

# Colter's

## CREEK

308 Main St., Juliaetta

(208)276-3342

### STARTERS

**MARCONA ALMONDS 8OZ**  
\$12.00

**MIXED OLIVES WITH HERBS 3OZ**  
\$6.00

**CHEESE PLATE**  
\$16.00

assortment of cheeses, house made jam, fresh fruit and Marcona almonds, crackers

**MIXED BOARD**  
\$20.00

assortment of salami and cheese, house made jam, mixed olives, pickled green beans, cornichons, Marcona almonds, crackers

**COUGAR GOLD HOT DIP**  
\$9.00

melted cheeses & herbs featuring Cougar Gold Cheddar from WSU and house made French bread

**RUSSET FRIES**  
\$7.00

house made, triple cooked, kewie mayo fry sauce, shichimi

**BLISTERED SHISITO PEPPERS**  
\$8.00

salt, black pepper, shichimi

## SALADS & SOUPS

**HOUSE SALAD**  
\$6.00

Idaho honey vinaigrette, mixed dried fruit, toasted pecans, choice of bleu, parmesan, or pecorino cheese

**SOUP OF THE WEEK 7.00**

Please ask your server for the soup special

## SMALL PLATES

**ARINCINI BALLS**  
\$15.00

house ground sausage, cheese, herbs, peppers, served with piquillo pepper sauce

**FRIED GREEN TOMATOES**  
\$14.00

Colter's Creek tomatoes, herb and panko crusted, served with garlic basil aioli

**VIETNAMESE CHICKEN WINGS**  
\$10.00

garlicy, sweet, salty

**BAJA FISH TACOS**  
\$9.00

flour tortillas, fried rockfish, chipotle aioli, cilantro, shredded cabbage.

**GRILLED LAMB CHOPS**  
\$18.00

coriander and chili crusted lamb served with salsa Verde made from Colter's Creek tomatillos, cotija cheese, and fresh cilantro

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## MAIN COURSE

### FRENCH DIP

\$17.00

house roasted beef, house made rolls, horseradish aioli, caramelized onions, Swiss cheese, house made au jus. Served with a choice of house salad or russet fries

### COLTER'S BURGER\*

6OZ \$15 8OZ \$17

1/2 lb of house ground beef chuck, house made brioche bun, kewpie mayo fry sauce, tomato, onion, spring mix, pepper jack, bleu or American cheese. Served with a choice of house salad or russet fries

\*Add bacon or an egg for \$1

\*Add sautéed Shisito peppers for \$1

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

### MUDPIE

\$7.00

chocolate cookie crust, house made Landgrove coffee ice cream, house chocolate sauce, topped with whipped cream

### SALTED CREME CARAMEL

\$7.00

vanilla bean custard, salted bitter caramel, fleur de sel sprinkle

### ICE CREAM

BY THE SCOOP \$4.00

house made ice cream by the scoop

- Vanilla
- Coconut
- Peach-raspberry sorbet
- Pear-honey-cinnamon sorbet

add chocolate sauce for \$1.00

## Dessert of the week

PEACHES N'CREAM \$8.00

caramelized local peaches, coriander and nutmeg scented biscuit, with vanilla bean anglaise

DESSERT

Soda and Coffee are available!

We now have limited availability for dining in. Reservations are required. Please call or email us for details and to reserve your table. At this time we are requiring you to wear a mask when entering the tasting room. We will still be offering curb-side pick-up. Thank you all for your support!

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