TAM CAFE

HOURS OF OPERATION

THURSDAY + FRIDAY	10AM - 7:30PM
SATURDAY + SUNDAY	10AM - 4:30PM

TAM MEMBERS RECEIVE 10% OFF ALL CAFÉ ITEMS. NOT A MEMBER? JOIN TODAY WITH THIS QR CODE!

SHARABLE PLATES

Charcuterie Board $20
Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, marinated Greek olives, mixed nuts, seasonal fruit, and warm baguette bread

Fruit & Veg Board $16
Seasonal fruit & veg, with Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, marinated Greek olives, hummus, and warm flatbread.

SANDWICHES

All served with Lays potato chips or substitute a cup of soup for $3

Artichoke Pesto Focaccia $12
Focaccia bread with artichokes, tomato, provolone & parmesan cheese, with no nut basil pesto and balsamic glaze warmed to perfection!

Club Panini $12
It's your favorites! Turkey, applewood smoked bacon, Tillamook cheddar, tomato, and Best Foods mayo clubbing it up between sourdough bread and pressed to impress.

Classic Grilled Cheese $10
A comfort sandwich, the classic grilled cheese. On sourdough bread with the meltiness of provolone & Tillamook cheddar. Nothing is better!

Half Sandwich & Cup of Soup Combo $12

SOUPS

Cup 6oz $6 **Bowl 12oz** $9

SALADS

TAM Pacific Northwest Salad $13
On a bed of spring mix all nestled in is chicken, Rogue Creamery Caveman blue cheese, pecans, craisins, and honey crisp apples tossed in a Balsamic vinaigrette. *Sub roasted seasoned chickpeas in place of chicken.*

TAM Chopped Salad $13
On another bed of spring mix, we have apple wood smoked bacon, egg, chicken, roasted & seasoned chickpeas, tomato, shaved Parmesan cheese, lightly tossed in ranch dressing.

PASTA

Porcini Mushroom Sacchetti $14
Pasta pouches stuffed with portabella and porcini mushrooms, ricotta cheese, and topped with pesto & Parmesan. Served with a mini baguette toasted with butter, garlic, and parsley.
Add chicken or roasted seasoned chickpeas $3

Spinach & Garlic Ravioli $14
Egg pasta ravioli filled with roasted garlic, spinach, creamy mozzarella and pecorino Romano cheese with alfredo sauce. Served with a mini baguette toasted with butter, garlic, and parsley.
Add Chicken or roasted seasoned chickpeas $3

PASTRY

Spinach & Feta $3.50

Consuming raw or undercooked meats, poultry, eggs or unpasteurized juice may increase your risk to foodborne illnesses.

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WINE

Browne Vineyards
'Heritage' Chardonnay Glass $12 Bottle $24
100% Columbia Valley Chardonnay with ripe apple, pear, and citrus notes, offering a smooth, fruit-forward palate balanced by fresh acidity and a clean finish.

Browne Vineyards
'Heritage' Cab Sauv Glass $12 Bottle $24
Aromas of mocha and black plum lead to flavors of bing cherry, arise and toasted oak. This is a full-bodied wine with chalky tannins, finishing with jam and blackberry reduction sauce.

BEER

Kolsch	$8
Pilsner	$8
Pale Ale	$8

COLD DRINKS

canned spring water	$3
San Pellegrino	$3
iced tea	$3
apple juice	$4.50
orange juice	$5
soda pop	$2.50
Red Bull	$5
cow milk	$2.50
oat milk	$3

COFFEE + TEA

Featuring local coffee roaster Naomi Joe coffee beans. Blend from Mexico & Columbia - Medium light roast with tasting notes of cocoa & toasted hazelnut.

	12oz	16oz
cappucino	$5.60	$6.10
latte	$5.60	$6.10
mocha	$6.75	$7.25
chai tea latte	$6.00	$6.50
hot chocolate	$5.25	$5.75
americano	$3.95	
double espresso	$3.95	
triple espresso	$4.25	
hot tea	$3.95	
extra shot	$.75	
oat milk	$.60	
flavored syrup	$.50	

vanilla
sugar-free vanilla
white chocolate
caramel
toasted marshmallow
raspberry
chocolate

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