

AGATE ALLEY

(bistro)

SMALL PLATES

Soup du jour Soup of the day. Cup \$3.5 Bowl \$5

Crinkle Cuts Golden fries tossed with sea salt and fresh pepper. \$4.5

Chicken Strips Served with fries. \$6.5

Walla Walla Onion Rings Hand cut sweet Walla Wallas, tossed with seasoned flour and fried to golden perfection. Served with spicy aioli. \$6

Agate Alley Sliders Four ground sirloin mini burgers, spice-rubbed and served with pickles and onions. \$7

Hummus Dip House made garlic hummus with warm pita. \$6.5

Agate Alley Wings Chicken drumettes, served spicy or bar-b-que style, with celery sticks and bleu cheese dressing. \$7

Calamari Fresh squid sliced and tossed with seasoned flour, Korean chili flakes, salt and pepper. Served with a citrus ponzo dipping sauce and garnished with fresh jalapeño. \$8.5

Veggie Tempura Seasonal harvest vegetables, lightly fried in a flaky tempura and served with stone ground mustard aioli. \$8

N.W. Mac & Cheese Elbow noodles with caramelized Walla Walla onions in a creamy Tillamook cheddar cheese sauce. \$6.5

Ahi Poke Fresh sashimi grade ahi, cubed and marinated in a sweet South Pacific sauce with green onions and sesame. Served with spicy sweet cucumber salad and grilled toast. \$10.5

Fish Tacos Grilled Mahi Mahi, pickled vegetable slaw and fresh cilantro. Served in warm flour tortillas with fresh salsa, and guacamole. \$8.5

Spanish Mussels One pound of Blue Mussels, sautéed in smoked paprika, saffron, cumin, white wine, garlic and tomatoes. Served with grilled bread. \$9

SALADS

The Agate Salad Mixed spring greens, cucumbers, garbanzo beans, red onions, grape tomatoes, finished with toasted hazelnuts and shaved parmesan cheese. Choice of dressing. \$6.5 Add Chicken or Smoked Salmon \$9.5

Dressings: Garlic cheese vinaigrette, Champagne white truffle vinaigrette, Ranch, Bleu cheese, 1000 island, Italian

Roasted Beet Olive oil roasted beets, sliced and served with tossed greens, Oregon goat cheese, candied walnuts and white truffle vinaigrette. \$8.5

Spinach Baby spinach, candied walnuts, granny smith apples, red onions and bleu cheese crumbles, tossed with white truffle vinaigrette and served with grilled croutons. \$9.5 (half \$6)

Caesar Fresh crisp romaine hearts, shaved parmesan cheese and garlic croutons, tossed with house made Caesar dressing. \$8.5 (half \$5.5) Add Chicken or Smoked Salmon \$11.5

ENTREES

Horseradish Crusted Salmon Fresh marinated salmon fillet, crusted with a smoked salmon horseradish and dressed in a roasted yellow pepper sauce. Served with garlic smashed potatoes and fresh vegetables. \$14

Ancho Ahi Grilled ancho chili-rubbed sashimi-grade ahi, presented over a spiced sweet potato mash and dressed with a Catalonia-style Romesco sauce. Served with fresh harvest vegetables. \$15

“The Fungus Among Us” Pot Pie Assorted local wild mushrooms, fresh harvest vegetables and herbs in a savory mushroom red wine sauce, deliciously tucked into a light & flaky pastry shell. Served with sweet potato mashers. \$14 Add Chicken or Smoked Salmon \$17

Pumpkin Enchiladas Roasted pumpkin, seasoned with mild peppers, rolled in flour tortillas and topped with sour cream and a rich mole & cheese sauce. Served with rice, porter baked beans and pico de gallo. \$10 (vegetarian)

Halibut Puttanesca Fresh Parmesan-crusted Halibut fillet, served over saffron linguini with roasted red peppers and topped with our perfect puttanesca. \$17

The Agate Steak 10oz. Flat Iron steak, grilled to order in a smoked paprika/chili rub. Served with Gorgonzola butter, crinkle cut fries, and fresh vegetables. \$20

Daily Special Your server would love to tell you all about it!

SANDWICHES All sandwiches served with choice of side

Agate Alley Burger 1/3 lb. spice rubbed fresh ground beef, charbroiled and served with green leaf lettuce, fresh tomato, sweet onions, pickles and aioli. Served on an onion bun. \$7.5 Sub **Garden Burger** at no extra charge

Add Tillamook Cheddar \$1 Add Sautéed Mushrooms \$1 Add Bacon \$1

Oregon B.L.T. Thick cut Oregon peppered bacon, green leaf lettuce and fresh tomato on toasted sour dough bread. Served with garlic aioli. \$7.5 (Sub Avocado slices and make it an A.L.T.)

Grilled Portobello Balsamic marinated portobello slices, grilled and topped with swiss cheese. Served with sweet onions, green leaf lettuce, sun-dried tomato aioli on a toasted onion roll. \$8.5

Grilled Veggie Pita Marinated zucchini and portobello slices, grilled with yellow peppers and sweet onions. Served with melted goat cheese, hummus and green leaf lettuce in a grilled pocket pita. \$8

Turkey Sandwich Mesquite smoked turkey piled high with lettuce, tomato, red onion, garlic aioli and mustard with your choice of cheddar or swiss. Served on either toasted whole wheat or sour dough. \$8

Saigon Sub House-made lemongrass ginger sausage, pickled vegetables, jalapenos and cilantro with a spiced kewpie mayo, served on French baguette. \$8.5

Grilled Chicken Caesar Marinated chicken breast, grilled and served with crisp romaine lettuce, garlic Caesar dressing and fresh tomato on a toasted onion roll. \$8.5

Ocean Melt Fresh bay shrimp, scallops, crab & artichoke hearts amid a creamy garlic parmesan sauce, topped with melted swiss cheese. Served with fresh tomato and green leaf lettuce on toasted sour dough. \$8.5

Sides: **Fries** Crinkle cut and golden fried, tossed with sea salt & fresh pepper.

House Salad Mixed spring greens, cucumbers, garbanzo beans, red onions, grape tomatoes, toasted hazelnuts, and parmesan cheese. Choice of dressing (Garlic cheese vinaigrette, Champagne white truffle vinaigrette, Ranch, Bleu cheese, 1000 island, Italian).

Soup du jour Soup of the day.

PIZZAS 10-inch thin crust

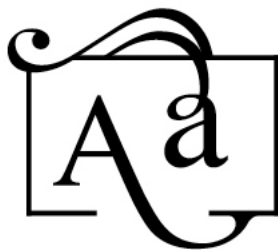
Margherita Fresh tomato, basil, mozzarella and olive oil with sea salt and fresh cracked black pepper. \$8.5

Six-Cheese Smoked Gouda, mozzarella, swiss, parmesan, fontina and cheddar cheeses with tomato sauce. \$7.5

Pepperoni Fresh tomato sauce, pepperoni, mozzarella and parmesan cheese. \$8.5

Wild Mushroom Mushrooms, caramelized onions, garlic, with fresh rosemary and thyme over a garlic cream sauce. \$9.5

Thai Chicken Marinated chicken, mushrooms, peanuts, green onions and mozzarella cheese with a spicy peanut sauce, garnished with fresh cilantro. \$9.5



(We use exclusively organic produce when available)

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Rootbeer, Fanta Orange, Tonic, Soda \$2 (small \$1.25)

OTHER DRINKS

Coffee \$2
Hot Tea \$2
Hot Apple Cider \$2.5
Hot Cocoa \$2.5
Ice Tea \$2.25 (small \$1.5)
Milk \$2.5 (small \$1.5)
Cranberry Juice \$2.5 (small \$1.25)
Orange Juice \$4.75 (small \$3.5)
Lemonade \$2.25 (small \$1.25)
Lavender Lemonade \$3.5 (small \$2)
Pomegranate Lemonade \$3.5 (small \$2)
Tomato Juice \$2.5

Open Everyday; Sunday 12pm-1am, Monday 4pm-1am, Tues-Sat 11am-1am

All menu items available to go – Free Wifi – Taco Tuesdays – Drink Wheel Thursdays

Agate Alley Bistro 1461 East 19th Avenue 541.485.8887