



AX BILLY

WINTER 2017

Margie Gillespie | *Food & Beverage Director*

Alex Lowe | *Chef*

Thomas Pasko | *Restaurant Manager & Sommelier*

SHARED PLATES

CHEESE & CHARCUTERIE

Prosciutto, finocchiona, sopresatta, manchego and locally smoked blue cheese. Served with dried fruit and cream cheese with pepper jam 16

WOOD-FIRED WINGS

Jamaican jerk and blackberry barbecue wings served together with a candied citrus rind garnish 10

CRAB CAKES

Pacific caught Dungeness crab garnished with sun-dried tomatoes, castelvatrano olives, toasted pine nuts and organic arugula. Served with house-made lemon aioli and a side of couscous 22

CALAMARI & OYSTERS

Fresh calamari and Oregon coast oysters hand-breaded and deep fried to perfection. Served with house-cut fries, tarter and cocktail sauces 14

WOOD-FIRED CLAMS

Six ounces of little-neck Manila clams fresh from the Pacific Ocean. Baked in the wood oven with roasted garlic clove and cherry tomatoes. Accompanied by toast points and basil 14

SOUP & SALAD

ADD PROTEIN TO YOUR SALAD

chicken 5 | salmon 7 | seared ahi 8

CLASSIC CAESAR

House-made Caesar dressing, fresh cut romaine, croutons and grated parmesan 8

HOUSE SALAD

Seasonal vegetables on a bed of local farm greens 7

NICOISE SALAD

Local organic greens with marinated green beans, Nicoise olives, Yukon gold French potato salad, seared ahi tuna and hard-boiled eggs 16

AX BILLY SALAD

Dried cranberries, green apples, chèvre cheese and candied hazelnuts, tossed with organic local greens and our house vinaigrette 12

SOUP OF THE DAY

Cup 4

Bowl 6

CLAM CHOWDER

House-made classic! New England style chowder with Pacific Manila clams.

Cup 5

Bowl 7

FAVORITES

MAMBO BURGER

Locally sourced half-pound grilled patty on a brioche bun with lettuce, tomato, onion, Tillamook cheddar cheese and black pepper aioli. Served with fries 12

Add bacon 2 | Add avocado 2

LAMB BURGER

Locally sourced lamb patty served with marinated artichoke hearts, red onion, goat cheese and organic olive tapenade.

Served on a ciabatta bun 14

CHICKEN SANDWICH

Grilled chicken on toasted house-made bread with organic chipotle aioli, red onions and smoked gouda.

Served with fries 12

ITALIAN SANDWICH

Wood oven toasted mortadella and finocchiona salami with melted mozzarella cheese, fresh organic basil and sweet pepper spread. Served on ciabatta bun 12

MAHI TACOS

Blackened mahi-mahi served on warm flour tortillas with red cabbage, avocados and cilantro crème fraiche. Comes with pico de gallo, chips and refried pinto beans 13

PASTA TOSCANA

Orecchiette pasta served with wild mushrooms, prosciutto, peas, collard greens and pickled peppadew 15

PASTA CONTADINA

Pappardelle pasta with butternut squash, grilled zucchini, onions, garlic and grated parmesan 14

STEAK FRITES

All natural skirt steak seared in a cast iron skillet, sauced with chimichurri and smoked aioli. Plated with house-cut fries and organic greens 18

WOOD-OVEN PIZZA

MARGHERITA

Fresh basil, tomato and fresh mozzarella 13

PIZZA CAPRI

Marinated artichoke hearts, black olives, finocchiona salami, red onion and garlic 14

MEDITERRANEAN PIZZA

Grilled chicken, Kalamata olives, roasted peppers and feta cheese 16

WILD MUSHROOM

Mozzarella, red sauce, and assortment of wild mushrooms 15

COMBINATION

Pepperoni, Italian sausage, mushrooms, red onion, and black olives 16

CALZONE

Build your own calzone with up to four ingredients 14

BY THE GLASS

WHITE

glass | bottle

ANNE AMIE "CUVÉE A AMRITA"

Willamette Valley Oregon 2016

8 | 28

VISTA HILLS PINOT GRIS

Oregon 2016

10 | 33

GRAYSON CELLARS CHARDONNAY "LOT 11"

California 2016

7 | 24

KIONA DRY RIESLING, RED MOUNTAIN

Columbia Valley, Washington 2014

8 | 25

HERON SAUVIGNON BLANC

Mendocino California 2016

9 | 30

RED

glass | bottle

MONTINORE ESTATE PINOT NOIR

Willamette Valley, Oregon 2015

13 | 42

JOLIESSE CABERNET SAUVIGNON

California 2016

8 | 25

KR CELLARS SYRAH

Columbia Valley, Washington 2013

7 | 24

MILBRANDT VINEYARDS MERLOT

Columbia Valley, Washington 2014

9 | 30

MATCHBOOK "BLACK'S STATION" MALBEC

California 2015

7 | 24

SWEET & BUBBLES

glass | bottle

MAMAMANGO MANGO MOSCATO

Italy NV

7 | 25

LUNETTA PROSECCO

Italy NV

8 | 28

CHAMPAGNE NICOLAS FEUILATTE BRUT RESERVE

France NV

8 | 25

HOUSE WINES 5/glass

Chardonnay, Cabernet Sauvignon, Merlot

FROM THE BAR

MAN OVERBOARD 12

Spiced Rum | Whip Cream Vodka | Cream Soda

CASCADIA 11

Crater Lake Gin | Tonic | Apple Juice

ZELLWEGER SOUR 12

Bourbon | Amaretto | Lemon Juice | Simple Syrup

STAR CROSSED LOVERS 15

*Bourbon | Amaretto | Frangelico | Club Soda
Peach Bitters | Anise*

HUCKLE-TINI 11

HDC Huckleberry Vodka | Lemon | Simple Syrup

BLOODY MARY 14

*Vodka | House-made Bloody Mary Mix | Blue Cheese
Bacon | Lemon*

DARK & STORMY 11

Gosling's Rum | Ginger Beer | Lime

MAZATLÁN MULE 13

Tequila | Ginger Beer | Soda | Cilantro | Lime

PINEAPPLE UPSIDE DOWN CAKE 12

Heritage BSB | Pineapple | Lemonade

GIN JAM FIZZ 12

Heritage Crisp Gin | Raspberry | Lemon | Mint | Soda

BEER & CIDER

DRAFT BEER 5

Boneyard RPM

Claim 52 Kolsch

Deluxe Wild Beaver Amber Ale

Bluepool Pilsner

Falling Sky NW Pale Ale

Sam Bonds Filbert Brown Ale

DOMESTIC DRAFT BEER 4

Coors Light

BOTTLES 5

Heineken

Corona

Kaliber Non-Alcoholic

Selection of Seasonal Cider—Ask your Server

HAPPY HOUR

MONDAY THRU FRIDAY

2:00 PM—6:00 PM

PROSCIUTTO FLATBREAD

Wood-fired flatbread brushed with herb infused oil
Topped with prosciutto 7

CHEESE & CHARCUTERIE

Personal portion of prosciutto, finocchiona, sopresatta,
manchego and local smoked blue cheese. Served with
house-made focaccia 10

CAESAR SALAD

House-made Caesar dressing fresh-cut romaine, croutons
and grated parmesan 6

WOOD-FIRED WINGS

Jamaican jerk and blackberry barbecue wings served together
with a candied citrus rind garnish 8

HAPPY HOUR PIZZA

Choose from any of our wood-fired pizzas 9

STEAK BITES

Locally-sourced beef glazed with red wine reduction and
topped with grilled red peppers and onion 9

CALAMARI

Fresh calamari from the Oregon Coast hand-breaded and
deep fried to perfection. Served with tarter and
cocktail sauces 8

BASKET OF FRIES

House-cut fries 4

WELL DRINKS 3

HOUSE WINE 4

DOLLAR OFF HOUSE COCKTAILS



The Ax Billy proudly supports local farms & purveyors. Thank
you to our providers:

Carlton Farms Premium Pork

Hill Meat Co

Anderson Ranch Lamb

Double R Beef

High Desert Grass Fed Beef

Groundwork Organics

Winter Green

Farm, Yamhill County Mushrooms

Brandy Wine Fishery

Pasta Plus