

RED FEATHER LOUNGE

DATE: 2/17/2019

KITCHEN HOURS:

Su - Th 5-10PM

Fr & Sat 5-10:30PM

FOOD MENU FOR COCKTAILING

1

BAR SNACKS

CHIPS & DIP

local purple vikings,
charred onion dip 3.75

LOUNGE FRIES

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

PATATAS BRAVAS

Idaho reds, chorizo, tomato romesco, grana
padano, manchego 8.25

LAMB MEATBALLS

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

SEARED PORK TENDERLOIN

fried sage, house mustard,
sesame seed 10.50

2A

GARDEN

MUSHROOM SOUP

local mushroom mix, spinach, sherry,
garlic crouton 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 CAULIFLOWER

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

HABANANA CHICKEN WINGS

habanero & banana glaze, cilantro,
creme fraiche 9.50

3

PIZZA

TALKIN' SHITAKE

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

AMATRICIANA

bufala mozzarella, house smoked pork belly,
red onion, pecorino romano, balsamic 13.75

BLACK & BLUE

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

MARGHERITA

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

4

BIG PLATES

FARM EGG FETTUCCINE

delicata squash, herb beurre blanc
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,
house bacon, pickled red onion,
lounge fries 15.25

THREE HALIBUT TACOS

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

NY STRIP

jus, gremolata, 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.