

SOUP & STARTERS

Ask your server for today's selections

Roasted Pear & Baby Kale Salad 10 VE/WF

Roasted Bartlett pears, baby kale, aged Manchego, toasted hazelnut, dried cranberries, with a honey Dijon vinaigrette

Roasted Beet & Burrata Salad 12 VE/WF

Roasted red and golden beets, creamy burrata, baby greens, toasted pistachios, pickled shallots, with a balsamic reduction

Butternut Squash Bisque 8 VE/WF

Roasted butternut squash, brown butter crème fraîche, toasted pepitas and crispy sage

MAINS

Pacific Northwest Seafood Cioppino 26

Dungeness crab, Oregon bay shrimp, Pacific cod Manila clams, fennel tomato broth, saffron, garlic, with grilled garlic butter rustic country bread

Lan Roc Farm Pork Chop 22 WF

Thick cut pork chop, roasted apple and fennel, sweet potato puree, sauteed kale, with cider mustard jus

Sausage & Cranberry Stuffed Quail 22 WF

Quail stuffed with sausage, dried cranberries and herbs, parmesan risotto, seared delicata squash, Brussels sprout, with cranberry sage sauce

Butternut Squash & Farro Risotto 16 VE

Roasted butternut squash, farro risotto, wild mushrooms, kale, aged parmesan, crispy shallots, with sage brown butter

DESSERT

Ask your server for today's selections

Executive Chef Dawn Farley, Chef de Cuisine Tony Westman, Pastry Chef Sheri Soria

Locally sourced ingredients from Portland-area farms and artisans

WF/Wheat Free DF/Dairy Free VE/Vegetarian VG/Vegan



WINE & BEER

SPARKLING

La Marca, Prosecco		12
Moet & Chandon Champagne Imperial Brut, 375ml		24
Mumm Sparkling Cuvee M, California	7	28
Mumm Sparkling Brut Prestige, California	9	35

WHITE

Acrobat, Pinot Gris, OR 2024	7	28
Meiomi, Sauvignon Blanc, CA 2024	8	30
Stoller Family Estate, Chardonnay, 2024	8	30
A to Z, Riesling, OR N/V	9	35
Kendall Jackson, Chardonnay, Grand Reserve, CA 2023	9	35
Rodney Strong Chardonnay RRV, CA 2023	12	48
Passerelles Sancerre, CA 2024	13	52
Roc de L'Abbaye Sancerre, France 2023	14	55
Rombauer Vineyards, Chardonnay, 2024	15	60

ROSÉ

Chateau D' Esclans, Whispering Angel, 2025	7	28
Willakenzie Estate Pinot Noir Rose, OR 2024	10	40

RED

Battle Creek Cellars, Pinot Noir, OR 2022	6	24
Cline, Contra Costa County, Zinfandel 2022	7	28
Charles Smith, Merlot, The Velvet Devil, WA 2023	7	28
Smith & Hook, Central Coast, Cabernet Sauvignon 2023	8	32
Erath, Pinot Noir, OR 2022	8	32
Browne Family, Conservation collection, Merlot 2021	9	38
Cooper & Thief, Cabernet Sauvignon, CA 2022	12	48
Rodney Strong Symmetry Red Blend, CA 2019	14	58
Mon Santo Chianti Classico RS, CA 2019	16	64

BEER - 4

- Guinness
- Guinness N/A
- Coors Light
- Full Sail Amber

BEER - 5

- Deschutes Black Butte Porter
- Deschutes Fresh Squeezed IPA
- Roger Pilsner
- Hazy IPA
- Athletic Brewer N/A IPA



FRIDAY, OCTOBER 2ND

SOUPS & SALADS

- New England Clam Chowder 4
- Borscht 4
Available DF without garnish
- Garden Salad VE 7
Mixed greens, cucumber, carrots, tomatoes, red onion, citrus vinaigrette
- Caesar Salad 7
Chopped romaine, Parmesan, anchovy, lemon, croutons, Caesar dressing

ENTRÉES

- Green Goddess Chicken Salad WF 15
Marinated grilled chicken, little gem lettuce, snap peas, watermelon radishes, pea shoot served with green goddess dressing
- Trout Almandine DF 13
Almond-crusted trout fillet finished with fried capers and grilled lemon
- Aqua Vita Burger 12
American Wagyu beef burger with Tillamook cheddar, lettuce, tomato, red onion, pickles, and house aioli on a Kaiser bun
- Market Fish WF/DF 13
Unseasoned, seared in olive oil, see server for daily selection
- Pan-Seared Montreal Chicken WF/DF 12
Mary's farm pan-seared, unseasoned chicken breast
- Falafel VG/DF 14
Paired with sweet potato spread, pickled tomatoes and onions with a vegan herbed lemon aioli

SIDES

- | | |
|----------------------|---------------------------------|
| Brown Rice 2 | Shoestring Fries 2 |
| Side Garden/Caesar 2 | Steamed Broccoli 2 |
| Steamed Spinach 2 | Spiced Couscous DF 2 |
| Baked Potato 2 | Sautéed Kale & Shallots WF/VE 2 |

DESSERTS

- | | |
|---------------------------------|-----------------------|
| Marionberry Panna Cotta VG/WF 3 | Fruit Salad 4 |
| Black Forest Gâteau 3 | Tillamook Ice Cream 3 |
| Walnut Streusel Brownie WF/DF 3 | |

VEGETARIAN VE DAIRY-FREE DF WHEAT-FREE WF VEGAN VG

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

SOUPS & SALADS

- New England Clam Chowder 4

Beef & Wild Rice Soup WF/DF 4

Garden Salad VE 7

Mixed greens, cucumber, carrots, tomatoes, red onion, citrus vinaigrette

Caesar Salad 7

Chopped romaine, Parmesan, anchovy, lemon, croutons, Caesar dressing

ENTRÉES

- Seared Atlantic Salmon DF 13

Seared Atlantic salmon finished with honey porter glaze

Available wheat-free without glaze

Moorish-Style Braised Chicken WF 12

Tender chicken thigh braised with aromatic vegetables, sweet bell peppers, apricots, white wine, and toasted almonds

Aqua Vita Burger 12

American Wagyu beef burger with Tillamook cheddar, lettuce, tomato, red onion, pickles, and house aioli on a Kaiser bun

Market Fish 13

Unseasoned, Seared in olive oil. See server for daily selection

Pan-Seared Montreal Chicken WF/DF 12

Mary's farm pan-seared, unseasoned chicken breast

Falafel VG/DF 14

Paired with sweet potato spread, pickled tomatoes and onions with a vegan herbed lemon aioli

SIDES

- Brown Rice 2

Side Garden/Caesar 2

Steamed Spinach 2

Baked Potato 2

Steamed Broccoli 2
- Shoestring Fries 2

Baked Sweet Potatoes V/WF/DF 2

Grilled Broccoli V/WF 2

Roasted Local Squash VE/WF 2

Lemon Pearl Couscous VG 2

DESSERTS

- Coconut Lime Cream Tart 3

Chocolate Ganache Eclair 3

Walnut Streusel Brownie WF/DF 3
- Fruit Salad 4

Tillamook Ice Cream 3

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

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AQUA VITA

HAPPY HOUR 4:30-5:30

Wine & Starters

5 points

Daily Flatbread

8

Please ask your server for today's selection

Tacos

10

Please ask your server for today's selection

Shrimp Cocktail

7

Poached Shrimp, Cocktail Sauce, Lemon

Cheese & Cracker Plate

12

Assortment of cheeses, honey & fruit

WINE & BEER

SPARKLING

Cupcake Vineyards, Prosecco	12
Moët & Chandon Champagne Imperial Brut, 375ML	32

WHITE

La Crema, Sauvignon Blanc, CA	7	28
Benton Lane Chardonnay, OR	11	44
Kendall Jackson, Chardonnay, Vintners Reserve, CA	8	32
A to Z, Riesling, OR	8	32
Acrobat, Pinot Grs, OR	7	28
Battle Creek, Chardonnay, OR	8	32

ROSÉ

Willakenzie Rosé, OR	10	40
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RED

Charles Smith, Merlot, The Velvet Devil, WA	7	28
Nine Hats Merlot, WA	11	44
Smith & Hook, Cabernet, CA	8	32
Cooper & Thief, Cabernet, CA	12	48
Erath, Pinot Noir, OR	8	32
The Four Graces, Pinot Noir, OR	11	44

BEER - 4

Deschutes Black Butte Porter	Heineken
Deschutes Fresh Squeezed IPA	Heineken 00, NA
Corona Extra	Roger Pilsner
Tecate	Hazy IPA
Full Sail Amber	Athletic Brewer N/A IPA
Guinness	Coors Light
	Guinness N/A

Dolce VITA

BISTRO

MORNING STANDARDS

BOB'S RED MILL PINHEAD OATS VG 6

Cinnamon, brown sugar, golden raisins

TWO EGG PLATE* WF 11

Two eggs, choice of meat, choice of breakfast side

BREAKFAST SANDWICH * 10

One cage-free fried egg, Canadian bacon, and Tillamook cheddar on a toasted English muffin

BUILD YOUR OWN OMELET WF * 13

Three eggs/egg whites filled with up to four fillings, choice of breakfast side.

VEGAN EGG SUBSTITUTE AVAILABLE

MEATS

Applewood bacon, Canadian bacon, sausage, vegan sausage

VEGETABLES

Spinach, mushrooms, bell peppers, red onions, avocado, tomatoes

CHEESE

Cheddar, Swiss, feta, three cheese blend

ESPRESSO & JUICE

ESPRESSO 3

CAPPUCCINO (SMALL / LARGE) 4.5 / 5.5

LATTE (SM / LG) 4.5 / 5.5

MOCHA (SM / LG) 5 / 6

ORANGE, CRANBERRY, APPLE JUICE & LEMONADE 3 / 4

(SMALL / LARGE)*

BREAKFAST SPECIALS

COCONUT YOGURT & DRIED FRUIT VG 14

Coconut yogurt layered with dried fruit and crunchy house-made granola

MEDITERRANEAN BREAKFAST HASH WF* 14

Roasted potatoes, zucchini, blistered tomatoes, peppers, spinach, feta, poached egg and a herb oil

VEGAN EGG SUBSTITUTE AVAILABLE

CRISPY MALTED WAFFLE VE 10

Served with maple syrup and whipped butter

BUTTERMILK PANCAKES VE 10

Served with fig compote
—wheat-free available

BREAKFAST BURRITO VE 10

Soft scrambled eggs, tater tots, onions, peppers, cheese blend, and green sauce wrapped in a flour tortilla

VEGAN EGG SUBSTITUTE AVAILABLE

SIDES

CANADIAN BACON 4

ONE PANCAKE WITH FIG COMPOTE VE 4

MAPLE PORK SAUSAGE 4

HASH BROWNS 3

APPLEWOOD BACON 4

VEGAN SAUSAGE 4

VEGAN EGG SUBSTITUTE 4

SEASONAL FRUIT CUP VG/WF 3

YOGURT - GREEK, VANILLA, PLAIN-VEGAN COCONUT 3

GRANOLA VG/WF 3

TOAST 3

COTTAGE CHEESE WF 3

COUNTRY SWEET POTATOES 3

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

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Dolce VITA

BISTRO

SALADS

Add chicken 6, grilled salmon 9, shrimp 9 or tofu 4

TERIYAKI SALMON BOWL WF/DF 18
Grilled teriyaki salmon, jasmine rice, cucumbers, edamame, carrots, avocado, sriracha aioli, green onion, and cilantro

THAI CHICKEN SALAD WF/DF  16
Grilled lemongrass chicken thigh, spicy peanut dressing, romaine, purple cabbage, mandarins, carrots, jicama, roasted peanuts, and candied ginger

GARDEN SALAD WF/VE 6 / 10
Mixed greens, cucumber, carrots, tomatoes, red onion, balsamic vinaigrette

LEMON-DILL TUNA SALAD WF 16
Bright tuna salad with lemon, capers, dill, olive oil, romaine, cucumbers, red onions, olives, feta and white balsamic vinaigrette

CAESAR SALAD 7 / 12
Romaine lettuce, Parmesan, anchovies, sourdough croutons, Caesar dressing, lemon

SIDES

SOUP OF THE DAY 6
SWEET POTATO / SHOESTRING FRIES VG 6
ONION RINGS VE 5
SEASONAL VEGETABLES VG 6
FRESH FRUIT VG/WF 3
COTTAGE CHEESE WF 3
CREAMY VEGAN COLESLAW WF 3

SANDWICHES

With choice of garden salad, soup, Yukon fries, sweet potato fries or fresh fruit. Wheat free bun/bread available

CHICKEN SHAWARMA WRAP 16
Shawarma-spiced chicken, hummus, cucumber, tomato, pickled red onion, romaine and parsley in a warm flatbread

BISTRO BURGER* 16
American wagyu beef, cheddar, lettuce, tomato & red onion, house pickle, special burger sauce, Portland bakery Kaiser bun
VEGAN PATTY AVAILABLE

TURKEY REUBEN 14
Turkey pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, and marbled rye bread.

ENTREES

ROASTED ZUCCHINI & FETA FLATBREAD VE 14
Roasted summer zucchini, whipped feta with thyme & lemon and blistered tomatoes

SALMON TACOS 16
Flour tortillas filled with salmon, accompanied by Pico de Gallo slaw, ancho aioli, and avocado, with a choice of side.

TUNISIAN BULGUR BOWL VG 15
Bulgur wheat tossed with sweet apricots, zucchini, yellow squash, and carrots, finished with pistachios, zesty chermoula sauce, and drizzled with lemon yogurt

GRILLED SALMON WITH PINE-NUT SALSA WF 16
With seasonal vegetables and brown rice

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

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