



MADE DAILY IN-HOUSE

Fresh, made-to-order deli sandwiches made with our finest specialty meats and cheeses

Chef-inspired entrees available in our Grab & Go section

FRESH FOOD & QUALITY

Largest meat counter in Southern Oregon

Fresh daily seafood

Baked goods made daily from scratch

SIPS & HARVEST

50+ rotating taps at our growler bar for endless, exciting pours

Fresh organic & conventional produce stocked daily

 cartwrightsmarket.com

 (541) 479-0321

 @cartwrights_market



Breathtaking views of the Rogue River

Signature Northwest-inspired cuisine

Premium, locally sourced ingredients

Elegant indoor & scenic outdoor seating



 www.taprock.com

 (541) 955-5998

 @taprock_nwgrill

Senior Dining Guide

Cuisine	✓ Senior Discount + Special Menu Items * Early Bird Special			Handicapped Accessible	Meals Served B=Breakfast L=Lunch D= Dinner SB=Sunday Brunch	Price
	✓	+	*			
Bambu 541-608-7545 970 N Pacific Rd Ste 106, Medford <i>Please See Advertisement This Page</i>			x	yes	L D	\$15.95-50.00
Butterfly Club butterflyclub557.com 557 Medford Crt, Medford <i>Please See Advertisement Page 28</i>			x	yes	D	\$12.00-30.00
Carlito's Italian Cuisine 541-613-5994 691 Fair Oaks Ave, Ashland <i>Please See Advertisement Page 25</i>				yes	L D	\$10.00-20.00
Cartwright's Taprock Northwest Grill 541-955-5998 971 SW Sixth Street, Grants Pass <i>Please See Advertisement Page 23</i>				yes	B L D	\$16.00-48.00
El Molcajete Mexican Grill 541-840-9655 960 North Phoenix Road, Medford <i>Please See Advertisement Page 25</i>			x	yes	SB L D	\$10.00-30.00
El Paraiso Mexican Cuisine 545 Clover Rd, Ashland 541-488-5877 142 N Front St, Medford 541-779-9770 <i>Please See Advertisement This Page</i>				yes	L D	\$10.00-30.00

Gogi White Bean & Artichoke Hummus

- 1 1/2 C cooked white beans (or one 15 oz can store bought, drained)
- 1/2 C chopped artichoke hearts
- 1/4 C olive oil
- juice of one lemon
- 1 clove minced garlic
- 1/2 t salt
- 2-3 T water

Gogi White Bean & Artichoke Hummus

Combine all ingredients EXCEPT olive oil & water in food processor and process until smooth (2-3 minutes, pausing every 30ish seconds to scrap sides and bottom of bowl). When mixture is smooth, slowly pour in olive oil while processor is running. Add water to desired consistency & continue to process for 1 additional minute to incorporate air. Adjust salt if needed. Yield 1 1/2 C

(541) 772-1751
1789 W Stewart Ave
MEDFORD



Order Online



EL MOLCAJETE
MEXICAN-GRILL



Order Online




(541) 499-0099
960 N Phoenix RD
MEDFORD

B | A | M | B | U

PAN ASIAN CUISINE



Bambu Anything but Ordinary
Lunch: Tuesday-Friday 11:30-2:00pm
Dinner: Tuesday-Saturday 5:00-9:00pm
Closed Sunday & Monday

541-608-7545
970 N Phoenix Rd, Medford, Oregon 97504, www.tigerroll.com
in the Larson Creek Shopping Center



carlito's
Italian Cuisine

Your favorite neighborhood restaurant

Casual Dining • Beer & Wine
Carryout & Doordash • Patio Seating

691 Fair Oaks Ave, Ashland 541-613-5994



TAKE OUT
OUTDOOR SEATING
BEST MARGARITAS



DINNER MENU
LUNCH MENU
CATERING

EL PARAISO
MEXICAN CUISINE

ASHLAND
545 Clover Ln
541-488-5877

MEDFORD
142 N Front St
541-779-9770

www.elparaisomexican.com



TRAVEL LEISURE & DINING

Senior Dining Guide

TRAVEL LEISURE & DINING

	Cuisine	Senior Discount			Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Branch	Price
		✓	+	*			
Gogi's Restaurant 541-899-8699 235 West Main Street, Jacksonville <i>Please See Advertisement Page 27</i>	International Fine Dining		x		yes	D	\$14.00-49.00
Greenleaf Restaurant 541-482-2808 49 N Main, Ashland <i>Please See Advertisement This Page</i>	Pacific NW		x		yes	B L D	\$10.00-30.00
Kobé Modern Japanese 541-488-8058 96 North Main St, Ashland <i>Please See Advertisement This Page</i>	Modern Japanese		x		yes	D	\$15.00-60.00
Omar's Restaurant 541-482-1281 1380 Siskiyou Blvd, Ashland <i>Please See Advertisement Page 27</i>	Steak & Seafood		x		yes	L D	\$10.00-50.00
Paisano's Italian Kitchen 541-582-5990 510 East Main St, Rogue River <i>Please See Advertisement Page 27</i>	Italian				yes	L D	\$8.00-25.00

El Molcajete Mexican Grill Guacamole

- 3 Avocados
- 1 tomato
- 1/2 onion
- 1/2 bunch of cilantro
- Salt and pepper to taste
- 1 lime

Add all 3 avocados and mash all together. Add chopped tomatoes, onions, and cilantro. Squeeze 1 lime. Add salt and pepper to taste. Mix all together and enjoy with your favorite chips.



Exquisite International Cuisine
 Artistic Cocktail Menu
 Excellent Selection of Fine Wines
 Treat Yourself to an Unforgettable Dining Experience
 Reservations
541-899-8699
 Open for Dinner
 Wed - Sat 5pm - Close
 235 W. Main St., Jacksonville
www.gogisrestaurant.com



神戸
KOBE

MODERN JAPANESE CUISINE



Open 5-9pm Thurs.-Tues.
96 N. Main St. Ashland 541-488-8058

EVERY NIGHT IS A PARTY NIGHT AT OMAR'S
Weekday Events Mon-Thurs 7pm-9pm • Weekend Specials Sat & Sun 11am-3pm

<p>MONDAYS</p> <p>S.I.N Service industry night Show food handlers or OLCC card and get 10% off your bill With any drink purchase</p>	<p>TUESDAYS</p> <p>\$10.00 Tuesday's Every Tuesday we will serve a <i>Featured Family Favorite</i></p>	<p>WEDNESDAYS</p> <p>Wine Wednesday's \$35.00 A flight of wine (different local winery featured each week) Paired with Chef's Choice Small Bites</p>
 		
<p>FRIDAYS</p> <p>Fun Day Every Friday 6-9pm We will be featuring a special beverage which will include Prizes and Drink Specials</p>	<p>SATURDAYS</p> <p>Bottomless Mimosa with Choice of a Lunch Special for only \$35.00</p>	<p>THURSDAYS</p> <p>Fun & Games \$10.00 Pitcher of PBR with purchase of Zucchini Fingers or O-ring's. Bring a Game or borrow one of ours (Domino's, Cards, Paint by numbers, Puzzles and much more)</p> <p>SUNDAYS</p> <p>Slow Start Sundays with our Bloody Mary Bowl \$25.00 Double Bloody Mary Served with Stolli Vodka, House Made Bloody Mary Mix, Tajin Rim, Poached Shrimp, Strip of Bacon, House Pickled Veggies, Spicy Pickles, Stuffed Olives, Mozzarella and Fresh Basil</p>

541-482-1281 • 1380 Siskiyou Blvd. Ashland • omarsrestaurant.com

At Greenleaf Restaurant, we create PNW cuisine. Cuisine that fuels the soul, seven days a week. Fuel up for breakfast, lunch, and dinner.



Greenleaf
49 N. MAIN ST
ASHLAND, OR

GreenleafRestaurant.com
541.482.2808

PAISANO'S
italian Kitchen

Fresh ~ Local ~ Authentic
Come to Paisano's

- Homemade Sauces
- 100% Natural Durum Wheat Flour Pasta
- Made from scratch Ricotta Cheese
- Organic & Local Produce & Herbs
- Homemade Desserts

Voted Best Italian Restaurant In Southern Oregon Magazine For The Last 4 Years In A Row



541-582-5990
510 E. Main St Exit 48 off I 5, Rogue River

Senior Dining Guide

	Cuisine	Senior Discount + Special Menu Items * Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
Peerless Restaurant & Bar 541-488-6067 265 Fourth St, Ashland <i>Please See Advertisement Page 29</i>	Seasonally Focused Fine Dining		yes	D	\$45.00-65.00 Avg per person for whole meal
Punky's Diner and Pies 541-494-1957 953 Medford Center, Medford <i>Please See Advertisement Page 29</i>	50's Diner	X	yes	B L	\$5.50-16.25
Tap and Vine 541-500-1632 559 Medford Center, Medford <i>Please See Advertisement This Page</i>	Gastro Pub	X *	yes	L D	\$8.00-32.00
The Beatrice Wine Bar & Kitchen 541-500-1063 406 E Main St, Lower Level, Medford <i>Please See Advertisement This Page</i>	Elevated Comfort Food		yes	L D	\$4.00-18.00

Peerless Restaurant Watermelon Gazpacho

- 2 C Ripe Heirloom Tomato, cubed
- 1 C Red Bell Pepper
seeded & roughly chopped
- 1 Serrano chili
seeded and roughly chopped
- 1 C English Cucumber
peeled & sliced
- 1 medium Red Onion
roughly diced
- 4 C Seedless Watermelon, cubed
- 1/2 cup good quality olive oil

For the best results, use peak-season tomatoes, bell peppers (Hungarian sweet red peppers work best), and watermelon. We like to use peppers, tomatoes, and melons from Ella Bella Farm in Talent. Chop the first six ingredients and toss together in a large bowl.

Peerless Restaurant Watermelon Gazpacho Cont.

Don't fret about your knife work; this will all be blended. Combine the vinegar and oil in a separate vessel that you can pour from. Working in four batches, combine 1/4 of the chopped produce and 1/4 of the liquid mix in a blender. Blend on medium-high (Vitamix speed 7) for 15-20 seconds. It does not need to be perfectly smooth, and there is no need to strain. Experiment to find the speed and duration of blending for a final texture you like best. Once everything is blended and poured into a large storage container or serving vessel, salt to taste. To do this, add a little at a time and keep seasoning and tasting until the bright acidity of the vinegar is balanced with salt. Refrigerate for a few hours to cool and let the flavors marry. This recipe keeps for a couple of days. Enjoy.

OUR MOST DISTINGUISHED GUESTS

10% senior discount Tuesdays

TAP & VINE
MEET DRINK EAT at 559



559 Medford Center
541.500.1632
ACROSS FROM CINEMARK TINSELTOWN

Punky's Come on home to **DINER** and Pies



OPEN
MON-SAT
7am-2pm



953 Medford Center ♥ Medford, OR 97504
(541) 494-1957

THE Wine Bar+Kitchen
BEATRICE

Lunch + Happy Hour
Pantry Meals To Go

406 East Main Street Medford
Downstairs from Pomodori
www.thebeatricemedford.com




Peerless
RESTAURANT & BAR

Unwaveringly thoughtful seasonal dishes, cocktails, and wines.

265 4TH ST. ASHLAND, OR 97520
(541) 488-6067

The difference between a successful person and others is not a lack of strength, not a lack of knowledge, but rather a lack of will.

Vince Lombardi




Join us in our lovely gardens, dining room, or bar.
SCAN FOR RESERVATIONS



TRAVEL LEISURE & DINING

Senior Dining Guide

		Cuisine	✓ Senior Discount ✦ Special Menu Items ✧ Early Bird Special	Handicapped Accessible	Meals Served B=Breakfast L=Lunch D=Dinner SB=Sunday Brunch	Price
The Point Pub and Grill 1045 Center Drive, Mdf 541-816-4395 311 East Pine Street, CP 541-665-9015 <i>Please See Advertisement Page 31</i>		Upscale Pub Food with Full Service Bar	✦	yes	L D Sat & Sun Brunch 10-2	\$10.00-19.00
The Vine 541-479-8463 1610 Allen Creek Rd #111, Grants Pass		Italian	✦	yes	D	\$15.00-28.00
Twisted Cork 541-295-3094 210 SW Sixth St, Grants Pass <i>Please See Advertisement Page 31</i>		French Influence	✦	yes	L D	\$15.00-35.00
Wild River Brewing & Pizza Co. 595 NE "E" St, Grants Pass 541-471-7487 249 N Redwood, Cave Junct 541-592-3556 16279 Hwy 101 S, Brooking 541-469-7454 533 NE "F", Grants Pass 541-474-4456 2684 N Pacific Hwy, Med 541-773-7487 <i>Please See Advertisement This Page</i>		Homemade Pasta, Pizza Sandwiches, Burger Calzones Soup & Salads Beer & Wine	✦	yes	L D	\$10.00-30.00

Cartwright's Tap Rock Meatloaf

- 5 lbs Cartwrights Ground beef
- 2 lbs Cartwrights ground sausage
- 3/4 C diced onion
- 3/4 C diced celery
- 1 T minced Garlic
- 4 eggs
- 1/4 C ketchup
- 1/4 C milk
- 2 T oil
- 2 T worcestershire
- 1 t thyme
- 1 t garlic granulated
- 1 t onion powder
- 1 t oregano
- 1T dry parsley

Tap Rock Meatloaf Cont.

- 1 t salt
- 1 t pepper
- 5 C panko bread crumbs
- Glaze- 1/2 C ketchup, 1 T brown sugar,
- 1 t worcestershire,
- 1 t salt and pepper.

Saute off celery and onions with the dry spices and garlic. Set aside to cool. In a large mixing bowl mix all other ingredients until combined then add the cooled celery and carrot mixture Form into a 9x11 baking dish. Set the oven to 350 degrees. Bake covered for 25 minutes or until 120 degrees Fahrenheit. Uncover, add glaze and bake until the internal temperature reaches 165 degrees.

WILD RIVER GRANTS PASS
595 NE E ST, GRANTS PASS, OR 97526

WILD RIVER PUB
533 NE F ST, GRANTS PASS, OR 97526

WILD RIVER CAVE JUNCTION
249 REDWOOD HWY, CAVE JUNCTION, OR 97523

WILD RIVER MEDFORD
2684 N PACIFIC HWY, MEDFORD, OR 97501

WILD RIVER BROOKINGS
16279 US-101, BROOKINGS, OR 97415

Wild River

HANDCRAFTED FOOD & ALE

CATERING • WOOD-FIRED PIZZAS • FRESH INGREDIENTS

ASK ABOUT OUR MOBILE TAP TRAILER

OUR GO-TO FOR BRINGING THE FRESHEST CRAFT BREWS TO ANY EVENT! OUTFITTED WITH MULTIPLE TAPS, OUR SLEEK, FULLY-EQUIPPED TRAILER SERVES UP ICE-COLD WILD RIVER SEASONAL AND SPECIALTY BEERS WHEREVER YOU ARE. WHETHER IT'S A WEDDING, FESTIVAL, OR PRIVATE PARTY, THE TAP TRAILER ENSURES YOUR GUESTS ENJOY PREMIUM DRAFT POURS, PERFECTLY CHILLED AND STRAIGHT FROM THE SOURCE.

Cartwrights Tap Rock Porter Gravy

- 1 qt beef stock
- 1/4 onion small diced
- 2 whole cloves garlic
- 3 T roux (see tips for recipe)
- 2 bay leaves
- 1 T granulated garlic
- 1/2 t onion powder
- 1/2 t italian seasoning
- 1 t salt
- 1 t course pepper
- 1/4 C porter beer
- 1/2 C red wine'
- 2 T tomato paste
- 1 t oil

The Twisted Cork

Happiness is Homemade

210 SW 6th Street
Grants Pass, OR
541.295.3094

Open Tues-Sat 11-8

THE POINT

PUB & GRILL

311 East Pine Street Central Point 541-665-9015

1345 Center Dr. Medford 541-816-4395

Gluten-free, Vegetarian, & Vegan Options

Open 7 Days a Week

Delivery or Carry Out visit lovemypoint.com

Tap Rock Porter Gravy Cont.

Saute onions and whole garlic cloves until translucent. Deglaze with Red wine and simmer for 1 minutes. Add beef stock, tomato paste and all other seasonings except beer and roux. Cook on low simmer for 10 minutes. Slowly add roux at a time until the proper consistency. String with a whisk to incorporate the rough . Let simmer on low for 5 minutes. Add beer cool on low for 5 minutes. Strain through fine strainer. Cook your roux ahead of time. Use equal parts flour and butter cook on low heat for about 16 minutes or until it smells like popcorn.

TRAVEL LEISURE & DINING