

BAR MENU

From the Fryer

Polenta Tots

Spicy catsup 5

Deep Fried Baby Squid

Spicy Roasted Red Pepper aioli* 6

Onion Rings

Tempura battered sweet onion rings 8

Pan-fried Oysters

Semolina crusted with Ancho aioli* 6

Deep Fried Zucchini

Served with house made spicy catsup 7

Heidi's Deep Fried Artichoke Hearts

Served with Garlic Aioli 7

House Made French Fries

Spicy Catsup 5

Salads

PK Chopped Salad

Classic chop. Bacon, egg, tomato, chicken, Organzola crumbles with a PK balsamic vinaigrette 10

Steak Salad

Snake River Farms Kobe skirt steak, mixed greens with apple cider vinaigrette and bleu cheese. * 14

Squid and Pesto Salad

Tender baby squid sautéed in extra virgin olive oil, tossed with pesto and mixed greens. 9

Grilled Romaine Salad

Broken anchovy vinaigrette, shaved parmesan reggiano, Como crisps 8

Crispy Duck Confit

Duck leg confit, dried cherry compote, mixed greens 10

Sandwiches

Sliders, Pulled Pork

Lime cole slaw 6

Grilled Vegetable Sandwich

Grilled Portobello mushroom, onions, zucchini, roasted red peppers, and black bean spread. With polenta tots 10

BLT Sandwich

Crispy bacon, mixed greens and tomato. Served with polenta tots 8

Platters

Charcuterie Platter

Cured meats, pickled red onion, mustard, cornichons, crostini 10

Preservation Cheese Platter

Chef's choice for the evening, spiced nuts, fruits, crostini 10

Flat Bread and Spreads

Chef's choice of spreads. Ask your server 8

PK Fried Platter

A generous mix of our fried vegetables 10

Snake River Farms Kobe Skirt Steak

House fries. Cabernet Sauvignon butter. * 15

DRINKS

Pomegranate Martini 10

Pomegranate Vodka, pomegranate juice & a touch of sugar

Sun Kissed 10

Fresh lemons, oranges, cranberry, and Stoli raspberry

Maker's Manhattan 10

Maker's Mark Bourbon, sweet vermouth & a dash of bitters

French 75 10

Gin or Brandy, a touch of sugar, a float of Lucien Albrect Champagne and a twist!

Pear Martini 10

Grey Goose Vodka, lime juice & muddled pear

Greyhound Tini 10

Grey Goose Vodka, Grapefruit & Lemoncello

Ruby Rose 10

Crater Lake Vodka, Fresh grapefruit and lime juice, cranberry, Float of Lucien Rose

Mojito 10

Fresh mint and limes, Bacardi Light, splash of Malibu rum

Cuban Mojito 10

Fresh mint and limes, dark rum, and cayenne simple syrup

PK Ritatini 10

Cuervo 1800, limejuice, shaken and served up with a float of Grand Marnier

PK White Out 10

Rumplemintz, Frangelico, 1/2 & 1/2, shaken and served with a chocolate cigarette

Chocolate Martini 9

Stoli vanilla vodka, Godiva white chocolate liqueur, Baileys, and Kahlua

Preservation Kitchen Coffee 9

Tony's dark roast coffee, Frangelico, Grand Marnier, Tuaca, Crème de Cocoa are topped with whipped cream

DRAFT BREWS

Ask your bartender about our rotating tap handles

OUR WINES

See our wine list for our hand selected wines from Washington, Oregon & California

*Eating raw or undercooked meat may increase your risk of food borne illness. An 18% gratuity will be added to all parties of six or more.

HAPPY HOUR EATS

4pm – 6pm Tues – Sun

1 dollar each

Pan-fried Oysters

Pulled Pork Sliders

Deviled Eggs

3-Dollar Plates

Polenta Tots

House Made French Fries

Deep Fried Zucchini

Heidi's Deep Fried Artichoke Hearts

Deep Fried Baby Squid

5-Dollar Plates

Crispy Duck Confit

PK Chopped Salad

Flat Bread and Spreads

No to-go orders or doggie bags.
Must purchase a beverage with food order.

HAPPY HOUR DRINKS

4pm – 6pm Tues – Sun

8pm – Close Tues, Wed, Thu

5-Dollar Drinks

Cosmopolitan

Lemon Drop

White Russian

Dirty Martini

Bloody Mary

Side Car

7- Dollar Drinks

Pear Martini

Greyhound Tini

Apple Tini

Sun Kissed

PK Ritatini

Mojito

Ruby Rose

PK Peach Tea

3-Dollar Draft Brews

Ask your bartender about our
rotating tap handles

2 Dollars off all Wine glass pours

5-Dollar Wine Pours

Challenger Ridge Cabernet Sauvignon

2003 5

Cavatappi Sangiovese

2007 5

Challenger Ridge Chardonnay

2006 5

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