

STARTERS AND SNACKS

GARLIC BREAD 3.25

Toasted with butter, fresh garlic, herbs, & Parmesan cheese

CHIPOTLE PICO DE GALLO 4.25

With freshly made tri-color tortilla chips

SCOOBY SNACKS 6.95

Mini corn dogs with yellow mustard

HUMMUS PLATE 8.95

Marinated olives, veggies, feta, pita bread

CHICKEN TENDERS 8.50

Three crispy chicken tenders with peppercorn ranch & veggie sticks

TATER TOTS 5.50 or Cajunized for 6.50

Served with peppercorn ranch dressing

SOUP OF THE DAY cup 3.15/bowl 4.15

FRESH-CUT FRIES large 6.50/small 3.90

SALADS

CAJUN COBB SALAD 11.95

Cajun-spiced chicken with romaine lettuce, sliced egg, crisp bacon, & tomato tossed with blue cheese dressing

CAESAR SALAD 8.50

Romaine lettuce with our own garlic croutons, Parmesan cheese, & Caesar dressing

BREWER'S SALAD 8.50

Seasonal mixed salad greens with blue cheese crumbles, roasted hazelnuts & marinated red onion tossed with a raspberry-Ruby Ale vinaigrette

TAVERN GREEN SALAD 5.25/7.25

Marinated red onion, grape tomatoes, cucumber, Parmesan cheese, garlic croutons

THIS, THAT, & THE OTHER 8.50

Green salad, a bowl of today's soup, & garlic bread

Add grilled chicken breast for an additional 4.25

WRAPS

Served with your choice of fresh-cut fries, tater tots, small green salad, or cup of soup

TURKEY BLT WRAP 10.50

Oven-roasted turkey, crisp bacon, lettuce, tomato, & secret sauce

CHICKEN CAESAR WRAP 9.25

Grilled chicken, crisp romaine lettuce, Caesar dressing, & Parmesan cheese

GREEK VEGGIE WRAP 7.75

Hummus, feta cheese, cucumber, tomato, marinated onion, kalamata olives, & crisp romaine lettuce

ROAST BEEF WRAP 9.25

Thinly sliced roast beef with blue cheese, frizzled onions, tomato, & mixed salad greens

SANDWICHES AND BURGERS

Served with your choice of fresh-cut fries, tater tots, small green salad, or cup of soup

MCMENAMINS AMERICAN DIP 11

Tender roast beef on a rustic French roll with horseradish sauce & garlic jus on the side

MARIA'S MASTERPIECE 9.25

Hot turkey sandwich with Swiss cheese, bacon, grilled onion, & secret sauce on a rustic French roll

FRENCH QUARTER CHICKEN SANDWICH 10.50

Cajun-spiced chicken breast with blue cheese, lettuce, tomato, & red onion on a spent grain bun

UPTOWN VEGGIE GRILL 10.50

Seasoned summer squash, mushroom, onion, & bell pepper served on a rustic French roll with basil pesto & topped with melted Provolone & feta cheeses

TURKEY SANDWICH half 5.40/whole 8.95

With Swiss cheese, cranberry relish, lettuce, tomato, red onion, & secret sauce on whole grain wheat bread

TUNA SALAD SANDWICH half 4.75/whole 7.95

A creamy albacore tuna salad with celery, red onion, & fresh dill served on rustic bread with lettuce, tomato, & pickles

HAMBURGER 7.50

Third-pound *Country Natural Beef* patty with lettuce, tomato, red onion, pickles, & secret sauce on a spent grain bun

ADD CHEESE OR BACON .75

BOON'S TREASURY BURGER 9.50

Bacon, Tillamook® cheddar, grilled onion, & Hammerhead BBQ sauce

CAPTAIN NEON BURGER 9

Blue cheese dressing & bacon

GARLIC LOVER'S BURGER 9

Roasted garlic & mozzarella cheese

DUNGEON BURGER 9

Swiss cheese & grilled mushrooms

COMMUNICATION BREAKDOWN BURGER 9

Tillamook® cheddar, grilled mushrooms, onions, & bell peppers

WILBUR'S JUMBO DELUXE BURGER 9.50

Bacon, Tillamook® cheddar, & a fried egg

BOCA® BURGER 8.25

A meatless, low-fat alternaburger

HAMMERHEAD GARDEN BURGER 8.25

Veggie burger patty made with our Hammerhead Ale & malted grain

BEVERAGES

Real Apple Cider 1.90/3.70

Milk 1.35/2.20

Strawberry Lemonade 3.65

Iced Tea & Lemonade 2.20

Soda Pop 1.35/2.20

RC, Diet Rite, 7-UP, Squirt

Free refills with soda pint & 1 free refill with kid's soda

Crater Lake Root Beer 3.70 bottle

Coffee We Roast Our Own 2.30

McMenamins Iced Coffee served with milk 3.45

Loose Leaf tea by Tao of Tea 2.30

MC MENAMINS ALES

HAMMERHEAD

Hammerhead's signature Cascade hop nose & intense hopped flavor blend nicely with the caramel tones from the crystal malt

TERMINATOR

Terminator is a coal black & flavor-packed stout which draws its robust complexity from kiln-baked specialty grains

RUBY

Light & refreshingly fruity, our popular raspberry ale was first produced at the Hillsdale Pub in 1985

IPA

Our IPA has a lush floral aroma & a distinct citrus flavor for those who prefer their ales strong & hoppy

WHEAT

A quenching medium-bodied ale, lightly hopped to allow the delicate flavor of the wheat malt to shine through

PORTER

Ebony-colored with a toasted nut flavor & a sweeter, softer finish than McMenamins Terminator Stout

Please ask your server about today's nitro flavor & seasonals

glass 2.50/pint 4.50/pitcher 12.25

Brewery Taster Tray 7.30 six samples

McMenamins Ales Now Available in 22 ounce Bottles
Enjoy it here for \$7.20 or To Go for \$5.10

OTHER BEERS ON DRAFT

Pabst Blue Ribbon 1.60/2.85/8.40

Coors Light 1.95/3.50/9.40

Guest Microbrews 2.80/5/14

EDGEFIELD WINE

AROMATIC WHITES	glass/bottle
Riesling, Columbia Valley, WA	6.95/19
Pinot Gris, Oregon & Washington	7.60/22.50
Poor Farm Pinot Gris, Oregon	22.50
Hard Cider	6.25 pint glass

MEDIUM BODIED WHITES	
White Rabbit, Oregon & Washington	7.60/22.50
Chardonnay, Oregon & Washington	7.60/22.50
Vintage Select Chardonnay, Rogue Valley, OR	26
Viognier, Del Rio Vineyard, OR	26

BLUSH & ROSÉ	
Pinot Noir Blanc, Columbia Valley, WA	6.95/19
Umbrella Jimmy Dry Rosé, Oregon	22.50

MEDIUM BODIED REDS	
Pinot Noir, Oregon	7.60/22.50
Vintage Select Pinot Noir, Oregon	30.25
Cuveé de L'abri Rouge, Del Rio Vineyard, OR	26
Black Rabbit Red, OR & WA	7.60/22.50

FULL BODIED REDS	
Merlot, Columbia Valley, WA	30.25
Cabernet Sauvignon, Alder Ridge, WA	26
Zinfandel, Columbia Valley, WA	30.25
Syrah, Chukar Ridge, WA	30.25

WINERY TASTER 12.50 six samples

Please ask your server for availability & pricing of beer & wine to go