



FRENCH FRIES OR TATER TOTS \$5
cajunized with a side of ranch \$6

FRIED PICKLE CHIPS \$7
house breaded with ranch for dipping

**PUB GREENS W/ROASTED PEPITAS,
HEIRLOOM TOMATO & SHAVED PARMESAN \$8**
ranch, blue cheese, italian or champagne vinaigrette

CHAMPAGNE GREENS \$11
*greens w/grapefruit, goat cheese, avocado
& roasted pepitas w/champagne vinaigrette
add all natural chicken breast \$4*

CALAMARI sm \$7/lg \$11
rice flour coated served with sriracha aioli

TO SHARE OR NOT

SMOKEY CHIPOTLE NACHOS \$14
*slow roasted, chipotle seasoned natural beef on corn
tortilla chips w/fried jalapeno, blue cheese crumbles, corn
tomato pico de gallo, avocado & cilantro lime sour cream*

ROASTED EGGPLANT SLIDERS \$12
*marinated roasted eggplant w/sriracha aioli, corn tomato
pico de gallo & your choice fries, tots or pub greens*

PESTO PORTOBELLA RAVIOLI \$15
w/pub made creamy basil pesto & shaved parmesan

SMOKEY CHIPOTLE TACOS \$14
*slow roasted chipotle natural beef on corn tortillas,
avocado, corn tomato pico de gallo & cilantro lime
sour cream w/your choice fries, tots or pub greens*

IPA BATTERED COD & CHIPS \$16
rice-flour ipa battered fillets w/fries, tartar & pub greens

BEEF STROGANOFF \$15
*tender strips of all natural beef, slow cooked in a creamy
mushroom sauce ladled over wide egg noodles*

BURGERS

*sub natural chicken breast
or mushroom hemp burger \$2
using 5.5 oz all natural fulton patties
w/chipotle mayo, lettuce, heirloom tomato & onion
with your choice of fries, tots or pub greens
side of sauce \$1 gluten free bun available \$2*

BACON CHEESEBURGER \$11
using tillamook cheddar & hardwood smoked bacon

MUSHROOM & SWISS BURGER \$11
add pub made basil pesto \$1

INDIE BURGER \$12
w/avocado slices, grilled shrooms, onion & mozzarella

BAYOU BURGER \$12
sprinkled w/cajun spice, blue cheese crumbles & bacon

MARIONBERRY BOURBON BBQ BURGER \$13
*fried onions, tillamook cheddar and
marionberry bourbon barbeque sauce*

ELVIS BURGER \$13
w/peanut butter, spices and hardwood smoked bacon

NO BORDERS BURGER \$13
topped with fried jalapenos & goat cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness*



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