, CA 40
Sauvignon Blanc Decoy by Duckhorn, Sonoma, CA 45
Blend Lopez De Heredia, "Vina Gravonia," Rioja, Spain 55

Pallagrello Bianco Michele Alois "Caiati," Italy 52
Chardonnay MacRostie, Sonoma Coast, CA 50
Chardonnay Frog's Leap Vineyard, Napa Valley, CA 75
Chardonnay Disruption, Columbia Valley, WA 40
Chardonnay White Rock Vineyards, Napa Valley, CA 89

RED BY THE BOTTLE

Pinot Noir Soter Vineyards "Planet Oregon," OR 45
Pinot Noir Failla, Sonoma, CA 85
Pinot Noir Brick House Vineyard, Willamette Valley OR 90
Pinot Noir Trisaetum, Willamette Valley, OR 67
Sangiovese Frascole "Chianti Rufina," Italy 35
Blend Lopez De Heredia "Vina Cubillo," Rioja, Spain 59
Malbec Vina Cobos "Felino," Mendoza, Argentina 47
Merlot Alexander Valley Vineyards, Sonoma, CA 45
Carmenere Errazuriz "Max Reserva," Chile 45
Zinfandel Ridge Vineyards "Three Valleys," CA 69
Barbera Vietti, Barbera D'Asti, Castiglione Falletto, Italy 45
Cabernet Franc Lang & Reed, Napa Valley, CA 65

Blend Andrew Will "Two Blondes," Zillah, WA 135
Blend Matchbook "The Arsonist," CA 50
Blend White Rock Vineyards "Claret," Napa Valley, CA 125
Blend Andrew Will "Involuntary Commitment," Columbia Valley, WA 59
Cabernet Sauvignon Broadside, Paso Robles, CA 40
Cabernet Sauvignon Rob Murray "F.O.N.," CA 60
Cabernet Sauvignon Mount Eden "Domaine Eden," Santa Cruz, CA 79
Cabernet Sauvignon Frog's Leap, Napa Valley, CA 125
Cabernet Sauvignon Keenan, Napa Valley, CA 110
Cabernet Sauvignon Chateau Montelena, Napa, CA 115
Cabernet Sauvignon Pride Mountain Vineyards, Napa Valley, CA 155
Cabernet Sauvignon Adaptation, Napa Valley, CA, 125

DESSERT

Port Noval "Black" Porto, Portugal 8/45
Port Noval 10 Year Tawny, Portugal 11/70
Sweet Elio Perrone Moscato D'Asti, Italy 37

BEFORE AND AFTER DINNER

Sparkling Baron De Seillac, Rose Brut, France 30
Sparkling Valkyrie "Merkat" Cava, Spain 35
Sparkling BLU Prosecco, Italy (187ml) 7
Sparkling Argyle Brut, Willamette Valley, OR 50
Sparkling Marc Hebrart "Reserve," Brut Champagne, France 60 (375ml)

SPECIALTY COCKTAILS

TEMPERANCE ISLAND SANGRIA Protocolo house red wine, Chambord, orange juice, lemon, lime, orange and cherry 11

BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, house-made margarita mix, blood orange purée, himalayan pink sea salt, orange twist 9

COCONUT LEMON MULE Titos, Malibu, Cock and Bull ginger beer, coconut shavings, lemon juice, lemon twist 8

COLLINS' OLD FASHIONED Maker's Mark 46, Cock'n Bull cherry ginger beer, Fee Bros orange bitters, Luxardo cherries, orange wedge, orange shaving 11

RAZZBERRY BASIL MARTINI Stoli Raspberry, Sprite, raspberry purée, basil 9

COOL AS A CUCUMBER PRESS Bacardi, Press Pomegranate Ginger Spiked Seltzer, cucumber, lime juice, lime twist 10

AZUL LEMONADE Stoli Citros, Malibu, Blue Curacao, house-made lemonade, lemon wedge 8

WOODFORD RESERVE PALMER Woodford Reserve Bourbon Whiskey, house-made lemonade, iced tea, lemon wedge 12

MARKET ROOM

Reserve our private dining room for your next important event!

**Grooms Dinners - Baby Showers - Bridal Showers
Private Wine Dinners - Private Chef Dinners -
Work Meetings**

***See manager for details or
email us: info@tboxbarandgrill.com**

HAPPY HOUR

Mon - Fri 2PM - 6PM & All Day Sunday

HALF PRICE WINE BOTTLES

*After 5pm

WEDNESDAYS & SUNDAYS

BEER

BOTTLES

Bud Light | Budweiser | Miller Lite |
Michelob Golden Draft Light | Coors Light |
Michelob Ultra | Leine's Honey Weiss 4

Stella Artois | Corona Extra 5
PRESS Hard Seltzer (12oz CAN) 5
Angry Orchard | Strongbow (Gluten Free) 5
Odoul's (Non-Alcoholic) 5