



SMALL PLATES

BISON TARTARE CROSTINI raw bison tenderloin, onion, capers, egg yolk, cranberry mostarda, bread 9

WILD RICE AND FARRO SALAD scallions, squash, walnuts, raisins, celery, crème fraîche, maple vinaigrette 7

ITALIAN "CHILI CHEESE" FRIES polenta fries, bolognese, crème fraîche, parmesan 6

SHRIMP TACOS two flour tortillas, black bean salsa, guacamole, chipotle aioli 10

ANTIPASTO SALAD fingerling potato, salami calabrese, green olives, red onion, tomato, pickled sweet pepper, mozzarella, balsamic 8

SHAREABLES

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

BOX NACHOS house 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

SMALL PASTA

BISON RAGU green spaetzle, crème fraîche 10

JERK SHRIMP gnocchi, pickled sweet peppers, goat cheese 11

BAKED TORTELLINI four cheese sauce, herbs de provence 9

BOLOGNESE pappardelle, parmesan, fennel pollen, hazelnut gremolata 11

WOODSTONE PIZZA

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

MUSHROOM AND GARLIC garlic butter, roasted mushrooms, arugula 14

CHICKEN ASPARAGUS four cheese sauce, chicken, asparagus, pickled sweet peppers 14

BBQ BEEF 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 caramelized onion jam 21

SALMON maple glaze 19

DOUBLE BONE-IN PORK CHOP stone ground mustard sauce 21

FREE RANGE CHICKEN blackened lemon beurre blanc 18

BISON TENDERLOIN cranberry mostarda, demi glace 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 13

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

SIDES

JALAPEÑO CHEDDAR POLENTA 5

MASHED POTATOES 5

ASPARAGUS butter, herbs 6




POTATO CROQUETTE 6

FRIED FINGERLING POTATOES
goat cheese, herbs 5

CARROTS honey-cumin glaze 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

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

WINES BY THE GLASS

WHITE BY THE GLASS

Glass/Bottle

House White 5/20

Riesling J. Friederich, Germany 6/25

Pinot Grigio Santa Di Terrosa, Italy 7/28

Sauvignon Blanc La Playa, Argentina 7/28

Chardonnay Vigilance, Lake County, CA 9/40

Chardonnay Matchbook, The Arsonist, CA 13/52

RED BY THE GLASS

Glass/Bottle

House Red 5/20

Pinot Noir Mossback, Central Coast, CA 8/32

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 Frascote "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 DRINKS

COCKTAILS

THE BOX MULE Vanilla Crown Royal, ginger beer, dash aromatic bitters, lime wedge 10

BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, house-made margarita mix, blood orange purée, himalayan pink sea salt, orange twist 8

BOX BRAVE BULL Revel Avila Blanco, Kahlua, cream, hazelnuts 10

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

THE WARM UP Fireball, Rumchata, Hot Chocolate, cinnamon stick, whipped cream 8

THE ELEMINT Creme De Menthe, Creme De Cacao, heavy whipping cream, chocolate shavings 10

GIN AND JAM St-Germain, Hendricks Gin, soda water, lemon squeeze, rosemary, berries 10

THE MAPLE LEAF Makers Mark Bourbon, Grand Marnier, cranberry juice, maple syrup, thyme, orange shaving, candied cranberries 12

MARKET ROOM

Reserve our private dining room for your next important event!

Grooms Dinners - Baby Showers - Bridal Showers
Private Wine Dinner - Private Chef Dinner -
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 6pm

WEDNESDAYS & SUNDAYS

BEER

BOTTLES

Bud Light | Miller Lite | Michelob Golden Draft Light |
Coors Light | Michelob Ultra | Leine's Honey Weiss 4
Stella Artois 5

Widmer Brothers Omission 6

Angry Orchard, Crisp Cider 4

Strongbow (Gluten Free) 5

Odoul's (Non-Alcoholic) 5

*Check with your server regarding our 12 rotating tap selections and build your own beer flight program