Ask your server about the chef's daily lunch special $6
Lunch is served until 3pm daily

Salads

Ask your server for a wine selection to match your dressing. Add to any salad: chicken $3 – salmon $5 – steak $5

House Mixed Greens 7
Choice of dressing served with house made croutons, red onion, cucumber and tomatoes.

Caesar 7
Whole leaf romaine served with house made croutons and parmesan cheese.

Nicoise 10
Grilled albacore, roasted potatoes, tomatoes, hard boiled egg, green beans and a kalamata olive tapenade with mixed greens tossed in red wine vinaigrette.

Bread Plate 1

Sandwiches

All sandwiches are served with a side of Split's specialty garlic fries.

BLT Panini 8 Next Pinot Noir
The classic served on flat bread with mayonnaise.

Turkey Panini 8 Licia Alborino
Served on flat bread with cranberry and sweet onion marmalade, mixed greens and Gouda cheese.

French Dip Sandwich 8 St. Jean Cabernet
Layers of warm beef and provolone cheese with a side of Au Jus.

Grilled Vegetable Panini 8 Gruner Veltliner
Grilled zucchini and onion, roasted red bell peppers and pesto served on flat bread with feta cheese.

Chicken Gyro Panini 8 Joel Gott Reisling
Grilled chicken, feta cheese, red onions, cucumbers, romaine and tomatoes served on flat bread with tzatziki sauce.

Add any of these items to compliment your sandwich: Avocado $2 – Turkey $3 – Salmon - $4 – Steak $5

Lunch Combinations

Ask your server for today's soup selection. Each combination for $8

Soup and Half Sandwich - Soup and Caesar or House Salad - Half Sandwich and Caesar or House Salad

Lunch Specialties

Fish Tacos 8 Kenwood Chardonnay
Two flour tortillas stuffed with roasted garlic aioli, breaded fish, cabbage and fresh Pico de Gallo.

Bratwurst 6 Drifter Pale Ale
Grilled brat served on a toasted bun with stone ground mustard, diced onion and sauerkraut. Served with fries.

Steak and Fries 10 Cali Blend
A six ounce cut of prime beef, grilled to your preference and served with chimichurrie sauce and fries.

Hummus Plate 8 Schloss Reisling
House made, served with fresh veggies and grilled pita bread.

Split Burger 11 Septima Malbec
Painted Hills Angus beef served with aged Tillamook white cheddar, lettuce, onion, tomato and pickles on a Kaiser roll. Served with fries. Add bacon, grilled onions, sautéed mushrooms or avocado- $1 each

18% gratuity will be added to parties of 5 or more

Appetizers

Small plates are our adventurous approach to dining and are perfect for tantalizing your taste buds with unique flavors.

Soup Du Jour 6
Our chef's seasonal selection.

Hummus Platter 8 Pinot Gris or Chardonnay
House made, served with fresh veggies and grilled pita bread.

Calamari 10 Sauvignon Blanc
Lightly breaded and fried, on a bed of greens with chipotle aioli.

Two Bacon Cheeseburger Sliders 8
Cabernet Sauvignon
Served with lettuce, tomato and French fries.

Fish Tacos 9 Chardonnay
Two flour tortillas stuffed with roasted garlic aioli, breaded fish, cabbage and fresh Pico de Gallo.

Ahi Tartar Martini 11 Sauvignon Blanc
Ahi tuna tossed with ponzu sauce, sesame seeds, cucumber and scallions, topped with wonton strips.

Crab Cakes 11 Pinot Blanc
Served on a bed of mixed greens with a caper remoulade.

Salads

Ask your server for a wine selection to match your dressing.
Add to any salad: chicken $3 – salmon $5 – steak $5

House Mixed Greens 7
Choice of dressing served with house made croutons, red onion, cucumber and tomatoes.

Caesar 9
Whole Leaf Romaine served with house made croutons and parmesan cheese.

Roasted Beet Salad 9
Roasted beets tossed in white balsamic vinaigrette with candied pecans, crumbled goat cheese and apples.

Nicoise 11
Grilled albacore, roasted potatoes, tomatoes, hardboiled egg, green beans and a kalamata olive tapenade with mixed greens tossed in a red wine vinaigrette.

Crab Salad 13
Mixed greens tossed with citrus- balsamic vinaigrette served with cucumber, avocado, orange segments and sweet crab with fresh herbs and lemon.

Bread Plate 1

Wine Pairing Favorites

Ask your server for a personalized wine selection

Baked Fonduta 9.5
Fontina and parmesan fondue served with chef's choice of veggies and toasted bread for dipping.

Charcuterie Board 14
Trio of meats served with mustards, in-house pickled veggies and toasted bread.

Cheese Board 13
Trio of cheeses served with candied nuts, fresh fruit and toasted bread.

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Ask your server about the chef's daily dinner special.
$14

Entrees

Grilled Salmon 19 Erath Pinot Blanc
Topped with a caper remoulade, served with risotto cakes and fresh seasonal veggies.

Sesame Ginger Glazed Chicken 14 Evolution
Served with green onion risotto and stir-fried veggies.

Steak and Fries 22 Try any of our wines from the Enomatic
Grilled rib-eye served with Split's specialty garlic fries and mixed greens.

Chicken Bacon Fettuccini 16 Gruner Veltliner
Monterey jack and parmesan cream sauce served with chicken and bacon. Topped with tomato and green onion.

Vegetable Penne Pasta 14 Kris Pinot Grigio
Chef's choice of seasonal veggies in a cream sauce served with a small Caesar salad.

Split Burger 11 Experiment with a new red wine from our list!
Painted Hills Angus beef served with aged Tillamook white cheddar, lettuce, onion, tomato and pickles on a Kaiser roll. Served with Split's specialty garlic fries.
Add bacon, grilled onions, sautéed mushrooms or avocado- $1 each

BLT 9 Super Tuscan
Served on wheat bread with mayo, lettuce, tomatoes and fries.
Add turkey $3 – salmon $4

Finishes

Ask your server about our seasonal dessert selection, as it changes daily.

18% gratuity will be added to parties of 5 or more