

Executive Chef Mitch Shafer

Cordo, born of the Western Cordillera geographical region, it's mountain ranges, plateaus + plains, alpine tundra, dry sagebrush, dense conifer forests, Pacific ocean + internal waterways. Cordo looks to celebrate our unique + beautiful region and the bounty it offers, using locally grown organic produce whenever possible.

SHARE + SMALL PLATES

CRISPY ARTICHOKE | 17

Romesco | Vegan Ranch | Fresh Lemon (GF, N)

LAMB LOLLIPOPS | 26

Fresh Herb Puree | Spicy Tomato Sauce (GF)

FLATBREAD | 23

Marinated Artichokes | Roasted Mushrooms | Sundried Tomatoes | Cream Cheese | Fresh Mozzarella | Torn Herbs (VEG)

GRAVLAX | 20

Beetroot Cured Wild Salmon | House Seed Crackers | Horseradish Crema | Radish | Crispy Capers | Fresh Dill (GF)

CRISPY HUMBOLDT CALAMARI | 20

Chili Lime Seasoning | Roasted Shallot Aioli | Candied Peppers | San Marzano | Fresh Lime (GF)

PORK BELLY | 17

Spiced Maple | Apple Mustard Sauce (GF)

BEEF BROCHETTE | 26

Chimichurri | Horseradish Cream (GF)

KENTUCKY FRIED MAITAKE TACOS | 22

Guacamole | Pickled Carrots (GF, VEGAN)

GRILLED OCTOPUS | 25

Romesco | Squid Ink Infused Olive Oil | Potato Croquette | Fresh Lemon | Herbs (N)

ANTIPASTO BOARD | 34

House Made Chorizo Terrine | Locally Cured Meats | Whipped Ricotta | Smoked Gouda | House Pickles + Crackers | Bacon Jam (GF)

FRESH OYSTERS | 18 | 32

Choice of Yuzu Mignonette, Romesco (N) or Spicy Cocktail (One Sauce per Half Dozen)

Available Friday & Saturday Evenings

Limited Quantity



KNOW OUR STORY

SOUP + SALADS

CHEF'S MARKET SOUP + BISCUIT | 11

Chefs Seasonally Inspired Soup | Herb Cheddar Biscuit

BABY GEM CAESAR SALAD | 18

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

GRILLED PEACH & TOMATO SALAD | 19

Heirloom Tomatoes | Peaches | Happy Days Goat Cheese | Organic Greens | Honey lime Jalapeno Vinaigrette (GF)

BABY PICKLED VEGETABLE SALAD | 19

Zucchini | Patty Pans | Gems | Radish | Dill | Everything Seasoning | Carrots | Citrus Fruit | Vegan 'Ranch' (VEGAN, GF)

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Beef Brochette | 18

BOWLS + CASUAL

TOGARASHI SALMON BOWL | 30

Cucumber | Celery | Bell Peppers | Red Onion | Pickled Carrot | Organic Greens | Fresh Citrus | Yuzu Tobiko | Miso – Ginger Vinaigrette

WELLNESS BOWL | 23

Black Rice | Chard | Salt Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco (GF, VEGAN, N)

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

FISH + CHIPS | 22

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

TIGER PRAWNS | 34

Soba Noodles | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning

ENTRÉE

FILLET MIGNON | 55

Bone Marrow Butter | Creamy Pomme Puree | Peppercorn Brandy Sauce | Seasonal Vegetables
Garlic Sautéed Prawns | 14

PRIME RIB OF BEEF | 46

10 oz. AAA Canadian | Yorkshire Pudding | Creamy Pomme Puree | Roasted Vegetable Medley | Au Jus

Available Saturday Evenings Only

RISOTTO ARRABBIATA | 32

Chili Oil | Sundried Tomato Pesto | Fresh Gems | Happy Days Fetta | Torn Herbs | Gremolata (VEG, GF)

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Baked Salmon | 17

Beef Brochette | 17

GRILLED ELK STEAK | 58

Chimichurri | Potato Croquette | Seasonal Vegetables
| Candied Fresno Peppers

SLOW COOKED BRISKET | 45

Alabama White Sauce | Refreshing Slaw | Warm Biscuit | House Pickles

CHICKEN BIRYANI | 37

Basmati Rice | Seasonal Vegetables (GF)

SIDES

Cumin Spiced Baby Carrots | 15

Pomme Puree | 12

Crispy Onion Rings Stack with Tangy Aioli | 14

*2 * Potato Croquettes with Horseradish Crema | 10*

HOUSE MADE DESSERTS

SUMMER STRAWBERRY SHORTCAKE | 13

Devonshire Cream | Fresh Macerated Strawberries | Coulis | Powdered Sugar

WHITE CHOCOLATE CRÈME BRÛLÉE | 13

Devonshire Cream (GF)

PEACH STREUSEL ICE CREAM | 13 (GF)

VANILLA ICE CREAM | 13

Vanilla Bean (GF)

Affogato Shot | 3

HOUSE MADE SORBETS | 13

Blackberry Yuzu (GF, VEGAN)

MACARONS | 13

Hand-Made Locally (3) (N)

CORDO SPECIALTIES

OYSTER FRIDAY / SATURDAY

4 pm.

Limited quantity.

SATURDAY ROAST NIGHT

10 oz AAA-Canadian with Yorkshire pudding. Limited quantity.

SATURDAY & SUNDAY BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm.

(GF) Gluten Friendly (V) Vegan (Veg) Vegetarian (N) Contains Nuts

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