



Gift Cards Available

Treat yourself or a friend with a gift card

Happy Hour

Monday - Saturday - 3-6pm

Sunday - All Day

SOPHISTICATED

From the rich leather seating, dark wood cabinets, and custom glass chandeliers, The Office 842 offers a warm and inviting getaway to meet friends, celebrate a special occasion or enjoy a night on the town.

The Office 842 boasts a flavorful menu that provides the area with something deliciously different. We had the foodie in mind when we created our menu featuring spicy, garlic, zesty and bold flavors, with all of our hot items being baked not fried.

Come in and enjoy your lunch or call ahead to pick up your order at our drive-thru. You can even place your order on-line at order.theoffice842.com

CAFFEINATED

The Office 842 offers all the amenities of a relaxing internet cafe. We provide a clean, modern and comfortable cafe by day serving organic coffee and espresso with a delicious variety of breakfast items and free wi-fi . Our friendly staff is always available to serve your favorite morning treats through our drive-thu for your convenience.

SPIRITED

The Office 842 specializes in hand crafted, fresh pressed martinis. In addition to our rotating seasonal cocktails we have a variety of specialty martinis and craft cocktails on our menu. We even carry low cal and gluten free spirits. Enjoy a martini, cocktail or craft beer on our covered patio anytime of the year. We have beautiful fire pits to keep you warm.

APPETIZERS

Baked Waffle Fries - 8

Crispy baked waffle-cut fries served with aioli and ketchup

Sesame Crusted Ahi - 15

Rare and chilled with wasabi, soy sauce, pickled ginger on a bed of mixed greens

Crab Stack - 17

Layered avocado, mango salsa and crab remoulade

Boneless Bites - 13

Breaded baked chicken, celery and choice of sauce

Roasted Pepper Hummus - 13

Roasted pepper infused hummus with roasted garlic, naan flat bread, crackers and celery

Artisan Bread - 10

Artisan bread with oregano, thyme, garlic, pesto, shaved Parmesan cheese, olive oil and balsamic reduction

Antipasti Plate - 17

Marinated olives, roasted garlic and red peppers, artichoke hearts, dried salami, pepperoni, prosciutto, Swiss and fresh mozzarella cheese. Served with naan flat bread

Garlic Cheese Flats - 10

Naan flat bread sprinkled with minced garlic and baked with olive oil and mozzarella cheese. Served with marinara sauce for dipping

Chicken Satay - 12

Grilled seasoned chicken on skewers. Served with spicy Thai peanut dipping sauce on a bed of mixed greens

Spicy Tuna Poke Lettuce Bowl - 16

Marinated ahi tuna tossed with green onions, diced red onions, cucumbers and sesame seeds in a butter lettuce bowl

FONDUES

Fondue - 17

Rich blend of white wine and Artisan cheeses with a variety of breads, celery and apples

Seafood Fondue - 21

Atlantic red crab and shrimp in rich blend of white wine and Artisan cheeses with a variety of breads, celery and apples

SOUP & SALADS

Chicken Sesame - 15

Chicken, candied walnuts, Gorgonzola cheese, toasted sesame dressing and a drizzle of balsamic reduction on a bed of mixed greens

Spinach - 12

Fresh spinach, strawberries, cucumbers and feta cheese with white balsamic vinaigrette

add chicken 4 / bacon 2 / crab 7 / shrimp 5 / ahi 7 / avocado 2

Caesar Wedge - 12

Iceberg lettuce, Caesar dressing, shaved Parmesan cheese and croutons

add chicken 4 / ahi 7 / shrimp 5 / bacon 2 / avocado 2

Full Wedge - 12

Iceberg lettuce wedge, raisins, house tzatziki ranch dressing, crispy onion chips, feta cheese and balsamic reduction

add avocado 2 / bacon 2

Caprese - 16

Mixed greens, fresh mozzarella cheese, basil, tomatoes and topped with a balsamic reduction

Seared Ahi - 16

Mixed greens, red onion and roasted red bell peppers topped with sesame crusted ahi tuna. Served with toasted sesame dressing

Crab Salad - 17

Mixed greens, tomatoes, diced cucumbers tossed in a pesto aioli dressing. Topped with crab and sliced avocado

Soup and Wedge Salad - 14

Our signature curry soup served with our wedge salad
upgrade to French onion soup 4

Curry Soup

Clam chowder available every Friday

Bowl 8 Cup 5

French Onion Soup

Bowl 10

SANDWICHES & WRAPS

includes our wedge salad, substitute waffle fries 1

Pesto Pita Melt - 15

Roasted turkey, prosciutto, melted feta cheese and pesto on pita with lettuce, tomatoes and tzatziki ranch

Chicken Cordon Bleu - 15

Baked chicken breast, ham, melted Swiss, with honey mustard with lettuce and tomatoes.
Served on an Asiago cheese bagel

Crab Melt - 16

Crab remoulade, sliced tomatoes, cheddar cheese melted on an artisan roll

Mango Shrimp Wrap - 15

Prawns, mango salsa, avocado and spinach.
Finished with shredded Parmesan in a spinach tortilla

Cuban - 15

Pulled pork, ham, Swiss, dill pickle and yellow mustard on a toasted artisan roll

Pretzel Burger - 15

Beef or veggie burger, lettuce, tomato, onion, choice of cheese and our house aioli on toasted pretzel bun

BBQ Pork Sandwich - 15

Pulled pork, house aioli, lettuce, tomato and choice of cheese on a toasted pretzel bun

NAAN FLATBREADS

Substitute cauliflower crust 3

Pesto Chicken - 15

Pesto sauce, fresh garlic, shredded and fresh mozzarella, spinach, chicken, artichoke hearts, feta

The Margherita - 13

Olive oil, fresh garlic, mozzarella, tomatoes and basil with a balsamic reduction

Italian Trio - 15

Pepperoni, salami, Italian sausage crumbles, marinara sauce, shredded mozzarella

Vegetarian - 14

Onions, green olives, peppers, mushrooms, artichoke hearts, fresh tomatoes, spinach, shredded mozzarella and marinara sauce

Chicken Cordon Bleu - 14

Honey mustard, Swiss cheese, ham and chicken

MARTINIS

Black Beary - 11

Vodka, blackberry purée, fresh pressed lemon, raspberry liqueur, cranberry juice with splash of soda

Espressotini - 12

Vanilla vodka, Kahlua, Baileys, espresso shaken and served in a chocolate swirled glass with whipped cream

Cucumber Kamikaze - 14

Pilot House Cucumber vodka, fresh pressed lime juice, triple sec and sour with muddled cucumber with or without a float of Chambord

Mango Naro - 12

Vodka, triple sec, fresh pressed lime juice and mango purée, shaken with habanero simple syrup for a bit of tingle

Lake Sacajawea - 12

An extra dirty vodka martini garnished with blue cheese stuffed olives

Key Lime Pie - 13

Vanilla vodka, Keke Key Lime Pie Cream liquor, spiced rum, fresh pressed lime juice and coconut purée. Served with a graham cracker crusted rim, garnished with graham cracker sprinkled on whipped cream

Peppered Cucumber - 12

Muddled cucumbers and sugar cube shaken with our spicy, house-infused garden vodka, triple sec and a splash of sour with a celery salted rim

Root Beer Float - 12

Whipped cream vodka, HRD root beer schnapps, and whipped cream shaken with a splash of cola. Served up with a bordeaux cherry

Longview Rain - 12

Vodka, gin, rum, triple sec, raspberry liqueur, sour and soda

Lemon Basiltini - 13

Fresh muddled basil, sugar cube, fresh pressed lemon juice, vodka, triple sec and splash of sour with a sugared rim

Spank Your Monkey - 12

Vanilla vodka, banana, chocolate liqueur, splash of cream with chocolate swirl

MARTINIS

continued

Scream for Almond Joy - 12

Vanilla vodka, crème de cocoa, Disaronno and cream
coconut

Pear Passiontini - 14

Wild Roots Pear vodka, black raspberry liquor,
pineapple and cranberry juice, shaken and topped
with a splash of lemon lime soda

Strawberry Cheesecake - 11

Vodka, fresh pressed lemon juice, pineapple juice,
whipped cream, a dash of strawberry purée

Fresh Squeezed Lemon Drop - 13

360 lemon Vodka, fresh pressed lemon juice, triple sec
and a splash of sour with a sugared rim

Perfect Manhattan - 15

Bulleit rye whiskey, Angostura bitters, sweet vermouth
and cherry Bordeaux

Kiwi Kamikaze -13

Raspberry Vodka, kiwi purée, lime juice in a sugar
rimmed martini glass and topped with soda

Lemon Ginger Martini - 15

Bar Pilot Lemon Ginger vodka, fresh pressed lemon
juice, ginger, shaken and strained into martini glass
and topped with champagne

Love Drop - 11

Vanilla vodka, black raspberry liquor, fresh pressed
lemon juice, cranberry juice and a splash of sour with
a sugared rim

Bond (Vesper) - 13

Top shelf gin, vodka and lillet

Smoked Martini - 14

Gin, olive juice, with a float of scotch

French 842 - 15

Empress Gin, elderflower, lemon juice, shaken
and strained into a martini glass and topped with
champagne and a lemon twist for garnish

Flavors for Lemon Drops, Margaritas, and mojitos

*Wildberry, strawberry, peach, mango, raspberry, kiwi, blackberry, ginger,
coconut, lavender, mint, basil, habanero, vanilla, watermelon*

CRAFT COCKTAILS

Infused Bloody Mary - 12

Our spicy house infused garden vodka and our homemade bloody Mary mix, over ice with a salted rim and assortment of spicy, savory garnishes

Pilot Mary - 15

Pilot House jalapeno lime vodka and our homemade bloody Mary mix, over ice with a salted rim and assortment of spicy, savory garnishes

Moscow Mule - 11

Vodka, lime juice and ginger beer served in a copper cup

Ask your server for our newest variations

Fusion Mojito - 13

Fresh lime and mint muddled with sugar and shaken with Bacardi rum, splash of lemon lime soda

Make it your own with any flavor

La Oficina Margarita - 14

Hornitos Plata tequila, muddled lemon and lime, fresh lime juice, sour, triple sec, splash of soda

Choice of float...Grand Marnier, Chambord, Midori or Disaronno

Whiskey Business - 14

Torched basil, Elijah Craig 123.6 proof, aromatic bitters, served neat with a whiskey rock with twist

Get a smoked Whiskey Business with apple wood chips for \$2

842 Spanish Coffee - 15

Sugar rim fire baked with Bacardi 151 and cinnamon, finished with Kahlua, Bailey's, coffee, topped with whipped cream

Cucumber Barry Mintalo - 13

Fresh mint, lime wedges, sugar cube and cucumber muddled, shaken with vodka, wild berry purée. Served over ice with a splash of lemon lime soda

Garden of Berries - 12

Vanilla vodka, black razzberry liquor, wild berry purée, fresh pressed lemon juice, topped with soda and lemon lime soda with a sugar rim

3-Day Weekend - 12

Bacardi Pineapple rum, fresh pressed lemon juice, ginger and peach purée, topped with soda and served over ice

Lavender in Longview - 14

Ketel One grapefruit and rose vodka, lavender and basil simple syrups, lime juice, soda and ginger beer

CRAFT COCKTAILS

continued

Ginger Honey Whiskey - 12

Whiskey, strawberry purée, fresh pressed lemon juice and honey topped with ginger beer

Rose Paloma - 13

Tequila, rose simple syrup, lime juice, grapefruit juice, over ice and topped with soda 10

842 Old Fashion - 12

Whiskey, pressed cherry, orange, sugar and bitters, topped with soda and a cherry and orange garnish

Blackberry Sour Patch - 14

Uncle Nearest 1884 Small batch whiskey, blackberry purée, basil simple syrup, fresh pressed lemon juice, splash of lemonade and soda over ice

Honey Lavender Bourbon - 11

Bourbon, lavender simple syrup, honey, fresh pressed lemon juice on the rocks

The Painted Queen - 14

Painted Lady Gin, elderflower, basil simple syrup, fresh pressed lemon juice, muddled cucumber in a mason jar with champagne float over ice

Lavender Elixir - 12

Vodka, coconut purée, elderflower, fresh pressed lemon juice, Monin lavender syrup, soda and lemon lime soda over ice

Rejuvenation - 11

Gin, muddled lemon, cucumber, mint shaken and topped with soda

Peach Blossom - 15

Ketel One Orange Blossom vodka, passion fruit purée, basil simple syrup, muddled lemon shaken over ice and topped with soda

842 Whiskey Sour - 13

Bourbon, simple syrup, fresh pressed lemon juice, egg whites, bitters

Flavors for Lemon Drops, Margaritas, and mojitos

Wild berry, strawberry, peach, mango, raspberry, kiwi, blackberry, ginger, coconut, lavender, mint, basil, habanero, vanilla, watermelon

WHITE WINE

House (Chardonnay, Pinot Grigio)..... \$9

Chardonnay

Boomtown, Washington\$11 / \$41

Golden, Monterey, California.....\$10 / \$36

Silver Totem, Washington.....\$12 / \$45

Chateau Montelena (2018) Chardonnay.....\$110, blt

Pinot Gris

Barnard Griffin, Washington\$10 / \$36

Coelho Winery, Oregon\$12 / \$45

Riesling

Hogue, Washington.....\$9 / \$32

Two Mountain Estate, Washington.....\$10 / \$36

Sauvignon Blanc

Barnard Griffin, Washington\$10 / \$36

Barter & Trade Ancient Lakes, Washington....\$12 / \$45

Gewurztraminer

Gundlach Bundschu Gewurztraminer.....\$10 / \$36

Moscato

Vino, Washington\$9 / \$32

Rosé

Willamette Valley Rosé, Oregon.....\$12 / \$45

Coelho Bunny Pinot Nior Rosé, Oregon.....\$10 / \$36

Sparkling

Lunetta Prosecco Split, Italy \$10

Sophia Split, California..... \$12

Pizzolato Paloma Prosecco Rose, Italy..... \$39, btl

Argyle Brut.....\$51, btl

Francis Coppola Sophia Brut, California.....\$61, btl

Piper-Heidsieck Brut Champagne.....\$105, btl

Wine Corkage Fee 15

RED WINES

House (Merlot, Cabernet)..... \$9

Merlot

Columbia Crest, Washington\$10 / \$36

High Heaven Sea of Tranquility, Washington.. \$11 / \$41

Red Blends

Barnard Griffin, Washington\$10 / \$36

Dreaming Tree, Washington.....\$11 / \$41

Silver Totem, Washington.....\$12 / \$45

Waters Interlude, Washington.....\$72, btl

Trinchero Napa Valley, California\$119, btl

Pinot Noir

Golden, California\$10 / \$36

Barnard Griffin, Washington\$12 / \$41

Inscription, Oregon\$13 / \$50

King Estate, Oregon\$65, btl

Sokol Blosser, Oregon.....\$89, btl

Archery Summit, Oregon.....\$130, btl

Cabernet Sauvignon

Boomtown, Washington\$10 / \$36

20 Acres, California\$11 / \$41

Barter & Trade Ancient Lakes, Washington....\$13 / \$50

Hess Collection Allomi Vineyards, California\$89, btl

Silver Oak Alexander Valley, California.....\$174, btl

Caymus Napa Valley, California.....\$210, btl

Zinfandel

Valravyn Zinfandel, California\$51 btl

Wine Corkage Fee 15

HAPPY HOUR PLATES

Available Monday-Friday - 3-6PM / Sunday - All Day

Marinated Olives - 6

Waffle Fries - 7

Garlic Cheese Flats - 7

Artisan Bread - 7

Half Wedge Salad - 7

add bacon 2 / add avocado 2

Boneless Bites - 8

Roasted Pepper Hummus - 8

Margherita Naan Flatbread - 8

Pepperoni Naan Flatbread - 8

Meat and Cheese Board - 10

Baked Brie - 12

HAPPY HOUR SPIRITS

Beer

Domestic..... 4

Premium..... 4.5

Draft..... 5.25

Wine

House Wine by the Glass 7

Cabernet, Merlot, Chardonnay and Pinot Grigio

Specialty Cocktails

Well..... 6

Lemon Drop..... 8

Martini/Manhattan..... 8

Cadillac Margarita 8

Infused Bloody Mary 8

Drink of the Day..... 8

FEATURED SPIRITS

Vodka

Absolut, Bar Pilot, Belvedere, Blue Ice*, Chopin*,
Ciroc*, Grey Goose, Ketel One, Monopolowa*,
Smirnoff, Stoli, Tito's, Wild Roots (assorted flavors)

**Gluten Free*

Rum

Bacardi Silver, Captain Morgan, Malibu, Myers,
Kraken, Cruzan

Gin

Aviation, Beefeater, Bombay Sapphire, Empress,
Hendricks, Painted Lady Gin, Rainier, Tanqueray

Tequila

1800 Reposado, Diablo Azul, Espolon, Hornitos Plata,
Hornitos Reposado, Patron, MiCampo

Bourbon – Whiskey

Angel Envy, Basil Hayden, Buffalo Trace, Bulleit,
Burnside Goose Hollow, Crown Royal, George Dickel,
Jack Daniels, Jameson, Jim Beam, Knob Creek,
Makers Mark, Pendleton, Pilot House A-O Whiskey,
Sazerac Rye, Seagrams 7

Scotch

Glenlivet, Glenfiddich, Johnny Walker Red, Johnny
Walker Black, Johnny Walker Blue

DESSERTS

Mount St. Helens Crunch - 10

A molten volcano cake topped with toffee crumbles
and ice cream

Chocolate Cake - 10

Rich, dark gluten free chocolate cake drizzled with
caramel

Berry White - 10

Creamy white chocolate cheesecake with blueberries
and a sweet mountain berry coulis sauce

Affogato - 7

Scoop of soft vanilla gelato and a shot of organic
espresso. You'll feel like you are in Rome sitting at the
local café

Rotating Dessert Special - 10

Ask your server about the seasonal specials

AFTER DINNER DRINKS

842 Spanish Coffee - 15

Sugar rim fire baked with Bacardi 151 and cinnamon,
finished with Kahlua, Bailey's, coffee, topped with
whipped cream

Espressotini - 12

Vanilla vodka, Kahlua, Baileys, espresso shaken and
served in a chocolate swirled glass with whipped
cream

Strawberry Cheesecake - 11

Vodka, fresh pressed lemon juice, pineapple juice,
whipped cream, a dash of strawberry purée

Scream for Almond Joy - 12

Vanilla vodka, crème de cocoa, Disaronno and cream
coconut

Scotch

Glenfiddich 12 year, Johnny Walker Black, Johnny
Walker Blue

Cognac

Hennessey, Remy Martin VSOP, Courvoisier

Rotating Porto/Port, Sherry, Moscato

Ask your server for current availability

Longbottom Coffee and Espresso