SPECIALTIES

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

Ragin' Cajun Ahi Soft Tacos* seared ahi, cabbage-carrot slaw, chipotle ranch, mango pico de gallo, cilantro, onion & jalapeño in warm flour tortillas 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 (3) (3)

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 V Cheese 16 V

Margherita fresh mozzarella, tomato sauce & basil $15 \otimes$

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 0 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 **W**

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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

SANDWICHES

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

Hammerhead Cheesesteak shaved ribeye, pickled pepper mix, grilled onions, cheese & ale sauce on a roll 23.50

The Grand Reuben corned beef, Swiss cheese, kümmel kraut, Mystic 18 sauce, grilled marbled rye 23.25

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

SHARES & SNACKS

Cellarmasters Steak & Mushroom Bites*

beef ribeye, button mushrooms, Black Rabbit Red wine demi-glace, horseradish sour cream, garlic bread 22

Voodoo Chicken Wings 1-lb of wings in our voodoo hot sauce with blue cheese dip & celery 21

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

Soft Pretzel Sticks cheese & ale fondue 14.50 **(V**)

Truffle Fries black garlic aioli 14.25 📎

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

Cajun Tots peppercorn ranch 11.50 🕅

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

GREENS

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 ©V

Aztec

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

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

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 June '25



IMBRIE HALL

Dilly Tuna Salad Sandwich creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 10 / 16.50

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



LUNCH BOX SPECIAL Available 11am-3pm half cold sandwich with today's soup & green salad

Dilly Tuna 14.50 **V Treasury Turkey** 18

SEASONAL SPECIALS

SAIGON KICK CHICKEN TENDERS crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 16.25

IMPERIAL DRAGON CRISPY CHICKEN SALAD cabbage, romaine, carrot, cucumber, crunchy chow mein noodles, peanuts, spicy-sweet ginger dressing 21.25

HOGSHEAD CRISPY CHICKEN SANDWICH fried chicken, Hogshead honey mustard mayo, lettuce & pickle chips on a bun with your choice of fries or tots 18.50

THAI-DYED BENTO BOWL green curry-marinated chicken breast, mai Thai slaw, pickled daikon-carrot, onion, jalapeno, cilantro, jasmine rice 19

MAUI WAUI PIZZA hoisin BBQ sauce, char sui pork, soy-ginger caramelized onion, pineapple, Chinese mustard aioli, cilantro & jalapeno 20.25

EVENING SPECIALS

available after 5pm daily

Red Eye Salmon Fillet*

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

Primavera Pesto Pasta

broccolini, kale, grape tomatoes, basil pesto sauce, White Rabbit white wine, Parmesan cheese, served with garlic bread 25.75 🕅

WEEKEND SPECIALS

available only Friday & Saturday after 5pm

Salt & Pepper-Crusted Prime Rib*

pan juices, horseradish sauce, Yukon Gold mashed potatoes & seasonal vegetables 39

SHAKES

Milkshakes your choice of strawberry, raspberry, chocolate, or vanilla all made with vanilla bean ice cream 10.75 © 0

Ruby Ale-Raspberry Milkshake 21 & older please 11.75 (1)

Terminator Stout-Chocolate Milkshake 21 & older please 11.75 ()

Mocha Milkshake 11.75 🔍

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.

4045 NE Cornelius Pass Rd. Hillsboro, OR 97124 · 503.640.6174