

# RED FEATHER LOUNGE

DATE: 8/8/2018  
KITCHEN HOURS:  
Su - W 5-10PM  
Th - Sat 5-10:30PM

## FOOD MENU FOR COCKTAILING

1

### BAR SNACKS

#### PAN FRIED SHISHITOS

sesame-ginger glaze, toasted panko 6.25

#### CHIPS & DIP

purple Idaho potato,  
roasted onion dip 3.75

#### LOUNGE FRIES

handcut Idaho Russets, secret spice blend,  
tangy house ketchup 3.75

#### LAMB MEATBALLS

house ground Lava Lakes lamb,  
tomato sauce, shaved parmesan,  
grilled sourdough 9.75

#### SEARED PORK TENDERLOIN

fried sage, house mustard,  
sesame seed 10.50

2A

### GREENS

#### SIMPLE GREENS

sliced radish, cucumber and carrot,  
garlic crouton 5.25

#### GRILLED KALE CAESAR

shaved parmesan, lemon,  
garlic crouton 7.50

#### ROASTED BEET SALAD

toasted hazelnut, goat cheese dumplings,  
orange-honey cream 8.75

#### GREEN HERB & BERRY SALAD

snow pea, cucumber,  
sunflower seed, honey-lemon dressing 7.75

2B

### SMALL PLATES

#### LOUNGE TOAST

roasted mushrooms, herbed ricotta, garlic  
spread, toasted sourdough 8.50

#### FRIED CAULIFLOWER

tempura style batter, nuoc cham 7.25

#### SPICY FRIED BRUSSELS SPROUTS

gochujang sauce, crispy leeks 8.25

#### BAR CLAMS

hominy, garlic, sherry broth, chorizo,  
grilled sourdough 12.00

#### SMOKED TROUT BOARD

fried garlic, horseradish fromage blanc,  
caper, house rye cracker 14.00

#### PB, PB & J

braised kurobuta pork belly,  
buttermilk cornbread, blueberry balsamic  
jelly, peanuts 13.25

3

### PIZZA

#### TALKIN' SHITAKE

mushroom blend, gruyere, shallot,  
parmesan, garlic, arugula, truffle oil 11.75

#### THE HOT POTATO

Idaho fingerlings, bacon, smoked gouda,  
garlic, herbs 11.50

#### MARGHERITA

fresh mozzarella, seasoned tomato,  
basil 11.50  
add lamb meatballs 4.00

#### BAHN MI-ZZA

pork belly burnt ends, sambal chili glaze,  
spicy pickled vegetables 14.25

4

### BIG PLATES

#### LOVAGE PASTA

handmade tagliatelle, wild mushrooms,  
garlic, chili flake, parmesan 14.50

#### ALL IDAHO SEARED TROUT

seasonal mushrooms, creme fraiche, black  
lentil & mustard greens salad, capers 19.50

#### GRASS-FED BURGER

brie, lime-pickled cucumber, charred apple &  
onion relish, mushroom aioli,  
lounge fries 14.75

#### THREE HALIBUT TACOS

masa crusted halibut, scallion creme fraiche,  
carrot & jalapeno pickles, radish 11.00

#### NY STRIP

herb butter, crispy fingerling potato 24.00

#### BRAISED SHORTRIB

blistered cherry tomato,  
parsnip puree 22.50

## KEY NOTES

A. This menu is built using the best ingredients we can get. Always. An appendix of friends and farmers can be found on back.

B. Gluten Free preparations are available on many items, just let us know.

C. The State of Idaho requires us to inform you that eating uncooked foods may kill you.

D. We always recommend pairing food with a cocktail.