

FEATURED LAGOON SPECIALS

Green-curry Chicken Bahn Mi | 16.75

Green-curry* marinated chicken, Sriracha aioli, cucumber, cilantro, sesame slaw, pickled carrot & daikon on a toasted roll. Choice of side.

*Contains shrimp

Jerk Chicken Salad Wrap | 16.50

Roasted chicken mixed with 3 Rocks Jerk sauce, spiced mayo, onion, celery, peppers, lettuce and tomato in a grilled flour tortilla. Choice of side.

Lilikoi Bar | 11

Passionfruit & Coconut bars, strawberries, whipped cream, coconut brittle

FEATURED LAGOON COCKTAILS

Ruby's Citrus Smash | 11

Spar Citrus vodka, fresh raspberries, mint, simple, lemon juice

Tiki Old Fashioned | 12

Mount Gay Eclipse and McMenamin's Herbal Liqueur No. 7 gives a spiced note to this classic cocktail

Hibiscus Dream | 12

Bombay Sapphire East and house-made hibiscus syrup combined with a bit of lime creates this tangy, dreamy cocktail

NEW! MAI TAI MONDAYS!

The North Shore Lagoon is now offering our classic Mai Tai for \$10 each every Monday!

McMenamins

SPECIALTY COCKTAILS

THE ORIGINAL ZOMBIE | 15

PLANTATION 3 STAR, BACARDI GOLD 8, LEMONHART 151, LIME, GRAPEFRUIT, ABSINTHE, FALERNUM, GRENADINE, PARADISE SYRUP
2 limit per guest

JUNGLE BIRD | 12

ZAYA, CORUBA, CAMPARI, LIME, ORGEAT, PINEAPPLE

DAIQUIRI NO. 1 | 12

BANKS 5, LIME, SIMPLE SYRUP

MAI TAI | 12

CORUBA, APPLETON, CLEMENT CREOLE SHRUBB, ORGEAT, LIME

MOJITO | 12

FLOR DE CANA, SIMPLE SYRUP, LIME

DARK AND STORMY | 12

GOSLINGS, LIME, GINGER BEER

PINA COLADA | 12

PLANTATION 3 STAR, COCO LOPEZ, LIME, PINEAPPLE, CREAM, FRESH GRATED NUTMEG

PAINKILLER | 12

PUSSESS RUM, COCONUT CREAM, ORANGE, PINEAPPLE, FRESH GRATED NUTMEG

SUFFERING BASTARD | 12

GABLES GIN, BRANDY, GINGER BEER, LIME, ANGOSTURA

UNLOADED COCKTAILS

GINGER ISLAND | 6.25

WHITE PEACH, BLOOD ORANGE, GINGER BEER

RED BEARD'S LEMONADE | 6.25

STRAWBERRY PUREE, LEMONADE, MINT

ORANGE DREAMSICLE | 6.25

ORANGE JUICE, VANILLA, CREAM, LIME

KIDDIE COLADA | 6.25

COCO LOPEZ, LIME, PINEAPPLE, CREAM

ANDERSON ALES ON DRAFT

Brewer -Mike Green

Hammerhead

Our classic Northwest Pale Ale is a rich chestnut-colored gem. Hammerhead's signature Cascade Hop nose and intense hopped flavor blend nicely with the caramel tones from the Crystal Malt.

Malts: Premium 2-Row, Crystal 60 **Hops:** Cascade

ABV: 6.00 **IBU:** 44

Ruby Ale

For over 30 years, Ruby has been admired by a devoted fan base and remains as she first was: simple but delicious.

Fruit: Raspberry **Malts:** Premium 2-Row, Maltodextrin **Hops:** Chinook

ABV: 4.13 **IBU:** 5

Terminator Stout

A wide array of toasted, chocolate, nutty and coffee-like flavors in every pint.

Malts: Premium 2-Row, Munich, Crystal 40, Black Barley, Chocolate Malt **Hops:** Chinook, Cascade

ABV: 6.45 **IBU:** 30

Bobcat Pale

The first beer ever made at the beautiful Anderson School Brewery! The grain bill provides for a light-bodied beer with a nice golden straw color. And noble hops impart crisp, refreshing flavors and aromas.

Malts: Northwest Pale, Munich, Dextrapils

Hops: Nugget, Brewer's Gold, Tettnanger

ABV: 5.16 **IBU:** 41

Desperado Mexican Lager

This Mexican-style lager is light and crisp with a slight floral and herbal aroma. The addition of flaked corn adds a mild sweetness to a dry finish.

Malts: Pilsen, Flaked Corn

Hops: Tettnanger

ABV: 5.68 **IBU:** 12

North Shore Blonde Ale

A sophisticated, delicate Blonde Ale with a pleasant and smooth malt body and the lightest kiss of Cascade hopping.

Malts: Pilsner

Hops: Cascade

ABV: 5 **IBU:** 14

Cayman Hazy IPA

An adventurous Hazy IPA brimming with flavors and aromas of tropical citrus, sweet orange and Rio Grande grapefruit.

Malts: 2 Row, Munich, Rolled Oats

Hops: Citra, Mandarina Bavaria

ABV: 6.0 **IBU:** 40

Blackberry Cider

Deep burgundy in color, the aromas of fresh blackberries burst from the glass. The slightly tannic and tart blackberry component is balanced out by the residual sugar, while the fermented apple rounds out the mid-palate and finish in this tart and sweet cider.

Fruit: Blackberry **ABV:** 5.7

LAGOON HAPPY HOUR

Monday-Friday Day 3-6pm

Minimum drink purchase of 3 dollars per person,

no substitutions, splits, or to go orders.

| | |
|---|---------------|
| Blistered Shishito Peppers | 5 |
| <i>Maldon salt, green goddess, lime</i> | |
| Thai Sweet Potato Fries | 7 |
| <i>crispy shallot, onion, cilantro, jalapeno, Sriracha aioli</i> | |
| Big Wave Brussel Sprouts | 7 |
| <i>nuoc cham, jalapeno, pickled carrot & daikon, sesame seeds</i> | |
| Island Slider Trio | 10 |
| <i>choice of three kalua pork or three cheeseburger</i> | |
| Coconut Shrimp | 8 |
| <i>pineapple sweet & sour, firecracker sauce, lime</i> | |
| Castaway Kale | 8.5 |
| <i>edamame, red & green cabbage, baby bok choy, red peppers, onion, jalapeno, cilantro, dried cherries, toasted almonds, sesame-ginger dressing</i> | |
| Aloha Bowl | 8.75 |
| <i>teriyaki spam, rice, pineapple sambal, slaw, Sriracha aioli, scallions, sesame seeds</i> | |
| add sunnyside-up egg | 2 |
| Hawaii Five-O Plate | 17.50 |
| <i>kalua pork, teriyaki spam, rice, kimchi, sesame-ginger slaw & macaroni salad</i> | |
| MAI TAI | 10 |
| WELL DRINKS | 6.50 |
| MCMENAMINS ALES | 1\$ off pint |
| EDGEFIELD HARD CIDER | 1\$ off pint |
| WINE BY THE GLASS | 1\$ off glass |
| <i>White Rabbit, Black Rabbit Red</i> | |