

# RED FEATHER LOUNGE

DATE: 11/2018

KITCHEN HOURS:

Su - W 5-10PM

Th - Sat 5-10:30PM

## FOOD MENU FOR COCKTAILING

1

### BAR SNACKS

#### BLISTERED SHISHITOS

sesame-ginger glaze, toasted panko 6.25

#### CHIPS & DIP

local purple vikings,  
charred onion dip 3.75

#### LOUNGE FRIES

handcut Idaho Russets, secret spice blend,  
tangy house ketchup 4.00

#### LAMB MEATBALLS

house ground Lava Lakes lamb,  
moroccan spices, roasted tomato beurre  
rouge, feta  
grilled sourdough 10.50

#### SEARED PORK TENDERLOIN

fried sage, house mustard,  
sesame seed 10.50

2A

### GARDEN

#### MUSHROOM SOUP

local mushroom mix, spinach, sherry,  
toasted batard 5.50

#### WINTER GREENS

sliced radish, cucumber and carrot,  
crouton 5.25

#### GRILLED KALE CAESAR

shaved parmesan, lemon,  
crouton 7.50

#### ROASTED BEET SALAD

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

#### HALLOUMI & FIG PANZANELLA

cherry tomato, radicchio, pan fried  
sourdough, pomegranate vinaigrette 9.50

2B

### SMALL PLATES

#### FRIED ASPARAGUS

tempura style batter, nuoc cham 8.25

#### SPICY FRIED BRUSSELS SPROUTS

gochujang sauce, crispy leeks 8.25

#### SMOKED TROUT BOARD

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

#### GLAZED PORK BELLY

kurobuta pork belly, vegetable pancake,  
sriracha crema, rice chips, nori 13.25

3

### PIZZA

#### TALKIN' SHITAKE

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

#### BLACK & BLUE

short rib, cave-aged gorgonzola, jupiter  
grapes, mixed mustards, pistachios 15.75

#### MARGHERITA

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

#### BANH MI-ZZA

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

4

### BIG PLATES

#### LOVAGE PASTA

handmade tagliatelle, mushrooms, delicata  
squash, chili flake, parmesan 15.50

#### ALL IDAHO SEARED TROUT

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

#### LOUNGE BURGER

rosemary-marrow butter, white cheddar,  
bacon, pickled red onion,  
lounge fries 14.75

#### THREE HALIBUT TACOS

masa crusted halibut, scallion creme fraiche,  
carrot & jalapeno pickles, radish 12.00

#### NY STRIP

herb butter, crispy fingerling potato 24.00

#### STOUT-BRAISED SHORT RIB

coriander-roasted parsnips & carrots,  
whiskey gastrique 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.

# RED FEATHER LOUNGE

KITCHEN HOURS

Su - W 5-10PM

Th - Sat 5- 10:30PM

## FOOD MENU FOR COCKTAILING

### DESSERT

#### BEIGNETS & BUTTERSCOTCH

freshly fried, bourbon butterscotch 7.50

#### PEACH BUNDT CAKE

blueberry & mint compote, candied walnuts, brown butter ice cream 7.50

#### S'MORES ROLL CAKE

chocolate cake, marshmallow fluff, graham cracker-hazelnut crumble, peanut butter ice cream // \$ 7.50

#### HOUSE MADE ICE CREAM

pick one // \$ 3.50

- vanilla

- peanut butter

- seasonal sorbet

chocolate sauce available upon request

### AFTER DINNER DRINKS

#### KECK IN THE PANTS

averna, lemon, brown sugar, amarena cherry, muddled ginger 9.00

#### OAXACAN CIGAR

xicaru mezcal, white creme de cacao, ancho liqueur, cynar 10.00

#### CHOCOLATE SAZERAC

overholt rye, creme de cacao, absinthe, orange oil 9.00

#### BARTENDER DESSERT

(and breakfast, lunch, dinner)  
Shot of Fernet Branca 6.00

### INDEX OF OUR FRIENDS AND FARMERS

PEOPLE	PRODUCT	PLACE
Fiddlers Green Farm	heady veggies	Boise, ID
Dream Chocolate	organic dark chocolate	Boise, ID
H and H Farms	hot house tomatoes	Boise, ID
Eagle Creek Orchard	organic tree fruit	Richland, OR
M and M Heath Farms	organic potatoes, beans and more	Buhl, ID
Peaceful Belliy	all sorts of organic tasties	Marsing, ID
Purple Sage Farms	organic herbs and greens	Middleton, ID
ACME Bakeshop	super good bread	Garden City, ID
Bigwood	idaho potato buns	Ketchum, ID
Gluten Free Galaxy	GF stuff that normally has gluten	Boise, ID
Ballard Family Cheese	farmstead cheeses	Gooding, ID
Cloverleaf Creamery	small heard milk and cream	Buhl, ID
Steele Apiaries	local raw honey	Eagle, ID
Flying Pig Farm	whole kurobuta hogs	Kuna, ID
Fish Breeders of Idaho	rainbow trout	Hagerman, ID
Lava Lakes Lamb	grass-fed lamb	Hailey, ID
Desert Mountain	grass-fed beef	Hammett, ID