



11AM - 4PM

## STARTERS

- Chips & Dip** **\$6**  
Mix of regular & sweet potato house-made chips, served with a roasted jalapeno & artichoke dip. (Ve)
- Fried Pickles** **\$9**  
House-made pickles, covered in beer batter & panko, served with a tangy honey mustard sauce. (Ve)
- Pretzel Bones** **\$9**  
Served with cold smoke scotch ale cheese, whole grain mustard sauce, & tangy honey mustard. (Ve)
- Wings** **\$10**  
Choose from Carolina BBQ, Pesto, Boeuy's Sauce or Chipotle Blueberry. (GF)
- Pear Goat Cheese Flatbread** **\$12**  
Shaved pear, arugula, goat cheese, spiced pear vinaigrette, cranberry reduction, dried cranberries. (Ve)
- Taco Trio** **\$12**  
Pulled pork tacos with jalapeno slaw, radish, cilantro, onion, lime & dusted with cotija cheese on corn tortilla with a side of salsa. (GF)

## BARK BOARDS

**Fry Board**  **\$16**  
Chili spiced sweet potato fries with garlic aioli, mix of regular & sweet potato house made chips with jalapeno artichoke dip, herb fries with a basil aioli, & salt & vinegar tots with ketchup. Serves 4-6. (GF, Ve)

**Veggie Board** **\$16**  
Fresh veggies, roasted red pepper hummus, traditional hummus, flatbread, olives, & cheeses, grilled pepper & onion jam, house made ranch & bleu cheese dressing. Serves 4-6. (Ve, GFA, Vg)

## SALADS & BOWLS

Add Chicken (\$6), Blackened Chicken (\$6), Shrimp (\$6), or Salmon (\$6).

**Warm Brussel Sprout Salad** **\$6 | \$12**  
Shaved brussel sprouts, sliced apple, pomegranate seeds, grilled fennel, & an apple cider reduction. (GF)

**Beet and Goat Cheese** **\$7 | \$13**  
Roasted beets, goat cheese, arugula & spring mix, orange & clove citronette, bacon, & roasted walnuts. (GF)

**Cranberry Harvest Salad** **\$6 | \$12**  
Spinach & kale tossed in a cranberry vinaigrette, topped with spiced candied pumpkin seeds, dried cranberry, goat cheese, & a cranberry reduction. (GF)

**Autumn Rice Bowl** **\$6 | \$12**  
Warm wild rice, butternut squash, apple, kale, goat cheese, toasted walnuts, with a white balsamic. (GF)

## SOUPS

**House-Made Chili** **\$4 | \$6**  
+ Pulled Pork (\$2)  
+ Cheese (\$1)  
+ Sour cream (\$.5)

**Chicken Tortilla** **\$4 | \$6**

**Soup of the Day** **\$4 | \$6**

 = Signature Bark Dish    Vg = Vegan  
 = Spicy    GF = Gluten Free  
Ve = Vegetarian    GFA = Gluten Free Available

The Spokane Regional Health District would like you to know that consuming raw or undercooked food may be hazardous to your health.

## HANDHELDS

All handhelds come with your choice of house-made chips, herb fries, sweet potato fries, salt & vinegar tots or salad. A veggie patty can be subbed on any burger for \$2.

**Beer Braised Bratwurst** **\$12**  
Grilled, topped with mustard quick kraut, beer cheese, on a pretzel bun.

**Cheesy Goat Panini** **\$16**  
Goat cheese, mozzarella, pesto, basil, tomato, roasted garlic, balsamic reduction, on sourdough bread. (Ve)

**Bacon, Bacon, Bacon Burger** **\$17**  
Hand pressed patty, bacon onion jam, cheddar, bacon, arugula, & bacon aioli. (GFA)

**Waffle Chicken Sandwich**  **\$16**  
Waffle battered fried chicken, jalapeno slaw, tomato, onion, jalapeno aioli, strawberry puree, & pickled jalapeno. (GFA)

**Frickle Burger**  **\$16**  
Hand pressed patty, pepper jack, lettuce, tomato, onion, fried pickles, & tangy honey mustard. (GFA)

**Chicken Avocado Wrap** **\$13**  
Chicken, avocado, onion, tomato, cheddar, bacon, & honey ancho aioli.

**Meatloaf Panini** **\$14**  
Meatloaf, brie, & apple jam on sourdough bread.

## BYOB

**Build Your Own Burger** **\$12**  
All burgers come with Bark sauce, onion, lettuce, tomato & pickles & served with your choice of house-made chips, herb fries, sweet potato fries, salt & vinegar tots or salad.

**Patty**  
Beef Patty | Fried Chicken | Veggie Patty (**\$2**)

**Base**  
Brioche Bun | Lettuce Bowl | Quinoa Bowl

**Extras**  
Cheese (**\$1**) - Goat, Mozerella, Cheddar, or Pepperjack | Bacon (**\$2**) | Egg (**\$1**)

## DESSERTS

**Cheesecake** **\$9**  
Butternut squash cheesecake, cinnamon graham cracker crust, spiced candied pumpkin seeds, & cranberry reduction. (Ve)

**Peanut Butter & Salted Caramel Ice Cream Sandwich** **\$8**  
Peanut butter cookies, with Tillamook salted caramel & toffee ice cream served with salted caramel dipping sauce. (Ve)

## BARK BOARDS

**Smores' Board** **\$12**  
White, dark & milk chocolate ganache, peanut butter, marshmallow, jam, fresh fruit, & graham crackers. Serves 4-6. (GFA crackers)

LUNCH



## NON-ALCOHOLIC

### Local Spokane Coffee \$3

Blue Eyes | Thomas Hammer | Light Roast  
Sweet Blue | Roast House | Medium Roast  
Lake Cabin | Anvil | Medium/Dark Roast

### F-Bomb Nitro Cold Brew Coffee \$6

### Soda \$1 | \$3

Coke, Diet Coke, Sprite, Orange Fanta  
Root Beer, Dr. Pepper

### Sparkle Lemonade \$3 | \$6

House-made huckleberry, strawberry, peach or raspberry.

### Juice \$1 | \$2

OJ, Cranberry, Apple, Grapefruit

## COCKTAILS

### Spokane '74 \$12

Our personal take on the French 75, commemorating the World's Fair that was in Spokane in '74. Huckleberry purée, lemon, Warrior Gin, topped off with a little bubbly.

### Salted Toffee Fizz \$11

Captain Morgan, butterscotch liquor, topped off with a little bubbly.

### Apple Pie Mule \$9

Tito's Vodka, spiced apple, lime, & ginger beer.

### Orange Cinnamon Margarita \$9

El Jimador, lime juice, OJ, house-made vanilla cinnamon syrup, & orange bitters.

### The Basic Dude \$9

Tito's Vodka, Kahlua, & house-made pumpkin spice cream.

### Pomegranate Blood Orange Shandy \$9

Big Heart Hefe, ginger beer, pomegranate juice, & blood orange juice.

### Hot Toddy \$10

Courvoissier, American Honey Whiskey, chamomile tea, clove, & cinnamon.

### Fig Manhattan \$10

Sugar Baby Bourbon, fig liqueur, & vermouth.

### Pistachio Gin Sour \$10

Warrior Gin, pistachio syrup, lemon, & aquafaba.

### The Equinox \$11

Warrior Bourbon, hibiscus liqueur, luxardo, & orange bitters.

### 2nd Circle \$12

Warrior Bourbon, ruby port, & maple syrup.

## WINE

Quality extends to every area of our menu. Enjoy these thoughtfully selected wines available by the glass or bottle. \$1 of every HOUSE red, white and rosé is donated back to the Spokane Humane Society.

## WHITE

### BY THE GLASS

6 oz | 9 oz | Btl

|                                    |                    |
|------------------------------------|--------------------|
| ANC HOUSE Chardonnay (WA)          | \$7   \$10   ---   |
| Frico by Scarpetta HOUSE Rosé (IT) | \$7   \$10   ---   |
| Tiamo Pinot Grigio (IT)            | \$8   \$11   \$28  |
| Casal Vinho Verde (PT)             | \$8   \$11   \$28  |
| Fernlands Sauvignon Blanc (NZ)     | \$8   \$11   \$28  |
| Mer Soleil Chardonnay (CA)         | \$11   \$15   \$38 |
| Legado del Conde Albarino (SP)     | \$9   \$12   \$32  |
| Disruption Riesling (WA)           | \$8   \$11   \$28  |
| Stemmari Moscato (IT)              | \$7   \$10   \$24  |
| Lunetta Prosecco (IT)              | \$8   ---   ---    |
| Huckleberry Bellini   Mimosa       | \$8   ---   ---    |

### OTHER WHITES BY THE BOTTLE

|                                      |      |
|--------------------------------------|------|
| Chateau Chamilly Burgundy White (FR) | \$46 |
| Domaine du Pre Semele Sancerre (FR)  | \$40 |
| Rombauer Chardonnay (CA)             | \$60 |
| King Estate Pinot Gris (OR)          | \$40 |
| Thurston Wolfe Viognier (WA)         | \$36 |
| Mumm Brut Sparkling Wine (CA)        | \$40 |
| Vega Medien Cava Sparkling Rosé (SP) | \$28 |
| Upside Down Rescue Rose (WA)         | \$30 |

## REDS

### BY THE GLASS

6 oz | 9 oz | Btl

|                                |                    |
|--------------------------------|--------------------|
| ANC HOUSE Jet Black Syrah (WA) | \$11   \$15   ---  |
| Frico HOUSE Red Blend (IT)     | \$7   \$10   ---   |
| Josh Cellars Pinot Noir (CA)   | \$12   \$16   \$40 |
| Airfield Estates Merlot (WA)   | \$9   \$12   \$32  |
| Conundrum Red Blend (CA)       | \$10   \$14   \$36 |
| Dunham 3 Legged Red (WA)       | \$12   \$16   \$40 |
| Substance Cabernet (WA)        | \$10   \$14   \$36 |
| CUNE Tempranillo (SP)          | \$8   \$11   \$28  |
| Trapiche Oak Cask Malbec (AG)  | \$8   \$11   \$28  |

### OTHER REDS BY THE BOTTLE

|                                      |      |
|--------------------------------------|------|
| Four Graces Pinot Noir (OR)          | \$44 |
| Chateau Valentin Bordeaux Blend (FR) | \$48 |
| JL Chave Mon Coeur Rhone Red (FR)    | \$50 |
| J Bookwalter 'Readers' Merlot (WA)   | \$38 |
| Austin Hope Cabernet (CA)            | \$60 |
| Trust Syrah (WA)                     | \$60 |
| Canvasback Cabernet (WA)             | \$50 |
| Seghesio Sonoma Zinfandel (CA)       | \$40 |
| Allegrini Valpolicella Blend (IT)    | \$36 |
| Robert Karl Claret (Spokane WA)      | \$36 |
| Maal Biutiful Malbec (AG)            | \$40 |

Choose from one of our signature cocktails or order any standard drink from our extensive selection. \$1 of every Tito's Vodka drink is donated to the Spokane Humane Society.

# BEVERAGES