

"A Scratch-Recipe Kitchen"

STANFORD'S RESTAURANT & BAR

Dinner

APPETIZERS

STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP Grilled flatbread, tri-colored tortilla chips 10.95 (veg)

COUNTRY FRIED CALAMARI Lemon caper tartar, housemade cocktail sauce, charred lemon 12.95

BUTTERMILK FRIED CHICKEN STRIPS Honey-mustard and buttermilk garlic dipping sauces, housemade BBQ sauce 10.95

WALNUT CRUSTED BRIE Housemade seasonal preserves, toasted walnuts, grilled bianco bread 12.95 (veg)

CRAB & AVOCADO ROLL Pineapple soy glaze, mango puree, asparagus, red & yellow peppers 10.95

PAN SEARED CRAB CAKES Arugula, Dijon aioli 12.95

SPICY AHI ROLL* Sriracha aioli, asparagus, black sesame seeds 11.95

GRILLED PORTOBELLO MUSHROOM Seasonal greens, frizzled leeks, fresh basil aioli 8.95 (veg)

BUFFALO CHICKEN WINGS House wing sauce, crumbled blue cheese, celery & carrot sticks, blue cheese dressing 10.95

WIDMER BEER BATTERED ONION RINGS Blue cheese-BBO and buttermilk garlic dipping sauces 10.95

BLACKENED AHI TUNA* Pickled vegetables, pineapple soy glaze, Sriracha aioli, green onions 14.95



SANDWICHES & BURGERS

Served with choice of French fries, small house salad, coleslaw, cinnamon apples or cup of housemade soup of the day

GRILLED CHICKEN CLUBHOUSE Pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco 16.95

KNIFE & FORK CRAB AND ARTICHOKE SANDWICH Sliced tomatoes, aged parmesan and cheddar cheeses, toasted focaccia 17.95

PRIME RIB DIP* Our herb crusted shaved prime rib, ciabatta roll, au jus, horseradish sauce 18.95

STANFORD'S CHEESEBURGER* Ground chuck, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 14.95 add pepper bacon +1.5

KRUSE BURGER* Ground chuck, pepper bacon, provolone, housemade avocado salsa, lettuce, tomato, red onion, Stanford's burger sauce, brioche bun 16.95

AMERICAN WAGYU BURGER* Ground Wagyu, Brie, bacon jam, arugula, tomato, Dijon aioli, brioche bun 18.95 add pepper bacon +1.5

- Gluten-free buns available upon request +1 - Sub Gardenburger at no extra charge

POULTRY FAVORITES

SIZZLING CHICKEN FAJITAS Bell peppers and onions, lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, warm flour tortillas 17.95

SMOKED CHICKEN LINGUINI Roasted mushrooms, sun-dried tomatoes, garlic cream sauce, parmesan 16.95

GRILLED CHICKEN TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa 14.95

PANKO CRUSTED CHICKEN DIJON Parmesan, Dijon mustard, roasted garlic mashed potatoes, grilled asparagus 18.95

CHICKEN PARMESAN W/PESTO PASTA Panko herb crusted, fresh mozzarella, fresh basil, grilled garlic bread, housemade marinara 18.95

BUTTERMILK FRIED CHICKEN TENDERLOINS Roasted garlic mashed potatoes, seasonal vegetables, honey-mustard, buttermilk garlic and housemade BBQ sauce dipping sauces 16.95

STANFORD'S SPECIALTIES

WIDMER BEER BATTERED FISH & CHIPS Lemon caper tartar, French fries, house slaw Pacific Halibut 19.95 | True Cod 16.95

CRISPY NORTHWEST PACIFIC OYSTERS Basmati rice, seasonal vegetables, lemon caper tartar, cocktail sauce 18.95

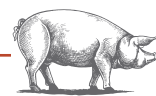
PEPPER BACON MAC N' CHEESE Swiss, fontina, cheddar 15.95 add grilled chicken +3

CAJUN PRAWN LINGUINI Andouille sausage, roasted peppers, tomatoes, grilled mushrooms, Cajun cream sauce 19.95

BAJA STYLE FISH TACOS Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa Beer Battered Pacific Halibut 18.95 | Beer Battered True Cod 15.95

WOOD-FIRE GRILLED BABY-BACK RIBS

Our signature cumin and chili rubbed, brown sugar bacon BBQ ribs, French fries, blue cheese slaw Full Rack 28.95 | 1/2 Rack 19.95



STANFORD'S HERB CRUSTED PRIME RIB* Our boneless prime rib starts with a generous garlic & 5-herb rub, then slow-roasts all day resulting in a juicy, tender and flavorful prime rib.

Served with roasted garlic mashed potatoes, seasonal vegetables, au jus and horseradish sauce 12 oz. 29.95 | 16 oz. 34.95

WOOD-FIRE GRILLED STEAKS

Stanford's sources only the finest cuts from local and national purveyors of top quality beef, providing a truly unique steak experience

Served with roasted garlic mashed potatoes, seasonal vegetables

TOP SIRLOIN* 10 oz. 26.95 | **FILET MIGNON*** 7 oz. 32.95 | **HAND-CUT RIB EYE*** 12 oz. 29.95

ADD TO YOUR STEAK: Fire-Roasted Mushrooms or Crumbled Blue Cheese 2.95
Grilled Pesto Prawns 4.95 | Pan Seared Crab Cake 5.95



(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

STANFORD'S IS A PROUD PARTNER WITH PORTLAND FRENCH BAKERY, FULTON MEATS, PACIFIC SEAFOOD, AND PROCURES SEASONAL PRODUCE FROM INABA FARMS, DUNGENESS FARM, RALPH'S GREENHOUSE AS WELL AS OTHER FINE GROWERS THROUGHOUT WASHINGTON AND OREGON.



SIGNATURE COCKTAILS

HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 9.5

LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim 10

PINK LEMONADE

Smirnoff vodka, lemonade, fresh lemon, mint, splash of grenadine 9

RASPBERRY CRUSH

Firefly Sweet Tea vodka, Caravella Limoncello, raspberry liqueur, fresh lime sour 9

GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

THE POMEGRANATE

Ketel One Citroen, pomegranate, fresh lime sour 11

ENGLISH CUCUMBER

Bombay Sapphire, fresh lime sour, fresh English cucumbers 10

RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur, citrus-sugared rim 10

CLASSIC COCKTAILS



AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 10

RYE OLD FASHIONED

Jim Beam rye, Solerno Blood Orange liqueur, cherry bitters 11

GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

PREMIUM LONG ISLAND ICED TEA

Bacardi Oakheart rum, Smirnoff vodka, Beefeater gin, Sauza Blue Silver 100% agave tequila, fresh lemon sour 11

STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5
- Make it a double +3

MARGARITAS

SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec, housemade margarita mix 9.5
- Make it our "Bartender's Choice" with Don Julio Silver +3

HABANERO-PEACH

Milagro Silver 100% agave tequila, habanero syrup, fresh sweet & sour, peach shrub, rosemary 10

THE CADILLAC

El Jimador 100% agave tequila, Grand Marnier, Bols triple sec, housemade margarita mix 10.5

MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit puree or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda 9.5

CLASSIC
RASPBERRY

MANGO
POMEGRANATE

Stanford's proudly serves products.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

WINE LIST

SPARKLING



Michelle Brut Columbia Valley WA 9
Ruffino Prosecco IT 10

ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR 8.5 32
Chateau Ste Michelle Riesling Columbia Valley WA 7.5 29
Villa Maria Private Bin Sauvignon Blanc Marlborough NZ 9.5 36
Joel Gott Sauvignon Blanc CA 10 38
Cakebread Cellars Sauvignon Blanc Napa CA 55

PINOT GRIS / PINOT GRIGIO

Caposaldo Veneto IT 8.5 32
Duck Pond Cellars Willamette Valley OR 9 34
King Estate OR 11.5 44
Chateau Ste Michelle Columbia Valley WA 30
Ponzi Vineyards Willamette Valley OR 40

CHARDONNAY

Two Vines WA 8 30
Hess Shirttail Creek Monterey CA 8.75 33
Drumheller Columbia Valley WA 9.5 36
Kendall-Jackson Vintner's Reserve CA 10 38
Sonoma-Cutrer Russian River Ranches CA 13 50
Jordan Russian River Valley CA 70

PINOT NOIR

Cloudline Willamette Valley OR 11.5 44
Pike Road Willamette Valley OR 13 50
Resplendent by Erath OR 14 54
WillaKenzie Gisèle Willamette Valley OR 50
Adelsheim Willamette Valley OR 58
Domaine Drouhin Willamette Valley OR 75

MERLOT

Red Diamond WA 8.25 31
Columbia Crest Grand Estates Columbia Valley WA 9.5 36
St. Francis Winery Sonoma County CA 38
Tamarack Cellars Columbia Valley WA 48

MALBEC / PETITE SIRAH / ZINFANDEL / SYRAH

Kaiken Reserva Malbec Mendoza ARG 8.5 32
Spellbound Petite Sirah CA 9.5 36
Bogle Vineyards Old Vine Zinfandel Clarksburg CA 8.5 32
The Pundit Syrah Columbia Valley WA 45

CABERNET SAUVIGNON / CABERNET BLENDS

Hogue Cellars Columbia Valley, WA 8 30
Charles & Charles Red Blend Columbia Valley WA 9 34
Raymond Vineyards R Collection CA 9.5 36
Chateau Ste Michelle Columbia Valley WA 10.5 40
Three Rivers Winery Red Blend Columbia Valley WA 12 46
Clos du Bois Reserve Alexander Valley CA 42
Chateau Ste Michelle Cold Creek Columbia Valley WA 58
Dusted Valley Walla Walla Valley WA 68

BEER SELECTION

DRAFT

		16 oz.	25 oz.
Widmer Hefeweizen	Portland, OR	6	8.5
Ninkasi Total Domination IPA	Eugene, OR	6.5	9
Deschutes Rotating Handle	Bend, OR	6.5	9
Hop Valley Citrus Mistress IPA	Springfield, OR	6	8.5
Elysian Rotating Handle	Seattle, WA	6.5	9
Coors Light	Golden, CO	5.5	8
Blue Moon Belgian White	Golden, CO	6	8.5
Kona Big Wave Golden Ale	Kona, HI	6	8.5

BOTTLED

Omission GF	Portland, OR	5.75
Deschutes Black Butte Porter	Bend, OR	5.75
Bud Light	St. Louis, MO	5
Michelob ULTRA	St. Louis, MO	5
Angry Orchard Hard Cider GF	Cincinnati, OH	5.5
Corona Extra	Mexico	5.5
Heineken	Holland	6
Guinness Stout	Ireland	6
Stella Artois	Belgium	6
Beck's Non-Alcoholic	Germany	5.5