

SPECIALTIES

Terminator Steak & Frites* New York steak, Terminator steak & horseradish sauces, fries 33

Gaucha Steak Soft Tacos grilled peppers & onion, asada mojo shaved ribeye, jicama-radish curtido, chimichurri sauce, onion, cilantro & jalapeño 24.25

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 23

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 18.75 ©*Ⓟ

Smokestack Mac & Cheese macaroni pasta, Tillamook smoked cheddar cheese sauce, bacon, Ironwork BBQ-spiced frizzled onions, served with garlic bread 18

PIZZA

12-inch pies

SUBSTITUTE a vegan, gluten-free crust for 5 dollars**

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 22.50

Roadhouse Special tomato sauce, salami, Canadian bacon, sausage, red onion, black olives, mozzarella 20.25

Tropical Storm tomato sauce, pepperoni, pineapple, pickled jalapeno, mozzarella 20.25

Pepperoni the traditional favorite! 17.25 ♦ **Cheese** 16 Ⓟ

Margherita fresh mozzarella, tomato sauce & basil 15 Ⓟ

BURGERS

6-oz fresh beef patty on a bun

with lettuce, tomato, red onion, pickles & secret sauce

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 21

Bacon Cheeseburger* 20 ♦ **Captain Neon*** blue cheese dressing & bacon 20

Dungeon* Swiss cheese & grilled mushrooms 19.50

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 19.50

Cheeseburger* Tillamook® cheddar cheese 18.50 ♦ **The Regular*** 17.50

MYSTIC 18 Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 20.25 *Ⓟ

HAMMERHEAD GARDEN

our Hammerhead garden patty with all the usual suspects 17.50 Ⓟ

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: **DALTON'S ROADHOUSE BURGER*** seasoned burger patty, smoked brisket,
: Red Eye BBQ sauce, smoked cheddar cheese, grilled onions, dill pickle chips 22.25 :
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SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo & spicy-sweet slaw on a bun 23.50

Satriale's Italian Beef Dip shaved ribeye, Provolone, pickled peppers, grilled onions on a garlic-toasted roll with Black Rabbit Red wine jus 22.75

El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 22.25

The 19th Hole grilled turkey, bacon, white cheddar, avocado, Dark Star mayo, lettuce, tomato & red onion on a roll 22.25

Treasury Turkey sun-dried cranberry aioli, Provolone, lettuce, tomato, red onion, whole wheat bread 10.75 / 17.75

Bombay Tuna Salad curried tuna salad, mango mayo, lettuce, tomato, red onion, toasted sourdough 10 / 16.50

Gluten Free © Vegan * Vegetarian Ⓟ

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten Winter '25

SHARES & SNACKS

Cellarmasters Steak & Mushroom Bites* beef ribeye, button mushrooms, Black Rabbit Red wine demi-glace, horseradish sour cream, garlic bread 22

Sabertooth Hot Wings 1-lb of wings in our Sabertooth hot sauce with blue cheese dip & celery 21

Sesame-Seared Ahi Tuna Slider Trio* ginger-wasabi mayo, sesame-soy slaw, Hawaiian rolls 19

Hummus marinated olives, veggies, feta, pita bread 15.75 Ⓟ

Soft Pretzel Sticks cheese & ale fondue 14.50 Ⓟ

Truffle Fries black garlic aioli 14.25 Ⓟ

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13.50

Fig & Prosciutto Flatbread fig glaze, basil & goat cheese 12

Cajun Tots peppercorn ranch 11.50 Ⓟ

Good Honest Soup scratch made daily with saltines
cup 7.75 / bowl 9.75

GREENS

Blackened Salmon Caesar* romaine, Parmesan, garlic croutons, Caesar dressing 24.50

Cajun Chicken Cobb seasoned grilled chicken breast, romaine, blue cheese crumbles, grape tomatoes, chopped egg, bacon, blue cheese dressing 20.75

Apollo's Greek country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette 15.75 ©Ⓟ

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.50 Ⓟ

Pub Green mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.75 Ⓟ

ADD PROTEIN grilled chicken 5.50, wild salmon 12

HAPPY HOUR

MONDAY-THURSDAY 2-5PM & 9-10PM
minimum drink purchase of 3.75 per person,
no substitutions, additions or to go orders

DRINK



1 OFF

McMenamins Beer pint • **Edgefield Hard Cider** pint

Edgefield Wines glass

Well Drinks Old Crow Bourbon • Joe Penney's Gin Spar
Vodka • Spar Citrus Vodka

Lunazul Blanco Tequila • Flor de Caña Rum
Lauder's Scotch • High Council Brandy

2 OFF

Featured Illustrated Cocktails

Edgefield Wine Flight three samples

Brewery Flight six samples • **Cider Flight** three samples

Distillery Flight three samples

5 OFF

Edgefield Wines bottle

FOOD



Cajun Tots 9 • **McMenamins Fries** 9

Hail! Caesar Salad 10

Smash Hit Burger à la carte Most Awesome French Onion
seasoned beef patties, American cheese, lettuce, pickles,
secret sauce, bun 10

Cheeseburger Slider Trio 11

Sgt. Pepper's Smash Burger à la carte ranchero-spiced
beef patties, American cheese, pickled jalapenos, lettuce,
peppercorn ranch, bun 11

Hammerhead Garden Burger à la carte 12

Cheese Pizza 11 • **Pepperoni Pizza** 13

Hummus 13

Cornelius Pass Roadhouse Imbrie Hall

SEASONAL SPECIALS

NORTHWEST CRAB FONDUE POT

sharp cheddar, Hammerhead Ale &
sourdough bread 22.50

HIGHLANDER SALAD

spinach, tomato, mushroom, bacon,
blue cheese crumbles, chopped egg,
Hogshead-honey mustard dressing 15.25

REUBEN KINCAID

hot pastrami, Swiss cheese, OlyKraut sauerkraut,
Mystic 18 sauce, grilled rye bread 21.75

RED EYE SALMON FILLET*

pan-roasted wild salmon with coffee-bacon jam,
Yukon Gold mashed potatoes,
garlic-roasted broccolini 36 ©

TRUFFLE SHUFFLE PIZZA

cream sauce, fresh herbs, mushrooms & mozzarella
finished with truffle seasoning 19.50 ⑤

SHAKES

Milkshakes

your choice of strawberry, raspberry, chocolate, or
vanilla all made with vanilla bean ice cream 10.75 ⑥⑤

Ruby Ale-Raspberry Milkshake

21 & older please 11.75 ⑤

Terminator Stout-Chocolate Milkshake

21 & older please 11.75 ⑤

Mocha Milkshake 11.75 ⑤

OUR HISTORY

The land where Cornelius Pass Roadhouse sits was home to six generations of the Imbrie family. From the mid-1800s into the 1970s the Imbries raised livestock and grew wheat, hay, oats and barley, selling a good portion of the latter to Blitz-Weinhard's Brewery in Portland. McMenamins began its transformation of the property from farm to brewpub in 1986 by refurbishing the farmhouse and the octagonal barn and constructing a brewery. Imbrie Hall was added in 2001 as a celebration of the farmstead's deep roots and a sincere tribute to the art of barn raising. The Hall is a remarkable assemblage of vintage parts collected from all over the United States. Supporting the roof are rafters salvaged from the very Blitz-Weinhard brewery where the Imbrie's barley was transformed into beer for almost 30 years.