



DINNER

SHAREABLE

LOCAL OYSTERS 19/35

chardonnay mignonette, lemon

SHELLFISH ARANCINI 15

Louie sauce, Aleppo

RANGE CARPACCIO 20

pickled wild mushrooms, black garlic aioli, crushed truffles, crispy alliums, herb salad

SPECK + WHIPPED BRIE 21

brûléed cheese, marionberry mustard, Marcona almond, grilled bread

SOUP + SALADS

SMOKED STEELHEAD CHOWDER 15

corn, potatoes, pickled jalapeño, fried saltine crumble

ROASTED BEETS 16

citrus, shaved fennel, basil, arugula, hazelnut citrus vinaigrette, lime leaf yogurt, puffed wild rice

LITTLE GEM WEDGE 15

blue cheese, bacon, pickled green tomato, red onion, everything bagel spice, Brasada sauce

RADICCHIO 15

strawberries, pickled celery root, hazelnut granola, Humboldt Fog cheese, maple balsamic vinaigrette

ENTRÉES

ALASKAN HALIBUT 44

spring vegetables, green garlic-coconut broth, garden herb oil, curried almond crumble

PAN ROASTED CHICKEN BREAST 39

asparagus, pickled ramps, capers, parsley salad, lemon, smoked chicken butter sauce

GRILLED BEEF TENDERLOIN 63

creamed spinach, black chanterelles, turnips, red onion jam, truffled Barolo jus

ROASTED PORK LOIN 49

parsnip puree, charred cabbage, strawberries, Calabrian chili, hazelnuts, shiso

BRASADA HOT MAITAKE MUSHROOM 37

crispy polenta, smoked onions, braised greens, Nashville hot sauce

SIDES

10

CRISPY POLENTA NUGGET

hazelnut romesco, chimichurri

CHARRED CABBAGE

miso, garlic, anchovy

SWEET POTATOES

cranberry, charred onion, burrata, pecan crumble

*Select menu items can be modified to accommodate dietary restrictions. Please ask your server.
Consuming raw or uncooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



RANGE
RESTAURANT & BAR

BEVERAGES

COCKTAILS

SMOKE & HAMMER 16

Buffalo Trace Bourbon, housemade old fashioned syrup, smoke top with oak and maple wood

ARMY/NAVY 15

gin, housemade orgeat, lemon juice, bitters

FULL SWING 16

Reposado Tequila, coconut cream, Brasada sage, lime juice, absinthe rinse, cardamom bitters, Hawaiian black salt rim

BRASADA BATCH MANHATTAN 16

Elijah Craig Rye, housemade bitters, port, sweet vermouth, barrel aged

GRANT 16 15

vodka, St Germain, pear puree, housemade ginger syrup, lemon juice

ESPRESSO MARTINI 16

vodka, Mr. Black cold brew coffee, fresh espresso

MOCKTAILS

SHRUB & SODA seasonal shrub + soda water 6

LAVENDER HONEY lemon, lavender honey, fresh pressed apple cider 8

THE SHIRLEY housemade grenadine, lemon, soda water 8

DRAUGHT BEER & CIDER

ROTATING SEASONAL TAPS ask your server about our offerings 7

IPA Boneyard Brewing, Bend, OR 6.5%, 70 IBU 8

STOUT Crux Fermentation Project, Bend, OR 14%, 70 IBU 9

SEASONAL CIDER Avid Cider Company, Bend, OR 6.2% N/A IBU 8

HAZY IPA Ecliptic Brewing, Portland, OR 6.5%, 45 IBU 8

PILSNER Pfriem Brewing, Hood River, OR 4.9%, 35 IBU 8

WHITE WINE BY THE GLASS | BOTTLE

PROSECCO Caposaldo Brut, Italy, NV 11 | 43

SPARKLING WINE Roederer Estate, CA, NV 15 | 59

SAUVIGNON BLANC Delille Cellars, Metier, Columbia Valley, WA 2022 14 | 55

PINOT GRIS Anne Amie, Willamette Valley, OR, 2022 14 | 55

CHARDONNAY Routestock, Sonoma Coast, CA, 2022 14 | 55

CHARDONNAY Lange Winery, Brasada Ranch Cuvee, Willamette Valley, OR 2020 15 | 59

ROSE OF PINOT NOIR Stoller Family Estate, Willamette Valley, OR, 2022 11 | 43

RED WINE BY THE GLASS | BOTTLE

PINOT NOIR Lange Winery, Brasada Ranch Cuvee, Willamette Valley, OR, 2022 14 | 55

PINOT NOIR Domaine Drouhin, "Row 503", Willamette Valley, OR, 2021 15 | 59

CABERNET SAUVIGNON Josh Phelps, "Grounded", Napa Valley, CA, 2020 14 | 55

CABERNET SAUVIGNON Les Traverses, Languedoc-Roussillon, (France), 2022 15 | 59

BLEND Daou Vineyards, "Pessimist", Paso Robles, CA, 2021 16 | 63

BLEND Gundlach Bundschu "Mountain Cuvee" Sonoma County, CA 2021 15 | 59