

APPETIZERS

Oven Baked Soft Pretzel With hefeweizen beer fondue dipping sauce. \$9.95

Artichoke Spinach Dip Reggiano cream, chopped artichokes, jalapeños and roasted garlic served with brick oven flat bread. \$9.95

Crispy Calamari Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce. \$8.95

Pub Chip Nachos House made potato chips, pepperjack, cheddar, provolone, mozzarella, bacon, onion, tomato and chipotle aioli. \$8.95

Beer-Battered Onion Rings Lightly fried and served with 3-peppercorn ranch dipping sauce. \$6.95

Buffalo Chicken Wings Oven baked and lightly fried, basted with our own spicy buffalo sauce and served with blue cheese dipping sauce. \$8.95

Traditional Scotch Eggs Hard boiled egg wrapped in pork sausage, lightly breaded and crispy-fried. \$5.95

Hand Breaded Chicken Tenderloins With Newcastle BBQ and 3-peppercorn ranch dipping sauce. \$7.95

✱ **Bacon Wrapped BBQ Prawns** Grilled with Newcastle BBQ sauce, Napa slaw and grain mustard vinaigrette. \$10.95

Spicy Philly Roll Smoked salmon, herbed cream cheese, green onion and sticky rice rolled in nori. \$8.95

California Roll Crab, avocado, cucumber and sticky rice rolled in nori with sesame seeds. \$7.95

Spicy Tuna Roll Ahi tuna, seared rare with sriracha aioli, cilantro, green onion and sesame seeds. \$9.95

Mozzarella Cheese Sticks Hand-breaded and crispy-fried, served with a fresh herb roma tomato sauce. \$7.95

Beer Steamed Shrimp Simmered with Blue Moon Ale, Old Bay seasoning, shrimp stock and Parmesan crusted ciabatta bread. \$10.95

SLIDERS

Great for groups.

Grilled Burger Sliders Ground beef pub sliders served with lettuce, cheddar, burger sauce and pickles. 3 Sliders: \$7.95

Pulled Pork Sliders Smoked Newcastle BBQ pork topped with Napa slaw. 3 Sliders: \$7.95

Reuben Sliders Beer braised corned beef, peppered sauerkraut, Gruyere Swiss and 1000 island on mini rye bread. 3 Sliders: \$7.95

FLATBREAD

Hand formed Artisan flatbread, great for sharing.

Fresh Mozzarella & Parmesan Extra virgin olive oil, chili peppers, kalamata olives, fresh herbs. \$6.95

Roasted Forest Mushrooms & Reggiano Caramelized onions, rosemary, Italian parsley, white truffle oil. \$7.95

✱ **Italian Spicy Sausage & Coppa** Basil pesto, roma tomato, feta, peperoncini, kalamata olives, reggiano cheese. \$8.95

Grilled Pear & Prosciutto Fontina, provolone, Gorgonzola, arugula, candied hazelnuts. \$8.95

Chef: Michael Borges
Executive Chef: Keith Castro



THE GRILL

Herb Crusted Flat Iron Steak Mushroom-shallot burgundy demi glaze, Gorgonzola cheese, white cheddar mashed potatoes, seasonal vegetables. \$18.95

Peppercorn Beef Tenderloin Tips 3-peppercorn rub, Black Butte Porter demi, roasted red peppers, mushrooms, white cheddar mashed potatoes, seasonal vegetables. \$16.95

Grilled Sirloin Steak Marinated in rosemary and garlic, char-grilled with sun-dried tomato butter, white cheddar mashed potatoes, seasonal vegetables. \$17.95

✱ **Filet Mignon** Pepper bacon wrapped, grilled with roasted garlic herb butter, white cheddar mashed potatoes, grilled asparagus. \$24.95

Pork Tenderloin Apple brine marinated, ginger black cherry BBQ glaze, white cheddar mashed potatoes, seasonal vegetables. \$14.95

Grilled Northwest Salmon Roasted garlic herb butter, fresh lemon, white cheddar mashed potatoes, seasonal vegetables. \$16.95

Grilled Hawaiian Mahi Mahi Roasted garlic herb butter, fresh lemon, white cheddar mashed potatoes, seasonal vegetables. \$17.95

BRICK OVEN PIZZA

Italian Pepperoni & Four Cheese

Liguria Italian pepperoni, roma pear tomato sauce and four cheese blend. \$11.95

Grilled Vegetable & Sun-Dried Tomato Pesto

Roasted garlic, eggplant, squash, cherry tomatoes, sun-dried tomato pesto, fresh mozzarella, chèvre cheese and basil. \$12.95

Spicy Italian Sausage

Mushrooms, red peppers, roma pear tomato sauce and four cheese blend. \$11.95

✱ **Roasted Artichoke & Spinach**

Kalamata olives, basil pesto, red onion, peperoncini, roasted garlic, feta, fontina and provolone. \$12.95

Margherita

Roma and cherry tomatoes, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. \$11.95

Newcastle BBQ Chicken

Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. \$12.95

Pepperoni, Spicy Sausage & Prosciutto

A delicious combination of cured Italian meats, roma pear tomato sauce and four cheese blend. \$12.95

1/2 LB BURGERS

Our burgers are a 1/2 lb. of USDA choice lean ground beef, char-grilled and served on a toasted bun with lettuce, tomato, red onion, and pickles. Choice of: Hand cut fries, Napa slaw, or a small house salad.

Cheese Burger Topped with choice of cheddar, Swiss or pepperjack cheese. \$9.50

BBQ White Cheddar Burger Newcastle BBQ sauce, white cheddar, crispy onion strings and garlic aioli. \$10.50

Pepper Bacon Cheese Burger Pepper bacon and choice of cheddar, Swiss or pepperjack cheese. \$10.50

Jalapeño Pepperjack Burger Melted pepperjack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. \$10.50

✱ **NW Pub Burger** Blue cheese stuffed burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream. \$11.95

Bacon & Blue Cheese Burger Pepper bacon, Gorgonzola cheese and garlic aioli. \$10.95

Mushroom, Onion & Swiss Burger Sautéed mushrooms, caramelized onions, Gruyere Swiss and garlic aioli. \$10.50

Tavern Burger Pepper bacon, cheddar cheese and beer battered onion rings. \$10.95

SPECIALTIES

I.P.A. Beer Battered Fish & Chips Crispy fried with Napa slaw, lemon caper tartar sauce and hand-cut fries. \$12.95

Chicken Penne & Gorgonzola Cream Lemon zest, garlic, cherry tomatoes, spinach, feta, basil and reggiano cheese. \$12.95

Spicy Mac & Cheese Italian spicy sausage, pepperjack, cheddar, Swiss, Parmesan cheeses, chipotle cream, red peppers and scallions. \$11.95

Romano Herb Crusted Chicken Lemon herb beurre blanc, creamy garlic noodles, fresh dill, crispy capers and seasonal vegetables. \$12.95

✱ **Oven Roasted Lamb Shank** White cheddar mashed potatoes, rosemary-mint chimichurri and lamb demi. \$17.95

Beer Braised Corned Beef & Cabbage Peppercorn horseradish, stone ground mustard vinaigrette, white cheddar mashed potatoes and seasonal vegetables. \$15.95

Baja Fish Tacos Sautéed with shrimp or cod, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. \$11.95

Kung Pao Chicken Spicy soy ginger glaze, peanuts, Szechuan chilies, sticky rice and soy glaze. \$13.95

Orange Chicken Garlic ginger orange sauce, scallions, Sambal chili sauce, sticky rice, and soy glaze. \$13.95

Coconut Glazed Mahi Mahi Sweet and spicy Asian style vegetables, coconut and basil infused steamed rice. \$18.95

Prawns, Prosciutto & Linguine Pasta Basil pesto, garlic, cherry tomatoes, Parmesan cream and reggiano cheese. \$15.95



SALADS

Smoked Chicken Waldorf Fresh greens, Fuji apples, dried cranberries, candied walnuts, chèvre cheese and apple honey dressing. \$10.95

Grilled Chicken Caesar Crispy romaine, focaccia croutons, shaved Parmesan, grilled chicken and Caesar dressing. \$9.95

Cobb Salad Fresh greens, grilled chicken, pepper bacon, Gorgonzola, avocado, olives, cherry tomatoes and blue cheese dressing. \$10.95

✱ **Seared Ahi** Spice rubbed and seared rare on crisp lettuce, red peppers, cucumbers and Napa cabbage with wasabi ginger vinaigrette. \$11.95

Grilled Steak Marinated in garlic and rosemary, grilled and fanned over mixed greens, Gorgonzola, red onions, cherry tomatoes with chimichurri sauce. \$12.95

Caesar Salad Crisp romaine, focaccia croutons, lemon-garlic Caesar dressing and shaved Parmesan. \$7.95 Starter salad \$5.50

Arugula & Beet Roasted red and yellow beets, baby greens, arugula, grain mustard vinaigrette, chèvre cheese and hazelnuts. Starter salad \$7.50

Grilled Pear & Gorgonzola Fresh greens, candied hazelnuts, grilled pears and raspberry balsamic vinaigrette. Starter salad \$6.50

House Salad Baby field greens, romaine, cucumber, carrot, red pepper, sweet onion, focaccia croutons and choice of dressing. Starter salad \$4.95

Soup & Salad Combo A cup of our soup of the day, coupled with a fresh green house salad with your choice of dressing or a Caesar Salad. \$8.95

SANDWICHES

All sandwiches are served with your choice of hand cut fries, Napa slaw, or a small house salad.

Club House Panini Peppered smoked turkey, maple bacon, pepperjack cheese, tomato, lettuce and chipotle aioli. \$9.95

Pulled Pork Sandwich House smoked Newcastle BBQ pork, Napa slaw and garlic aioli on ciabatta bread. \$9.95

French Dip Slow roasted tri-tip beef and horseradish mayo on Parmesan crusted ciabatta with rosemary au jus. \$10.95

I.P.A. Beer Battered Fish Sandwich Lightly fried with melted cheddar, lemon caper tartar sauce, lettuce, tomato, Napa slaw and red onion. \$9.95

✱ **Classic Reuben** Beer braised corned beef brisket, peppered sauerkraut, melted Gruyere Swiss and 1000 island grilled on rustic rye. \$11.95

Grilled Veggie Panini Provolone, zucchini, eggplant, squash, tomato, basil pesto, fresh mozzarella, arugula and garlic aioli. \$8.95

Blue Cheese Chicken Sandwich Grilled chicken breast, pepper bacon, Gorgonzola cheese, garlic aioli, lettuce, tomato and onion on ciabatta bread. \$10.50

Green Chili Chicken Sandwich Roasted green chilies, pepperjack, fresh guacamole, lettuce, tomato and chipotle aioli on ciabatta bread. \$9.95

Italian Grinder Peppered turkey, coppa, Genoa salami, pepperoni, white cheddar, tomato, arugula, sweet pepper tapenade, kalamata olives and roasted garlic aioli on ciabatta bread. \$9.95

SOUPS

Beer Cheese Soup A pub classic! Topped with focaccia croutons and cheddar cheese. Cup \$4.50 Bowl \$6.95

Soup of the Day Ask your server about our soups, made fresh every day. Cup \$3.95 Bowl \$5.95

WHITE WINE

	Glass	Bottle
Chateau Ste. Michelle Riesling / <i>Washington</i>	\$5.25	\$16
Beringer White Zinfandel / <i>California</i>	\$5.5	\$17
Hogue Pinot Gris/ <i>Washington</i>	\$5.5	\$17
Acrobat Pinot Gris by King Estate / <i>Oregon</i>	\$7.5	\$24
Willakenzie Pinot Gris/ <i>Oregon</i>		\$35
Smoking Loon Chardonnay/ <i>California</i>	\$5.5	
William Hill Chardonnay/ <i>California</i>	\$6.75	\$22
Clos Du Bois Chardonnay/ <i>California</i>	\$7.75	\$24
Deloach Russian River Chardonnay/ <i>California</i>		\$36
Sonoma Cutrer Chardonnay/ <i>California</i>		\$48

RED WINE

	Glass	Bottle
Viridian Pinot Noir / <i>Oregon</i>	\$7.50	\$24
Eola Hills Pinot Noir / <i>Oregon</i>	\$8.50	\$27
Ponzi Pinot Noir/ <i>Oregon</i>		\$42
Red Diamond Merlot / <i>Washington</i>	\$5.75	\$18
Rodney Strong Merlot/ <i>California</i>		\$32
Smoking Loon Cabernet Sauvignon/ <i>California</i>	\$5.50	
14 Hands Cabernet Sauvignon/ <i>Washington</i>	\$6.50	\$20
Liberty School Cabernet Sauvignon/ <i>California</i>	\$8.75	\$28
Sterling Vintners Cabernet Sauvignon/ <i>California</i>		\$35
7 Hills Cabernet Sauvignon/ <i>California</i>		\$46
Guenoc Lake County Petite Sirah/ <i>California</i>	\$5.50	\$17
Alamos Malbec/ <i>Argentina</i>	\$7.50	\$23
Gnarly Head Old Vine Zinfandel/ <i>California</i>	\$6.50	\$22

CHAMPAGNE

	Glass	Bottle
Mumm / <i>California</i>	\$9	
Wycliff Brut / <i>California</i>		\$16
Argyle Brut/ <i>California</i>		\$36
Moët & Chandon Imperial / <i>France</i>		\$59

52 BEERS ON TAP

AMBERS

Alaskan Amber
Fat Tire Amber Ale
Mac & Jack's African Amber
Widmer Drop Top

BLACK

10 Barrell Sinister Black Ale

RED ALES

Ninkasi Believer
Smithwick's
Fearless Scottish Ale

BROWN

Newcastle Brown Ale
Walking Man Brewery Barefoot Brown

IPA

Alameda El Torero IPA
Amnesia Desolation IPA
Arrogant Bastard Ale
Bridgeport IPA
Caldera IPA
Deschutes Inversion IPA
Double Mountain Hop Lava
Firestone Walker Union Jack IPA
Ninkasi Total Domination
Terminal Gravity IPA
10 Barrel Apocalypse IPA

LAGERS

Amstel Light
Budweiser
Cascade Lakes Blonde Bombshell
Coors Light
Harp
Hopworks HUB Lager
Pabst Blue Ribbon
Rogue Dead Guy Ale

PILSNERS

Lagunitas Czech Style Pilsner
Pilsner Urquell
Stella Artois
Veltins Pilsner

PALE ALES

Bass
Boddingtons Creme Ale
Deschutes Mirror Pond
Lagunitas Pale Ale
Sierra Nevada
Walking Man Brewery Knuckle Dragger
Widmer Drifter

PORTERS & STOUTS

Cascade Lakes Monkey Face Porter
Deschutes Black Butte Porter
Deschutes Obsidian Stout
Guinness Stout
Ninkasi Oatis Oatmeal Stout
Old Rasputin Imperial Stout

WHEAT

Blue Moon
Mac & Jack's Serengeti Wheat
Widmer Hefeweizen

SEASONALS

We carry 3 rotating seasonal taps. Please ask your server for our current selections.

BOTTLED BEER

Bard's Tale
Bud Light
Coors Light
Corona
Heineken
St. Paulie Girl