

ENTREES

Served with sautéed veggies & choice of polenta cake, saffron steamed rice or potato du jour
Sub starch with extra veggies ~ 3 Add extra house made sauces, condiments or dressings ~ .75 Each
Add a cup of soup, kickin' quinoa, small Caesar, garden salad, side of veggies, or side of fries ~ 4.50

ARTICHOKE CHICKEN OASIS*

Grilled breast topped with a creamy tapenade of artichoke hearts, mushrooms, capers, onions & olives ~ 15.50

BARBECUE RIBS*

Half rack of St. Louis style hickory pork ribs broiled to a caramelized finish with bourbon barbecue sauce ~ 18

GINGER PARADISE PORK

Carlton Farms boneless pork chop marinated in soy & molasses, topped with pineapple ginger marmalade ~ 17

SEAFOOD, STEWS & PASTA

CITRUS GRILLED SHRIMP*

Six skewered shrimp glazed with fresh squeezed citrus, mint, cilantro & ginger sauce
Served on a bed of saffron steamed rice with a side of sautéed seasonal veggies ~ 16

"BEST CHOICE" BY SEAFOOD WATCH

COLUMBIA RIVER STEELHEAD*



KINGSLEY'S FAVORITE

Pan roasted, topped with lemon beurre blanc sauce, served with veggies & saffron steamed rice ~ 23

SAFFRON FISHERMAN'S STEW* GLUTEN FREE WITHOUT GARLIC TOAST

Pacific sea bass, shrimp, mussels & clams with onions, tomatoes, carrots & celery in a light saffron broth
Served with garlic toast ~ 17.50

POSOLE CARGADO*

Mexican style soup of pork & hominy topped with tomatoes, olives, black beans, cilantro, shredded cabbage, onion relish, cheese, tortilla strips, cumin sour cream & sliced avocado ~ 14
Add corn or flour tortillas ~ 1

ESOTICO PASTA STIR FRY VEGAN

Toasted sesame-ginger fettuccine, made locally, tossed with stir fried sugar snap peas, colorful baby bell peppers, jicama & celery in a sweet chile soy sauce topped with crispy rice noodles ~ 14.50
Add chicken or shrimp ~ 5 Add steak ~ 7

MUSHROOM FETTUCCHINE

Locally made smoked Portobello Esotico pasta, tossed in Parmesan & garlic cream sauce with sautéed mushrooms & onions, served with garlic toast ~ 15.50
Add chicken or shrimp ~ 5 Add steak ~ 7

DESSERTS

AZTEC CHOCOLATE*

Crème Brulee made in-house with bittersweet chocolate custard steeped with chilies & cinnamon, topped with a caramelized sugar crust & sprinkled with smoked sea salt ~ 7

COCONUT PARADISE

All natural cream pie topped with shredded coconut, made in Silverton by Willamette Valley Pie Co. ~ 7

MARIONBERRY CRUNCH

Local Marionberry pie topped with slivered almond crumble by Willamette Valley Pie Co. ~ 7
Add scoop of ice cream ~ 1.25

* Indicates gluten free options. Some require minor adaptations. Just ask!