



4PM - CLOSE

DINNER

## 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 Flat bread** \$12  
Shaved pear, arugula, goat cheese, spiced pear vinaigrette, cranberry reduction, dried cranberries. (Ve)
- Jameson Butter Clams** \$16  
Manilla clams in a jameson garlic butter sauce, finished with cilantro, and tomato, served with grilled sourdough. (GFA)

## 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 (\$.50)
- 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.

## ENTREES

- Fish & Chips** \$17  
Citrus battered with Brick West Big Heart Hefe, served with fries.
- Baked Mac & Cheese** \$13  
Brick West beer cheese sauce with cheesy breadcrumbs & bacon.
- Brie Stuffed Meatloaf** \$18  
Brie stuffed meatloaf, apple jam, parsnip puree, & roasted carrots.
- Gnocchi Stroganoff** \$17  
Gnocchi, sausage, mushroom cream sauce, topped with peppers & onions.
- Salmon Cranberry Farro Risotto** \$23  
Salmon served over farro risotto, with a butternut squash succotash, & a cranberry reduction.
- Pork Tenderloin** \$19  
Pork tenderloin served over chipotle butternut puree, with tomato reduction, & apple fennel citrus slaw.
- Steak & Potato** \$21  
Coffee rubbed New York strip, served over garlic mashed potatoes with shaved brussel sprouts.

- Enchiladas** \$15  
Pulled pork, avocado, pepper, onion, rice, rolled in a flour tortilla. Topped with a spicy tomato reduction, cilantro lime sour cream, fresh cilantro, & queso fresco. (VEA)

## 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)

## 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** \$14  
White, dark & milk chocolate ganache, peanut butter, marshmallow, jam, fresh fruit, & graham crackers. Serves 4-6. (GFA crackers)



# BEVERAGES

## NON-ALCOHOLIC

<b>Local Spokane Coffee</b>	<b>\$3</b>
Blue Eyes   Thomas Hammer   Light Roast Sweet Blue   Roast House   Medium Roast Lake Cabin   Anvil   Medium/Dark Roast	
<b>F-Bomb Nitro Cold Brew Coffee</b>	<b>\$6</b>
<b>Soda</b>	<b>\$1   \$3</b>
Coke, Diet Coke, Sprite, Orange Fanta Root Beer, Dr. Pepper	
<b>Sparkle Lemonade</b>	<b>\$3   \$6</b>
House-made huckleberry, strawberry, peach or raspberry.	
<b>Juice</b>	<b>\$1   \$2</b>
OJ, Cranberry, Apple, Grapefruit	

## COCKTAILS

<b>Spokane '74</b>	<b>\$12</b>
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.	
<b>Salted Toffee Fizz</b>	<b>\$11</b>
Captain Morgan, butterscotch liquor, topped off with a little bubbly.	
<b>Apple Pie Mule</b>	<b>\$9</b>
Tito's Vodka, spiced apple, lime, & ginger beer.	
<b>Orange Cinnamon Margarita</b>	<b>\$9</b>
El Jimador, lime juice, OJ, house-made vanilla cinnamon syrup, & orange bitters.	
<b>The Basic Dude</b>	<b>\$9</b>
Tito's Vodka, Kahlua, & house-made pumpkin spice cream.	
<b>Pomegranate Blood Orange Shandy</b>	<b>\$9</b>
Big Heart Hefe, ginger beer, pomegranate juice, & blood orange juice.	
<b>Hot Toddy</b>	<b>\$10</b>
Courvoissier, American Honey Whiskey, chamomile tea, clove, & cinnamon.	
<b>Fig Manhattan</b>	<b>\$10</b>
Sugar Baby Bourbon, fig liqueur, & vermouth.	
<b>Pistachio Gin Sour</b>	<b>\$10</b>
Warrior Gin, pistachio syrup, lemon, & aquafaba.	
<b>The Equinox</b>	<b>\$11</b>
Warrior Bourbon, hibiscus liqueur, luxardo, & orange bitters.	
<b>2nd Circle</b>	<b>\$12</b>
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

<b>BY THE GLASS</b>	6 oz   9 oz   Btl
<b>ANC HOUSE Chardonnay (WA)</b>	\$7   \$10   ---
<b>Frico by Scarpetta HOUSE Rosé (IT)</b>	\$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

<b>BY THE GLASS</b>	6 oz   9 oz   Btl
<b>ANC HOUSE Jet Black Syrah (WA)</b>	\$11   \$15   ---
<b>Frico HOUSE Red Blend (IT)</b>	\$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.**