

## APPETIZERS

- Chicken Strips & French Fries** 9.95  
Honey-mustard dressing and housemade BBQ sauce  
Buffalo Style add 1
- Wood-Fire Grilled Portobello Mushroom** 8.95  
Seasonal greens, rosemary vinaigrette, basil aioli
- Cedar Plank Roasted Brie** 10.95  
Served with honey, roasted red pepper chutney, roasted garlic and grilled bianco bread
- Stanford's Cheesy Focaccia Bread** 6.95  
Garlic butter brushed, house blend of premium cheeses
- Widmer Beer Battered & Panko Crusted Onion Rings** 7.95  
Blue cheese-BBQ dipping sauce
- Salt and Pepper Calamari** 10.95  
Red and green peppers, tri-dipping sauce
- Surf and Turf Skewers** 11.95  
Skewered tenderloin and prawns, asparagus, lemon beurre blanc
- Stanford's Classic Spinach & Artichoke Dip** 9.95  
Oven baked flatbread and tri-colored tortilla chips

## WOOD-FIRE GRILLED FLATBREADS

- Margherita** 10.95  
Four cheese blend, oven dried roma tomatoes, basil puree
- Smoked Chicken and Bacon** 13.95  
Garlic cream sauce
- Sausage, Mushroom and Chèvre** 12.95  
Four cheese blend, roma tomato sauce, Italian sausage, mushrooms, chèvre
- Pepperoni** 11.95  
Four cheese blend, roma tomato sauce, pepperoni

## SOUPS & STARTER SALADS

Each of our "scratch-recipe" dressings are made fresh in our kitchen: balsamic herb vinaigrette, buttermilk garlic, blue cheese, honey-mustard, creamy pesto, Thousand Island. Salads include a slice of our classic cheesebread.

- Housemade Soup of the Day** - Made fresh daily  
Cup 4.95 Bowl 5.95
- House Salad** 6.95  
Mixed seasonal greens, roma tomatoes, pepper bacon, egg, cucumber, Jack cheese, choice of dressing
- Classic Caesar Salad** 6.95  
Romaine lettuce, aged Parmesan, housemade garlic croutons
- ENTRÉE SALADS**
- Panzanella Chicken Salad** 14.95  
Seasonal greens, fennel, red onion, provolone, oven-dried tomatoes, pesto, grilled bianco bread, basil puree, zinfandel vinaigrette, grilled chicken breast
- Wood-Fire Grilled Steak Cobb\*** 17.95  
Top sirloin, crisp romaine, bacon, tomato, avocado, hard egg, blue cheese crumbles, creamy vinaigrette, blue cheese dressing
- Classic Caesar Salad with Blackened Salmon** 16.95  
**with Wood-Fire Grilled Chicken** 13.95
- Southwest Chicken Chopped Salad** 13.95  
Crisp greens, black beans, corn, Jack and Cheddar cheeses, creamy pesto dressing, chipotle BBQ chicken

## SIGNATURE SANDWICHES

All sandwiches served on freshly baked rolls, choice of our "Signature" fresh-cut fries, small house salad, cole slaw, cinnamon apples, or cup of housemade soup of the day

- Classic Grilled Chicken Sandwich** 11.95  
Seasoned chicken breast, pepper bacon, white Cheddar, sun-dried tomato aioli, zinfandel vinaigrette dressed arugula, red onion, tomato on a brioche bun
- Pulled Pork Sandwich** 11.95  
Tender BBQ pulled pork, crispy onion strips, coleslaw, dill pickles on a brioche bun
- Traditional Club Sandwich** 12.95  
Smoked turkey, ham, pepper bacon, Cheddar and Provolone cheeses, leaf lettuce, whole-grain mustard mayonnaise, tomato, grilled bread
- Stanford's Salt-Spice Crusted Shaved Prime Rib Sandwich\*** 16.95  
Slow roasted rib shaved thin, ciabatta roll, bone roasted au jus, Dave's horseradish sauce

## WOOD-FIRE HAND-CUT STEAKS

Our steaks are USDA Midwest premium Angus beef, carefully hand-trimmed and aged for 28 days. All grilled meats are proudly served with your choice of:

- Blue Cheese Crust      Peppercorn Crust  
Burgundy Mushrooms      Steakhouse Butter

Served with potatoes au gratin and roasted vegetables

- 14 oz. Rib Eye\*** 28.95  
**12 oz. New York Strip\*** 27.95  
**8 oz. Filet Mignon\*** 28.95

**Stanford's 12 oz. Salt-Spice Crusted Prime Rib\* 26.95**  
Prime rib is aged 28 days for greatness, slow roasted, bone roasted au jus, Dave's horseradish sauce

## STANFORD'S SPECIALTIES

- Wood-Fire Grilled Baby-Back Ribs**  
1/2 Rack 18.95 Full Rack 26.95  
Stanford's signature fall-off-the-bone baby-back ribs rubbed with a blend of cumin and chili, finished with Stanford's brown sugar bacon BBQ sauce, "Signature" fresh-cut fries, blue cheese cole slaw
- Sizzling Chicken Fajitas** 14.95  
Chicken breast, green peppers, and yellow onions sauteed and seasoned. Served sizzling with lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, pico de gallo and warm tortillas
- Widmer Beer Battered Halibut Fish and Chips** 16.95  
Lemon caper tartar, "Signature" fresh-cut fries, cole slaw, lemon wedge
- Pan Roasted Garlic Chicken** 16.95  
Green beans, roasted mushrooms, thyme, garlic, lemons, pan jus, Parmesan mashed potatoes
- Cabernet Tenderloin Tips\*** 17.95  
Aged beef tenderloin tips seared with kosher salt roasted mushrooms, rich Cabernet demi
- Herb Crusted 10 oz. Top Sirloin\*** 24.95  
Served with housemade Parmesan garlic mashed potatoes, seasonal vegetables and a blue cheese cabernet demi glace
- Crispy Halibut Fish Tacos** 16.95  
Grilled tortillas, shredded cabbage, chipotle ranch, fresh avocado-tomato relish, basmati rice
- Stanford's Mac N' Cheese** 13.95  
Swiss, Fontina, Cheddar, bacon
- Smoked Chicken Linguine** 14.95  
House cedar smoked chicken, kosher salt roasted mushrooms, sun-dried tomatoes, Parmesan and cream

## GOURMET BURGERS

Fresh ground chuck, served with choice of our "Signature" fresh-cut fries, small house salad, cole slaw, cinnamon apples, or cup of housemade soup of the day

- Stanford's Kruse Burger\*** 11.95  
Steak seasoned, grilled pepper bacon, provolone, avocado salsa, leaf lettuce, tomato, red onion, whole-grain mustard mayonnaise on a brioche bun
- Veggie Burger** 10.95  
Gardenburger®, caramelized onions, sautéed peppers, avocado, Swiss cheese on a brioche bun
- Bacon Cheeseburger\*** 11.95  
Crisp pepper bacon, Cheddar cheese, leaf lettuce, tomato, red onion on a brioche bun
- Classic Cheeseburger\*** 10.95  
Cheddar cheese, leaf lettuce, tomato, whole-grain mustard mayonnaise, red onion on a brioche bun

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness

**ALL STANFORD'S COCKTAILS ARE CREATED  
BY TEAM MEMBERS FROM EACH LOCATION**

## COCKTAILS

- Strawberry Sangria** *Colette Hellyer, Airport*  
Housemade Sangria made with our Red Diamond Merlot. 8.25
- Blood and Sand** *Tim Keenan, Walnut Creek*  
Old Bushmills Irish Whiskey, Cherry Heering liquor, sweet vermouth, orange juice 8.25
- Chocolate Old Fashioned** *Michael Gaff, Walnut Creek*  
Makers Mark, dark crème de cacao, splash of soda 8.25
- Blueberry Mint Lemonade** *Michel Delfino, Walnut Creek*  
Bacardi Razz, Stoli Blueberi, blueberry syrup, lemonade 7.75
- Jolly Rancher** *Joe Viola, Lloyd Center*  
Vodka, rum, gin, Watermelon Pucker, fresh lemon sour, splash of Sprite 7.25
- Georgia Tea** *Rebekah Rish, Northgate*  
Firefly Sweet Tea Vodka, Peach Schnapps, fresh lemon sour 6.75
- Cilantrojito** *Eric Headley, Clackamas*  
Bacardi Limón, triple sec, fresh lime sour, soda, cilantro, Sprite 7.75

## MARGARITAS

Made with Jose Cuervo Gold Tequila and our scratch margarita mix

Signature "Cocktail Napkin" 7.75      Pineapple 7.75  
Pomegranate 7.75                      Grapefruit 7.75  
Beautiful 10.25

## 'TINIS & COSMOS

- Huckleberry Rain Drop** *Jeff Justice, Northgate*  
44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 7.75
- Big Red Pomegranate Martini** *Gregg Cliggott, Northgate*  
Ketel One Citroen, pomegranate, and fresh lime sour 8.75
- Cucumber Mint Cooler** *Nick Angelo, Jantzen Beach*  
Beefeater, Stoli, Midori, cucumber, fresh lemon sour, mint 7.75
- Ginger Martini** *Deb Weis, Northgate*  
Absolut, ginger syrup, lime juice, soda, candied ginger 7.75
- Lemon Head Martini** *Deb Weis, Northgate*  
Limoncello, Absolut, lemon juice, Lemon Head candy 7.75
- Caribbean Cosmo** *Michel Delfino, Walnut Creek*  
Malibu rum, Monin mango, fresh lemon sour, cranberry juice, triple sec. 7.75
- Lavender Cosmo**  
Absolut Mandrin, Marie Brizard's Parfait Amour, fresh lime sour, cranberry juice, and a lavender sugar rim 8.25

## REFRESHING MOJITOS

All of our mojitos feature Bacardi Limón rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda 8.25

Classic                                      Mango  
Raspberry                                Pomegranate

## WINE LIST

### Sparkling

	Glass	Bottle
Domaine Ste. Michelle Brut Washington NV	8	30
Mumm Napa Brut Prestige California NV		36
Schramsberg Blanc de Noirs Brut California NV		58

### Rosé/Riesling/Sauvignon Blanc

Beringer White Zinfandel California	6	22
Toad Hollow Eye of Toad Rose Sonoma County, Ca	7.5	28
Chateau Ste Michelle Riesling Columbia Valley, Wa	6.5	24
Snoqualmie Sauvignon Blanc Columbia Valley, Wa	6	22
Villa Maria Private Bin Sauvignon Blanc Marlborough, NZ		30

### Pinot Gris/Pinot Grigio

Caposaldo Veneto, Italy	7.5	28
King Estate Oregon	10	38
A to Z Oregon	8.5	32
Chateau Ste Michelle Columbia Valley, Washington		34
Santa Margherita Italy		48

### Chardonnay

Columbia Crest Two Vines Washington	6.5	24
Clos du Bois North Coast, California	8	30
Waterbrook Washington	7	26
Kendall-Jackson Vintner's Reserve California	9.5	36
Sonoma-Cutrer Russian River Ranches California	12	46
Novelty Hill Stillwater Creek Vineyard Washington		40

### Pinot Noir

Hinman Vineyards Oregon	9	34
Erath Oregon	12	46
WillaKenzie Willamette Valley, Oregon		51
Cooper Mountain Reserve Willamette Valley, Oregon		38

### Merlot

Red Diamond Washington	7	26
Columbia Crest Grand Estates Columbia Valley, Wa	8.5	32
Bonterra "Organically Grown Grapes" Mendocino County, California	9.5	36
Canoe Ridge Vineyard Columbia Valley, Washington		45
Bookwalter Winery Columbia Valley, Washington		58

### Syrah/Petite Sirah/Zinfandel

Genesis Syrah Washington	8	30
Penfolds Thomas Hyland Shiraz South Australia		35
Concannon Petite Sirah Limited Release Central Coast, Ca		33
Ravenswood Vintner's Blend Zinfandel Ca	6.5	24

### Cabernet Sauvignon/Cabernet Blends

Hogue Cellars Columbia Valley, Washington	6.5	24
Sageland Vineyard Columbia Valley, Washington	8	30
Chateau St. Jean California	9	34
Canoe Ridge Vineyard Red Table Wine CV, Wa	10	38
Chateau Ste Michelle Cold Creek Columbia Valley, Wa		62
Clos du Bois Reserve Alexander Valley, California		48
Robert Mondavi Napa Valley, California		52
Coppola Diamond Series California		34

## BEER SELECTION

### Draft

Coors Light	Golden, Co	4.25
Widmer Hefeweizen	Portland, Or	4.75
Blue Moon Belgian White	Golden, Co	4.75
Guinness Stout	Ireland	5
Deschutes Mirror Pond Pale Ale	Bend, Or	5
Bridgeport IPA	Portland, Or	4.75
Fat Tire Amber Ale	Fort Collins, Co	4.75
Seasonal Selection	Ask your server for details	

### Bottled

Budweiser	St. Louis, Mo	4.75
Bud Light	St. Louis, Mo	4.75
Miller Lite	Milwaukee, Wi	4.75
MGD 64	Milwaukee, Wi	4.75
Corona	Mexico	5
Heineken	Holland	5
Stella Artois	Belgium	5
Sierra Nevada Pale Ale	Chico, Ca	4.75
Sessions Lager	Hood River, Or	4.75
Pyramid Apricot	Seattle, Wa	4.75
Newcastle Brown Ale	England	4.75
Haake Beck Non-Alcoholic	Germany	4.75
Ninkasi Oatmeal Stout 22 oz.	Eugene, Or	10