

Canard

Oysters*

cocktail sauce & mignonette\$18 half/36 dozen

Shrimp Cocktail

fermented tomato, horseradish.....\$12.50

Arugula & Pear

pine nut, alpha tolman.....\$13.50

Market Greens Salad

crunchy quinoa, honey herbs-de-Provence.....\$10.50

Fried Chicken Wings

truffle ranch, truffle honey.....\$16.50

Peaches & Corn

lime aioli, feta, chili, shiso.....\$10.50

Artichoke Cremed Kale

smoked gruyère.....\$10.50

Garlic Fries

asiago, spicy chermoula ketchup.....\$6.50

Steam Burger*

pickles, onion, mustard, American.....\$5/each

Mushroom Pastor Quesadilla

pepper jack, pineapple, avocado-chipotle crema.....\$12.50

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg.....\$16.50

add seared foie gras.....\$15.50

Crispy Fried Trout

curry guacamole, pickles, cabbage, sweet chili sauce.....\$18.50

Daily Entree Special**market price*

Bananas “Foie-ster” Sundae

banana soft serve, foie gras caramel, walnut golden graham....\$10.50

Funfetti Sundae

funfetti strawberry sauce, funfetti cookies, whip cream.....\$10.50

Funfetti Pancakes

strawberry sauce, whip cream.....\$10.50

*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies or sensitivities. Burgers and Steaks are cooked to order.

Canard

Wine By the Glass

SPARKLING

Extra Brut (*Chard/Pinots Noir & Meunier*), Instantanée,
Huré Frères, 2009, Champagne.....\$23

Lambrusco di Sorbara, *Sant'Agata*,
Paltrinieri, 2019, Emilia-Romagna.....\$10

WHITE

Touraine-Amboise (*Chenin Blanc*), *Bel Air*,
Dom. Grange Tiphaine, 2017, Loire.....\$11

Muscadet, *Clisson*, Domaine des Cognettes, 2015, Loire...\$14

Saint-Joseph, (*Roussanne*),
Domaine des Pierres Sèches, 2017, N. Rhône.....\$15

Fiano di Avellino, Vadiaperti, 2017, Campania.....\$10

Hárslevelü, *Lónyai Dülö*, Kikelet, 2017, Tokaji.....\$13

ORANGE

Hárslevelü, Károly Kolonics, 2018, Somló.....\$16

PINK

Touraine Noble Joué (*Pinots Meunier, Gris, Noir*),
Rousseau Frères, 2019, Loire.....\$12

RED

Gamay, Martin Woods, 2018, Willamette Valley.....\$13

Anjou (*Cab Franc*), *Le Neuf Vingt*, Musset- Roullier, 2018, Loire..\$10

VDF (*Aramon/Grenache/Carignan/Cinsault*),
Anathème, Mont de Marie, 2019, Languedoc.....\$11

Crozes-Hermitage (*Syrah*), *Silène*,
J.L. Chave Selections, 2018, N. Rhône.....\$17

Blaifränker (*Blaifränkisch*), Pfneisl, 2018, Burgenland.....\$9

Valdeorras, (*Mencia*) *Gaba do Xil*,
Ladeiras do Xil, 2016, Galicia.....\$12



Canard

Cocktails

Simply A Margarita

tequila, combier, fresh citrus.....\$9

Bitterman's Folly

peach infused rum, cynar, lime, peach cardamom syrup.....\$11

Easy Peasy

bourbon, scotch, fresh lemon juice, ginger honey.....\$11

Beer

Montucky Cold Snack Lager, La Crosse WI, 12oz.....\$4

Zoiglhaus Weissbier, Portland, OR, 12oz.....\$6

pFriem IPA, Hood River OR, 12oz.....\$6

Fort George City of Dreams Pale Ale.....\$6

Fort George Cavatica Stout, Astoria OR, 16oz.....\$8

Portland Cider Co. Kinda Dry Cider, Portland, OR 12oz.....\$7

Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz...\$5

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Beer, Tonic.....\$3

Rambler Sparkling Water \$3.5

Full wine and spirits list available upon request. Online menus updated daily, feel free to order using your mobile device to cut down on waste and exposure

