

# AGATE ALLEY

(bistro)

Open Everyday; Mon 4pm-1am, Tues-Fri 11am-1am, Sat-Sun 8am-1am

Menu items available to go – Free Wifi  
Taco Tuesdays – Drink wheel Thursdays

1461 East 19<sup>th</sup> Avenue 541.485.8887

(Aa lunch served from 11am-5pm)

## LUNCH PLATES

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

Soup du jour/Salad Bowl of soup with the Agate salad and choice of dressing. \$9.5

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

Baked Brie Creamy brie round, baked and topped with orange cranberry marmalade. Served with a roasted garlic confit and toast points. \$12

Hummus Dip House made garlic hummus, topped with sun-dried tomato relish and served with warm pita. \$7

Crab Cakes Red Rock Crab and jalapeño cakes with mango lime chutney alongside a bed of spring greens. Drizzled with curry aioli. \$9.5

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

Wild Salmon & Chips Teriyaki-marinated wild Atlantic salmon, battered in orange essence tempura. Served with a miso aioli dipping sauce. \$10

N.W. Mac & Cheese Elbow noodles with caramelized Walla Walla onions in a creamy Tillamook cheddar cheese sauce. \$7

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

Pumpkin Enchiladas Roasted pumpkin, seasoned with mild peppers, rolled in flour tortillas and topped with a rich mole sauce & cojita cheese. Served with rice, porter baked beans, sour cream and house-made salsa. \$10.5 (vegetarian)

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

Ahi Niçoise A composed salad of seared sashimi grade ahi, champagne white truffle vinaigrette-tossed spring greens with asparagus, pickled green beans, artichoke hearts, niçoise olives, cherry tomatoes, soft boiled egg and fingerling potatoes. \$12.5 (over)

## 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

Jamaican Jerk Sub Grilled chicken, marinated in our own spicy jerk sauce with mango ginger chutney. Served with lettuce, tomato & avocado on a toasted French roll. \$8.5

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 red and 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, jalapeño and cilantro with a spiced kewpie mayo, served on French baguette. \$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

## SOFT DRINKS

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

## OTHER DRINKS

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

(Parties of 8 or more add 18% gratuity)