

SHARED PLATES

Buffalo Hot Wings 1lb. of wings tossed in Frank's Red Hot Sauce. Garnished with celery, carrots and homemade blue cheese dressing for dipping. Order them Hot or Fire Hot! \$11
Suggested beer pairing: IPA

Baked Brie complete with Hood River apples, Rasmussen Farms' local preserves and a toasted baguette. \$10
Suggested beer pairing: Wassail

Artichoke Dip made with Rogue Creamery Blue Cheese, brie and spinach, and served with a toasted baguette. \$9
Suggested beer pairing: Session

Sesame Chicken Skewers grilled and served with Asian slaw and a sesame, ginger dipping sauce. \$7
Suggested beer pairing: Amber

Hummus Plate with Greek olives, shredded carrots and daikon radishes, marinated artichoke hearts, tomatoes, cucumbers, Feta cheese and pita bread. \$8
Suggested beer pairing: Session

Shrimp Quesadilla grilled shrimp, shredded Rogue Creamery White Cheddar Cheese, fresh cilantro and jalapenos, served with a side of sour cream and pico de gallo. \$9
Suggested beer pairing: Pale

Fries or Ron's Famous Garlic Bread choose either fries (with garlic herb butter or house made tartar sauce) or garlic bread (topped with parmesan cheese and served with a side of marinara sauce for dipping). \$5

SOUP AND SALAD

Add chicken or tofu \$3. Add blackened shrimp \$5.

Mixed Greens Salad with toasted hazelnuts, crumbled blue cheese, local pears, balsamic onions and mustard vinaigrette. \$6
Suggested beer pairing: Session

Beet Salad mixed greens and roasted beets tossed in our house made Crater Lake Blue Cheese dressing, drizzled with a balsamic reduction and topped with chopped green onions and candied almonds. \$7
Suggested beer pairing: Pale

Sesame Shrimp Salad grilled, jumbo shrimp top a bed of crisp romaine lettuce, cherry tomatoes and house marinated carrots and daikon radishes with a toasted sesame vinaigrette dressing. \$12
Suggested beer pairing: Amber

Stout French Onion Soup caramelized sweet Walla Walla onions in a hearty beef, Imperial Stout and sherry broth topped with garlic croutons and melted Emmental Swiss cheese. Served on Friday and Saturday only. \$5
Suggested beer pairing: IPA

New England Clam Chowder a Boston favorite. Minced clams, diced celery, onions and red bliss potatoes in a cream base served every day. Bowl \$6 Cup \$4
Suggested beer pairing: Session or Session Black

Today's Soup Bowl \$5 Cup \$3
Suggested beer pairing: Beer of the day

SANDWICHES AND MORE

Burgers and Sandwiches are served with mixed green salad, fries or potato salad

Full Sail Burger a 1/2 lb. burger from local Mountain Shadow Natural Meats topped with Rogue Creamery aged White Cheddar, grilled Walla Walla onions, lettuce, tomato and chipotle mayo. \$11 Add apple wood smoked bacon \$2
Suggested beer pairing: Wassail or Amber

Classic Cheese Burger a 1/2 lb. burger from local Mountain Shadow Natural Meats topped with cheddar cheese, lettuce, tomato, onions, and mayo. \$10 Add apple wood smoked bacon \$2
Suggested beer pairing: Amber

Tempeh Veggie Burger made locally by Turtle Island Foods and topped with lettuce, tomato, onion and a roasted red pepper pesto. \$9 With Swiss cheese \$10
Suggested beer pairing: Amber

Croque Monsieur a classic French ham and cheese sandwich with a creamy béchamel sauce and dijon, grilled. \$10
Suggested beer pairing: Session Black

Halibut Fish Sandwich Session Lager-battered halibut topped with coleslaw, cocktail and tartar sauce. \$12
Suggested beer pairing: Pale or IPA

Pulled Pork Sandwich Imperial Stout-braised pork shoulder and tangy Amber Ale and Kansas City barbeque sauce topped with spicy coleslaw. \$10
Suggested beer pairing: Wassail

Reuben Sandwich slow roasted beef brisket topped with Session-cured sauerkraut, Swiss cheese and a zesty Russian dressing. \$11
Suggested beer pairing: Session Black

Grilled Chicken Sandwich with roasted poblano chile pesto, chipotle mayo and sour cream on a toasted baguette. \$11
Suggested beer pairing: Pale or IPA

Kansas City Spare Ribs slow roasted pork spare ribs slathered in a house made Amber Ale and Kansas City barbeque sauce, served with potato salad and coleslaw. \$13
Suggested beer pairing: Amber

Lasagna grilled eggplant and zucchini stacked between layers of zesty marinara, ricotta, mozzarella, provolone, jack and cottage cheese. Served with mixed greens. \$13
Suggested beer pairing: Amber

Shrimp Linguini Alfredo six jumbo shrimp in a traditional garlic and cream sauce. Served with a side of garlic bread. \$13
Suggested beer pairing: Session Black

Fish and Chips Session Lager-battered Alaskan halibut with house-made coleslaw and lemon caper tartar sauce. \$15
Suggested beer pairing: IPA

Homestyle Mac n' Cheese Rogue Creamery white cheddar and bleu cheeses with Gruyere, Fontina and sharp cheddar cheese, baked and topped with bread crumbs and crushed red pepper flakes. \$10
Suggested beer pairing: Session

Imperial Stout Brownie served with Tillamook Vanilla Ice Cream and caramel sauce. \$5

18% Gratuity will be added to parties of 8 or more