

PARENTS, ANNA'S IS A SMALL PLACE, SO UNRULY CHILDREN TEND TO SPOIL A NICE EVENING OUT FOR OTHERS. IF YOU CAN'T BE SURE THAT YOUR CHILDREN WON'T BE NOISY OR OTHERWISE DISRUPTIVE, ANNA'S IS NOT FOR YOU. WE WANT A RELAXED EVENING FOR ALL OUR GUESTS AND WILL DO WHATEVER IS REQUIRED TO ENSURE IT.

IT IS ONLY FAIR TO NOTE THAT I AM BUILT FOR COMFORT, NOT FOR SPEED. COMMITMENT TO QUALITY PRECLUDES A RAPID RESULT. TRUTH BE TOLD, NOTHING VERY FAST REALLY EVER HAPPENS AT ANNA'S. RELAX, SIT BACK, AND ENJOY THE SHOW, YOU ARE, AFTER ALL, ON VACATION; LOCALS ARE ON A PERMANENT VACATION.

### COME TO CHEESES - ALL HOUSE-MADE... BY US - 15

Our Award Winning, Calvados Camembert plus our Maverick - a Rogue river tomme de vache, our Curry county coriander and our coastal caraway..

Sound food handling practice dictates that we keep our cheeses under refrigeration. Their flavors are more expressive when the cheeses are given a chance to warm up a little.



### ANNA'S DELICACIES - ALL HOUSE-MADE... BY US - 19

Duck prosciutto with Bartlett pear; lamb prosciutto with cucumber; bundnerfleisch with radish slices.

CREAM OF TOMATO, SOUP - KILLER 8  
Please note this soup is not suitable for vegetarians.

SPECIAL SALAD 12  
Campari tomato wedges, peeled & seeded cucumbers, red bell pepper, marinated lemon slices, and avocado. Dressed with, Maldon salt flakes and kalamata infused, olive oil.

NOT EVERY INGREDIENT FOR EVERY MENU ITEM IS LISTED IN THE DESCRIPTIONS. IF YOU HAVE AN ALLERGY OR AVERSION TO SOMETHING, PLEASE ENQUIRE WHETHER OR NOT IT IS INCLUDED IN THE PREPARATION FOR THE ITEM YOU ARE CONSIDERING.

### SOFT BEVERAGES & BEER

Because of our limited scullery, we serve water in biodegradable, plastic cups. Bottled beverages are served in their original containers, for the same reason.

HOUSE-MADE, HONEY LEMONADE - Oregon blackberry flower honey, & rosewater 5

ANCHOR, ROOT-BEER - in the bottle. 5

SCRIMSHAW PILSNER - in the bottle. A beer of subtlety and finesse from the wonderful North Coast Brewing Company 6

SEPARATE CHECKS are a nightmare for waiters because, the considerable amount of time required to do the accounting is time taken away from caring for other guests. WE DO NOT OFFER SEPARATE CHECK SERVICE.

DESSERTS: I hate making desserts. It is fussy work! We have a great selection of after dinner spirits and wines that make fine desserts including our, Killer, rum, root-beer, float. Cheese is also lovely after dinner, and how many other places make their own cheese?

IF YOU MUST HAVE AN AFTER DINNER SWEET: THE AMAZING, RUM, ROOT-BEER, FLOAT - KILLER 12  
Barbancourt, eight year rum, Haagen-Daz, vanilla ice cream and a bottle of Anchor root beer. A revelatory experience.

IF WE PAY YOU THE COMPLIMENT OF REQUESTING PROOF OF AGE, PLEASE ACCEPT IT GRACIOUSLY  
CORKAGE FEE IS TWENTY - FIVE DOLLARS

## FOR DINNER

GNOCCHI WITH PLEUROTUS (OYSTER MUSHROOMS) 19  
Browned with sweet onions and finished with a sprinkling of swiss. Perhaps our white Burgundy.

LOCALLY CAUGHT, BLACK ROCKFISH 24  
Poached in a saffron, white wine, broth with vegetables and the tiniest potatoes. Ladled over a toasted crouton & sprinkled with parsley. Cotes du Rhone blanc.

SMOKY, CERTIFIED ANGUS BEEF, EIGHT OUNCE, FLATIRON STEAK 24  
Drizzled with black truffle oil. Browned, baked mashed potatoes, & vegetable. My favorite cut of steak. Any red wine.



ANNA'S "TUNA MELT" 24  
Seared, locally fished, albacore medallions, topped with a dollop of our mayonnaise. Served with fennel salad, and a crouton covered in melted, smoky cheddar. Clos de Lunes, Lune Blanche.

QUACK - BREAST OF DUCK 29  
Pan & oven-seared to medium-rare. Browned, baked mashed potatoes, & vegetable. Burgundy.

SEARED, WAGYU, SKIRT STEAK 25  
Gold Beach's own Pacific Rogue Wagyu raises some of the country's finest wagyu beef. The skirt is a little chewy, but in a good way, and the flavor is amazing.

We use our own house-made sour cream for the mashed potatoes. Most dinners take twenty to thirty minutes to cook. If there is a crowd or if a bunch of people all show up at the same time, I can get backed up, and appreciate your patience, or pity - as the case may be - when it happens. Many think I am worth the wait; many also think the world is flat.

PEOPLE HAVE DIFFERENT TASTES. IF THE ITEM YOU SELECTED FOR DINNER DOESN'T SUIT YOURS, DON'T SUFFER! LET US CHEERFULLY REPLACE IT. YOU LEAVING ANNA'S HAPPY IS WHAT'S MOST IMPORTANT TO US.

Our credit card processor no longer allows us to accept cards that are not chip enabled.  
We apologize for any inconvenience. We accept, Visa, Mastercard and cash.

### WINES, BY THE GLASS - UNLESS OTHERWISE NOTED, POURS ARE 140 ML.

WE DO HAVE A FULL WINE LIST. ASK IF YOU WOULD LIKE TO SEE IT.

NV ERIC BORDELET, POIRE AUTHENTIQUE, PEAR CIDER 10  
A delicious sparkling beverage from the king of cider.

NV A SPLIT (187 ML) OF FRANCOIS MONTAND BRUT 14  
We make it extra special by adding just a little, pamplemousse rose (pink grapefruit) liqueur.

2015 CLOS DE LUNES, LUNE BLANCHE, BORDEAUX BLANC 12  
From the very talented winemaking team at Domaine de Chevalier. Extraordinarily good.

2016 JABOULET, PARALLEL 45, COTES DU RHONE, BLANC 10  
A lot of bang for the buck here.

2013 BALLOT-MILLOT, BOURGOGNE BLANC 14  
Made from Meursault fruit, this Chardonnay drinks way above its price point.

2012 CH. POITEVIN, CRU BOURGEOIS 12  
A rock solid blend of 55% Cabernet Sauvignon, 40% Merlot & 5% Petit Verdot.

2015 LOUIS LATOUR, MARSANNAY 14  
Real depth of fruit, and character in this Pinot Noir. Delicious

2015 GD VAJRA, LANGHE, NEBBIOLO 12  
There is so much to like here.

2006 CH. COUTET, BARSAC - 70 ML 10  
A thoroughbred.

NV Ferriera, 20 Year, Tawny Port - 60 ml 14  
The finest Tawny Port I have tasted.