



at

TERMINAL GRAVITY BREWING

Terminal Gravity is hosting a guest chef on Tuesdays and Wednesdays from 3-9pm throughout the fall and winter. **Hired Gun** is passionate about scratch cooking and is committed to sourcing local ingredients while bringing a variety of flavor and cuisine to Wallowa County.

(GF) - Gluten Free (V*) = Vegan*

ENTREES

EMPANADAS

Tender pork carnitas + roasted peppers + jack cheese in a butter pastry hand pie served with avocado crema | **13**

ROASTED BRUSSELS SPROUTS

(GF) (V* available upon request)*

Aged sherry & maple vinaigrette + bacon + Peruvian peppers + marcona almonds + blue cheese crumble | **13**

CALDO VERDE

(GF available upon request)*

Portuguese soup with linguica sausage + yukon potatoes + kale + extra virgin olive oil served with grilled baguette | **Cup 8 | Bowl 11**

BIRRIA QUESATACOS *(GF*)*

Tender shredded beef + crispy corn tortilla + asadero cheese + onion & cilantro served with beef broth | **13**

BLACK BEAN BURGER

(GF or V* option available upon request)*

Organic black bean patty + Manchego cheese + romesco sauce + pickled onions + ciabatta bun served with purple kettle chips | **14**

SHRIMP PINCHOS *(GF*)*

Wild Patagonian pink shrimp skewer + garlic, lemon, paprika marinade + sofrito rice served with saffron aioli | **16**

KIDS MENU

KIDS QUESADILLA

Flour tortilla + cheddar cheese served with a side of salsa | **7**

SWEETER SIDE

TRES LECHE CAKE

Sponge cake soaked in sweet milk + whipped cream + toasted cinnamon | **8**



MIDDLE OF NOWHERE CENTER OF THE UNIVERSE