



Please be sure to tell your server that you would like the gluten-friendly version of your menu selection.

APPETIZERS:

BUFFALO WINGS*

Jumbo Chicken Wing Drumettes in Louisiana Hot Sauce. Served with Celery, Carrot Sticks and Oregon Blue Cheese Dressing. **DOZEN \$14 | HALF DOZEN \$7.50**

THAI WINGS OF FIRE*

Jumbo Chicken Wing Drumettes tossed in a Hot and Spicy Thai Sauce. Served with Celery, Carrot Sticks and Yogurt-Peanut Dipping Sauce. **DOZEN \$14 | HALF DOZEN \$7.50**

PUB FRIES OR SWEET FRIES*

House-Cut Kennebec Potatoes or Sweet Potatoes seasoned with Sea Salt and Tellicherry Pepper. **\$6**

NORTHWEST STEAMER CLAMS

In a Gluten-Free Beer Broth with Zenner's Andouille Sausage, Roasted Fennel and Saffron served with Gluten-Free Breadsticks. **\$12**

GRILLED WILD PRAWNS

White Gulf Prawns Grilled with a Mango-Hop Glaze with Fried Yucca and Sweet Chile Ketchup. **\$10**

FRESH NORTHWEST OYSTERS ON THE HALF SHELL

With Lime and Cilantro Mignonette
\$3 EACH | HALF DOZEN \$15

CHEESE PLATE

Imported and Domestic Cheeses paired with Assorted Fruits, Nuts and Gluten-Free Crostini. **\$10**

CHIPS AND SALSA

Fresh House-Made Fire-Roasted Tomato Salsa served with Fresh Tortilla Chips. **\$5.50**

CASCADE ALE AND ROASTED CHILE CHEESE DIP

A Spicy Blend of Melted Jack Cheese, Columbia Valley Farms Cream Cheese, Cascade Ale, Roasted Jalapeño and Poblano Chilies, Onions and Spinach. Served with House-Made Tortilla Chips. **\$8.50**

* Our Wings and Fries are prepared in oil which is also used to cook products containing gluten.

SALADS:

CAESAR SALAD

Fresh Romaine Lettuce tossed with our House-Made Caesar Dressing. Garnished with Grana Padano Cheese, Sun-Dried Tomato Flakes and Gluten-Free Crostini. **ENTREE \$10 | STARTER \$6**
With Grilled Natural Chicken Breast or Grilled Wild Pacific Salmon. + \$4

ALMOND CHICKEN SALAD

Roasted Natural Chicken Breast Chopped and tossed in an Apple Cider Mayonnaise with Sweet Onions, Roasted Fennel and Almonds. Served over Butter Lettuce with Grilled Pears and Gluten-Free Breadsticks. **\$11**

SMOKED CHICKEN CHOP

Fresh Mesculin Salad Greens, House-Smoked All Natural Chicken Breast, Applewood-Smoked Bacon, Hot House Tomatoes, Sliced Avocado and Hard-Cooked Egg with Fresh Basil Buttermilk Dressing. **\$13**

PUB DINNER SALAD

Fresh Garden Greens and Gluten-Free Crostini with your choice of House-Made Dressings: Oregon Blue Cheese, Buttermilk Ranch, Balsamic Vinaigrette or 1000 Island. **\$5**

BURGERS & SANDWICHES

SERVED WITH choice of Pub or Sweet Fries, House Salad, Cup of Today's Soup or Brewery Cole Slaw.

All of the following are served on our House-Made Gluten-Free Bun. When ordering Today's soup, check with your server to find out if it is gluten-free.

PUB BURGER

1/3 Pound of Freshly-Ground and Hand-Formed Coleman Ranch Beef with Mayo and a side of Lettuce, Onion, Tomato & Pickles. **\$10**

ROASTED GARLIC BURGER

Heaped with Freshly Roasted Garlic Cloves - with Mayo and a side of Lettuce, Onion, Tomato & Pickles. **\$11**

OREGON BLUE BACON BURGER

Topped with Carlton Farms Applewood-Smoked Bacon and Rogue Creamery Oregon Blue Cheese - with Mayo and a side of Lettuce, Onion, Tomato & Pickles. **\$12.50**

CHICKEN "BURGER"

Grilled Natural Oregon Chicken Breast topped with Black Forest Ham and Havarti Cheese with Mayo and a side of Lettuce, Onion, Tomato & Pickles. **\$11**

ELK BURGER

Oregon-Raised Rosse Posse Ranch Natural Elk Patty with Roasted Shallot and Thyme Aioli, Gruyere Cheese and Sweet Field Greens. **\$12.50**

LAMB BURGER

1/3 Pound of Freshly-Ground and Hand-Formed Signature Ranch Lamb with Feta Cheese, Grilled Red Onion, Hot House Tomatoes, Sweet Field Greens and Tzatziki Sauce. **\$12**

OVEN-ROASTED TURKEY

Madrona Farms Natural Turkey Breast, Carlton Farms Applewood-Smoked Bacon, Tomato, Butter Lettuce, Gruyere Cheese and our Buttermilk-Avocado Dressing. **\$11**

ROASTED PORTOBELLO

Balsamic-Marinated Yamhill County Portobello Mushrooms, Grilled Onions, Roasted Hazelnuts and Goat Cheese. **\$11**

→ **OPTIONS + EXTRAS** Add \$1: Jalapeño Jack, Swiss, Cheddar, or Mozzarella Cheese. Grilled Mushrooms, Onions or Peppers.

Add \$1.50: Rogue Creamery Oregon Blue Cheese Crumbles, Carlton Farms Applewood-Smoked Bacon or Fresh Avocado-Tomatillo Sauce.

BREWERY SPECIALTIES:

GRILLED SIRLOIN STEAK

Blue Mesa Sirloin Steak served over Tillamook White Cheddar, Bacon and Hops Smashed Red Potatoes with Rosemary Jus and Seasonal Vegetables. **\$19**

PORCINI-DUSTED ROCKFISH

Pan-Seared Rockfish Dusted with Porcini Mushroom "Flour" served over a Roasted Fennel and Baby Spinach Potato Gratin. **\$17**

DESSERTS: Ask your server about today's Gluten-Friendly Dessert.