



## DISH SALADS

*All of our dressings are made in-house:*

*green goddess vinaigrette\*, green apple vinaigrette(G), balsamic vinaigrette(G), honey mustard(G), 1000 island\*, ranch\*, bleu cheese\*, ginger soy(G) & caesar\*  
Salad Add Ons: Grilled Herb Chicken \$3.95 Avocado \$2.25 Salmon (4oz) \$5.95  
Feta or Goat Cheese \$2.50*

### **Small Mixed Greens House Salad (v)**

Topped with diced tomato, cucumber, fresh basil and your choice of dressing  
\$6.25

### **Diced Green Apple, Candied Walnut & Bleu Cheese Salad (v)**

Served with mixed greens tossed with green apple vinaigrette  
Small \$8.95 Large \$12.25

### **The DISH Wedge**

Iceberg wedge with thin-sliced red onion, diced tomato, bleu cheese and applewood bacon crumbles tossed with bleu cheese dressing  
\$7.95

### **Traditional Caesar Salad (v)**

Fresh cut romaine with shaved parmesan and house made garlic herb croutons tossed with caesar dressing  
Small \$8.25 Large \$11.25

### **Farmer's Market Chopped Vegetable Salad (v)**

Mixed greens tossed with green goddess dressing topped with corn, asparagus, snap peas, roasted peppers, diced tomato, cucumber, red onions & fresh basil  
\$13.25

### **Ginger Chicken Salad**

Mixed greens, shredded chicken, shredded cabbage, shaved carrots tossed with soy ginger vinaigrette, snap peas, sliced scallions, toasted almonds, topped with crispy wonton strips, cilantro and orange slices  
\$13.25

### **Warm Chicken, Spinach, Wild Mushroom & Leek Salad (G)**

With sweet marsala and a touch of cream with balsamic vinaigrette on the side  
\$14.25

### **DISH Cobb Salad**

Herb-marinated chicken, applewood smoked bacon, diced tomato, bleu cheese, hard-boiled egg and avocado over mixed greens with your choice of dressing  
\$14.95

### **Ojai Chicken Salad (G)**

Herb-marinated chicken breast, tomato wedges, grapefruit, oranges & avocado served with mixed greens tossed in honey mustard vinaigrette  
\$13.95

### **BBQ Chicken Salad**

BBQ chicken served on top of shredded romaine with cheddar cheese, corn, black beans, roasted red bell pepper, diced tomato, crispy tortilla strips and avocado tossed in ranch dressing  
\$13.95

### **Chicken Curry Salad**

Grilled shredded chicken breast tossed with mayo, green apple, dried cranberries, minced red onion and toasted pecans served over mixed greens with balsamic vinaigrette  
\$13.50

## BURGERS & SANDWICHES

*All of our burgers and sandwiches come with ketchup and remoulade on the side with lettuce, pickles, onions and tomatoes and your choice of kennebec fries, small side salad, fruit or sliced tomatoes (sweet potato fries \$0.75, soup \$1.00-\$1.50)*

Add Bacon \$2 Avocado \$2.25 Sautéed Mushrooms \$2.25 Fried Egg \$1

### **DISH Burger**

Grilled to order sirloin patty served on a brioche bun \$12.50 Add cheese for \$0.75  
(tillamook sharp cheddar, american, swiss, pepper jack, bleu cheese, brie (\$1.25) or havarti (\$1.25))

### **The Real Mushroom Burger (v)**

Oven roasted portobello mushroom with sautéed mushrooms, shallots, garlic, basil, and sweet marsala with melted swiss cheese and wild arugula tossed with olive oil and shaved parmesan served with garlic mayo on the side served with a whole wheat bun  
\$12.95 Add a patty for \$3.95

### **DISH Veggie Burger (v)**

Slow cooked mushrooms, barley, lentils, almonds & herbs hand-formed into a fresh patty served on a whole wheat bun  
\$13.25

### **Brick-Red Spicy Chicken Sandwich**

12-hour marinated spiced chicken breast with oven roasted herb tomatoes and wild arugula on parmesan grilled herb bread with cilantro aioli and sliced avocado  
\$12.95

### **Pulled Pork Sandwich**

Dry rubbed pulled pork slowly roasted for 10 hours with Kansas city BBQ and house made apple slaw with sweet potato fries served on a potato bun  
\$13.50

### **Steak Sandwich**

Grilled Angus beef, caramelized onions, sautéed spinach, bleu cheese crumbles, garlic mayo on toasted sourdough bread  
\$14.50

### **Short Rib Melt**

Tender slow roasted Chuck flap with melted pepper jack cheese, grilled onions and red bell peppers on toasted sour dough bread  
\$13.95

### **DISH Thick-Cut Applewood Smoked BLT**

Premium, thick-cut applewood smoked bacon, fresh tomatoes and lettuce on a lightly toasted artisanal wheat bread with mayo  
\$11.95 (add avocado \$2.25)

### **Oven Roasted Turkey Club**

Sliced turkey roasted daily with lettuce, tomato, mayonnaise and applewood smoked bacon served on toasted white bread  
\$12.95  
(add avocado \$2.25)

### **Green Goddess Grilled Cheese (v)**

Havarti cheese, fresh avocado and arugula dressed in green goddess served on grilled sourdough bread  
\$12.95

### **Old-Fashioned Tuna Melt**

With sharp tillamook cheddar on grilled sourdough bread  
\$12.25  
(add avocado \$2.25 Tomato \$0.50)

## ENTREES

### **Apple Sage Meatloaf with Mushroom & Red Wine Gravy**

Served with mashed potatoes and baby carrots  
\$13.95

### **DISH Vegetable Plate (v)**

Grilled zucchini, red bell pepper, red onion, sautéed garlic spinach, wild rice, sweet mashed potatoes & a small house salad with green goddess dressing  
\$11.25

### **Chicken Piccata**

Thinly sliced chicken breast dusted in flour and sautéed until golden brown served over mashed potatoes, sautéed garlic spinach and lemon butter caper sauce  
\$14.95

### **Slow-Cooked Dish Gumbo**

With chicken, Schreiner's chicken apple & spicy andouille sausage, red bell peppers, onions, herbs and topped with wild rice  
\$13.95

### **Pasta with Fresh Spinach and Chicken**

With penne pasta & tomatoes tossed in a garlic-cream sauce and fresh basil  
\$14.95

### **Baja Sole Fish Tacos**

Soft corn tortillas with crispy sole topped with fresh chipotle cream sauce and citrus pickled cabbage slaw; served with cilantro lime rice on the side  
one taco \$8.95    two tacos \$12.95 (no splits please)

### **Garlic Butter Shrimp**

Roasted garlic marinated butterfly jumbo shrimp served with wild rice, steamed broccoli and topped with garlic butter sauce  
\$16.50

### **Blackened Chicken Alfredo**

Blackened chicken, linguini, portabello mushrooms, broccoli, garlic and cherry tomatoes all tossed in a creamy Alfredo sauce  
\$14.25

### **Pasta Primavera (V)**

Fettuccini pasta tossed with our savory garlic butter, broccoli, cauliflower, asparagus, cherry tomatoes and shallots  
\$13.25

### **Spaghetti and Meatballs**

Spaghetti pasta tossed with marinara sauce and house made fennel meatballs with shaved parmesan cheese  
\$13.95

### **DISH Low-Carb Plates (G)**

Sliced tomatoes with seasonal grilled vegetables tossed in balsamic vinaigrette  
Grilled Sirloin Patty \$12.95    Organic Grilled Chicken \$14.95

## ADDITIONAL SIDES

Macaroni & Cheese \$5    Sautéed Seasonal Vegetables \$4.25  
Mashed Potatoes \$3.50    Grilled Fresh Asparagus \$4.75  
Sweet Potato Fries \$3.95    Spinach Sautéed with Garlic \$3.25  
Hand-Cut Fresh Kennebec Potato French Fries \$3.50

## **SOFT DRINKS**

(Refillable)

Fresh-Brewed Black Iced Tea \$2.50 Organic Passion Fruit Iced Tea \$3  
Fountain Drinks: Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Strawberry, Fanta Orange, Ginger Ale \$2.50  
Dish House-made Lemonade or Arnold Palmer \$3

## **BOTTLED DRINKS**

Henry Weinhard's Root Beer \$3.50 Vanilla cream soda \$3.50  
Aqua Panna \$4 Pellegrino Sparkling Small \$4 Large \$7.50

## **COFFEES**

Gavina Fresh Ground Kenya Dark Roast, regular or decaf \$3  
Hot Tea (Green, English breakfast, earl grey, chamomile, peppermint, orange spice) \$3  
Espresso \$3 Double Espresso \$4 Cappuccino, Latte \$4 (Iced add .25)  
Vanilla Cappuccino, Latte, Mocha, White Chocolate Mocha \$4.50 (Iced add .25)  
Hot Chocolate with Marshmallows & Whipped Cream \$3.50

## **JUICES & SMOOTHIES**

Fresh Squeezed Orange Juice or Grapefruit Juice Small \$3 Large \$4  
Apple, Cranberry, Pineapple, or Tomato Juice Small \$2.75 Large \$3.75  
Milk Small \$3 Large \$4 Chocolate Milk Small \$3.50 Large \$4.50  
Strawberry-Banana Smoothie Small \$3 Medium \$4 Large \$5

## **MILKSHAKES & MALTS**

Chocolate, Vanilla, or Strawberry Shake \$4 Malt \$4.50  
Cookies n' Cream Shake \$5 Malt \$5.50  
Henry Weinhard's Root Beer Float \$5

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## **MIMOSAS AND COCKTAILS**

Classic – Fresh squeezed orange juice & champagne \$8  
Peach – Absolut Apeach, orange juice, champagne \$9  
Ruby – Absolut Ruby Red, fresh-squeezed grapefruit juice, champagne \$9  
Strawberry – Strawberry Liqueur, orange juice, champagne \$9  
Pomegranate – Pama Liqueur, pomegranate-infused vodka, cranberry juice, champagne \$9  
Dish Spicy Mary – Absolut Peppar, house-made bloody mary mix \$9  
Dish Screwdriver – Absolut Mandarin Vodka with fresh-squeezed orange juice \$7  
Dish Greyhound – Absolut Ruby Red with fresh-squeezed grapefruit juice \$7  
Dish Margarita – Patron Silver Tequila, fresh squeezed grapefruit juice, sugar rim \$9  
Dish Mojito – Freshly muddled organic mint, sugar & lime, silver rum & soda \$8  
Dish Moscow Mule – Tito's Vodka, fresh squeezed lime juice, house made ginger soda \$9

## **MARTINIS**

Dish Standard – House vodka or gin, served up or on the rocks \$7  
Dish Cosmo – Citrus vodka, triple sec, fresh lime, splash of cranberry \$8  
Limoncello – Caravello limoncello, vanilla vodka & Dish lemonade \$9  
Key Lime – Vanilla vodka, Rose's lime, splash of cream & graham cracker rim \$9  
Strawberry Lemondrop – Muddled strawberries with strawberry infused vodka & fresh lemonade with a sugar rim \$9  
French Kiss – St. Germain Elderflower liqueur, Absolut Apeach, cranberry \$10  
Pomegranate Cosmo –Pomegranate vodka, Pama liqueur, fresh lime, cranberry \$10  
Dish Manhattan – Maker's Mark Kentucky bourbon whiskey, sweet vermouth, angostura bitters, on the rocks or up with a cherry \$11

## House Wines

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, Savignon Blanc, Riesling, Pinot Grigio, White Zinfandel  
\$7 Glass

## Whites

<u>chardonnay</u>	four vines unoaked, santa barbara	\$9
	byron, santa barbara	\$10
	kendall jackson, santa maria	\$12/\$36
<u>pinot grigio</u>	scarpetta, italy	\$9
<u>riesling</u>	blufeld, germany	\$8
<u>sauvignon blanc</u>	murphy-goode, north coast	\$9
<u>prosecco</u>	bocelli, italy	\$9

## Reds

<u>cabernet sauvignon</u>	round hill, California	\$8
	silver palm, north coast	\$12/\$36
<u>merlot</u>	mad housewife, california	\$8
	kendall jackson, sonoma	\$10/\$30
<u>pinot noir</u>	hahn, monterey county	\$8
	napa cellars, napa	\$12/\$36
<u>red zinfandel</u>	predator, lodi	\$11
<u>syrah</u>	mc.manis, california	\$9
<u>rosé</u>	cotes du rhone, france	\$8

## wine by the bottle

la crema, chardonnay, russian river \$45  
la crema, pinot noir, willamette valley \$45  
arrowood, cabernet sauvignon, sonoma \$45

## Tap

Ask your server about our rotating craft beers!

## Bottle/Can

buckler n/a \$4  
sam adams \$4  
fat tire \$4  
amstel light \$4  
angry orchard hard apple cider \$5  
lagunitas pils \$5  
dos XX \$5  
blue moon \$5  
black butte porter \$6  
new castle \$6  
not your father's root beer \$5