



FROM THE GARDEN

- **My Big Fat Greek Salad** 13
 Romaine, cucumber, roasted tomatoes, pepperoncini, olives, artichoke hearts, hummus, feta, herbed red wine-balsamic vinaigrette
- **Apollo 13** 13
 Local "Rocket" leaves, toasted hazelnuts, Oregon Coast cranberries, Rogue smokey blue cheese, Artie's local honey-dijon vinaigrette
- Hail, Caesar!** 13
 Chopped romaine, Spanish-style Caesar dressing*, croutons, anchovy, caper, manchego cheese, cage-free eggs
- Black Pepper & Fennel-Crusted Ahi Tuna Salad** 15
 Asian Pepper Slaw, Peanuts, Hoisin Vinaigrette
- **Organic Kale, Chevre & Strawberry Salad** 13
 Toasted Organic Almonds, Lemon-Tahini vinaigrette

ADD TO ANY SALAD
 +herb-roasted chicken 4
 +cajun chicken or bbq pork 6

FOCACCIA MELTS

- **Dial M for Mushrooms** 10
 Marinara, roasted Portobella mushroom & bell pepper, aged gouda, balsamic reduction
- ▽ **Wild at Heart** 10
 Carmelized onion, spinach, artichoke heart, kalamata olives
- Chicken Run** 11
 Herbed ricotta & parmesan, roasted chicken, rogue smokey blue cheese, corn, jalapeño, sherry gastrique

ADD TO ANY MELT
 +herb-roasted chicken 4
 +bacon 2

FROM THE GRILL

- Hamburger Mountain** 14
 8-oz. Grass Fed Beef Patty, Lettuce, Tomato, Onion, Pickle, Smoked Pepper Aioli
- El Duderino** 14
 4-oz. cajun-blackened chicken breast, jalapeño mayo, avocado, lettuce, tomato, onion & sweet pickle served on a bun with coleslaw & oven fries
- A-Pork-Alypse Now** 13
 Dry-rubbed pulled pork shoulder, tangy BBQ sauce served on a bun with coleslaw & oven fries
- **Hill of Beans Burger** 13
 Grilled vegetarian black bean burger containing ancho chili, corn, bell peppers on a bun with jalapeño mayo, avocado, lettuce, tomato and onion
- Inglorious Bratwurst** 11
 Beer bratwurst, whole-grain mustard, caramelized onion kraut, pickled vegetables on a hoagie roll

ADD TO ANY GRILL ITEM
 +smoked mozzarella, cheddar, swiss 1
 +bacon, smokey blue cheese, gouda, avocado 2
 +gluten-free bun 1.50

OTHERS

- Up in Smoke Wrap** 13
 Smoked turkey, smoked bacon, Tillamook white cheddar, caramelized onion & spinach in a "green" tortilla
- ▽ **That's a Wrap** 12
 Curry-sautéed mushroom, cabbage, yam, red onion, carrot, pepper, garlic, lime-chili dressing in a yellow-chipotle tortilla
- Mac & Cheese** 14
 Weekly version of the classic favorite, ask your server for details
- Soup of the day** 7

▽ = vegan
 ◦ = vegetarian
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity will be added on checks for groups of 8 or more
 Split plate charge 1.00
 To enjoy in-theater service, please arrive 30 minutes early



SMALL PLATES

- **Cheese Board** 14
Assortment of domestic & imported cheeses, dried fruit & nuts, house-made sourdough rye
- Charcuterie Board** 12
Domestic & imported cured meats, house pickled vegetables, whole grain mustard, house-made sourdough rye
- Tandoori Chicken Skewers** 9
Yogurt marinated chicken breast served with peanut sauce
- ▽ **Organic Tofu Vegetable Skewers** 8
Tofu, peppers, zucchini, red onions, served with peanut sauce
- ▽ **Mixed marinated olives** 8
- ▽ **Papas** Oven-baked potato wedges 5
+add our drunken Gouda sauce 3
- ▽ **Sweets** Oven-baked sweet potato wedges 6
+add house-made peanut sauce 2
- ▽ **Side salad** Mixed lettuces, carrot, bell pepper, radish 6

OUR FOOD COMMITMENT

Living Room Theaters continually strives to incorporate local, sustainable, and organic offerings as we further our mission of environmental consciousness. Some of these include: grass-fed beef, anti-biotic-free poultry, and produce from local farms.

CONCESSIONS

POPCORN

- Caramel Corn** contains peanuts 5
- Popcorn** small 2.50 | medium 5 | large 6

SWEETS

- Chocolate Chip Cookie** single 2 | trio 4
- Chocolove Bars** 4
- Albanese Gummy Bears** 4
- Junior Mints** 3
- Kit Kat** 3.50
- M&M's** milk chocolate or peanut 3.50
- Raisinets** 3
- Red Vines** 2.50
- Sour Patch Kids** 2.50
- Swedish Fish** 2
- Toblerone** 4.50

PLAIN BEVERAGES

- Diet Pepsi, Dr. Pepper, Pepsi, Sierra Mist, Root Beer** 2.5
- House Ginger Ale** made fresh with ginger 3
- S. Pellegrino** sparkling 3
- Acqua Panna** still 3
- Paradise Tropical Iced Tea** 3

BARISTA DRINKS

- Americano** 2
- Coffee** brewed 2
- Café Au Lait** 3
- Cappuccino** 3
- Chai** 3.50
- Espresso** 1
- Hot Apple Cider** seasonal 3
- Hot Chocolate** 3
- Latte** 3
- Mocha** 3.50
 - +additional espresso or flavor shot50
 - +almond milk substitute 1
 - +soy milk substitute50

HOT TEA (Organic)

2.50

Herbal: African Nectar, Chamomile, Citrus, Ginger Twist, Mint Melange, Organic African Nectar, White Orchard

Light-caffeine: Organic Hojicha Green, Spring Jasmine, Tamayokucha green

Caffeine: Bombay Chai, Breakfast, Earl Grey