SPECIALTIES
Black & Blue Steak Bites* Black Rabbit Red steak bites, blue cheese fondue, fries 18 @
Hammerhead BBQ Salmon Tacos wild salmon grilled with spicy Hammerhead BBQ glaze, tangy-sweet Copper Moon slaw, cilantro sour cream, chipotle pico de gallo & warm flour tortillas 17.75
Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 15.50 / 3-piece 18.50

PIZZA
MADE WITH OUR HOUSEMADE DOUGH, CHOOSE YOUR SIZE 10-inch or 16-inch
SUBSTITUTE a vegan, gluten-free pizza crust for 3 / 6 dollars**
Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce 15 / 35.75
The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses 14 / 33.25
Hawaiian Classic Canadian bacon, pineapple, mozzarella 11.75 / 27.75
Communicator mushroom, onion, red & green bell peppers, mozzarella & Parmesan cheeses 11.25 / 26.50
Margherita fresh mozzarella, tomato sauce & basil 11.25 / 28.75
Pepperoni the traditional favorite! 11 / 25.75 Cheese 9.50 / 22.25

BURGERS
6-oz fresh, all-natural 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 1.50
SUBSTITUTE a gluten-free bun for 2 dollars**
JR’s Jumbo Deluxe* bacon, cheddar & a fried egg 17.25
Bacon Cheeseburger* 16.25
Captain Neon* blue cheese dressing & bacon 16.25
Dungeon* Swiss cheese & grilled mushrooms 15.75
Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 15.75
Cheeseburger* Tillamook® cheddar cheese 14.75 The Regular* 13.75
HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 13.75
MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 15.75

SANDWICHES
SERVED WITH FRIES OR TOTS substitute a small green salad or soup 1.50
Sake Bomb Salmon* sake-marinated wild salmon, spicy-sweet slaw & ginger-wasabi mayo on a bun 18
Hammerhead Cheesesteak shaved rib eye, pickled pepper mix, grilled onions, cheese & ale sauce on a roll 16.50
El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 16.25
Carmela’s Chicken Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun 15.75
Grateful Veg bean & seed patties, walnut-pomegranate spread, carrot-ginger slaw, lettuce, tomato & red onion on a roll 15.50
The 19° Hole grilled turkey, bacon, white cheddar, avocado, chipotle mayo, lettuce, tomato & red onion on a roll 15.50
Fireside Roasted Turkey herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread 11 / 14

Greek Salad Romaine, cabbage, tomato, cucumber, marinated pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan dressing 8.75
Cheese & Ale Salad romaine, cabbage, tomato, grilled or crispy chicken, herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, Caesar dressing 8.75
Grateful Veg salad romaine, cabbage, tomato, cucumber, pickled pepper mix, grilled or crispy chicken, herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, Caesar dressing 8.75

STARTERS
Hummus marinated olives, veggies, feta, pita bread 13 *
Soft Pretzel Sticks cheese & ale fondue 11.50 *
Scooby Snacks mini corn dogs served with Portlands yellow mustard & ketchup. Zoinks! 10.50
Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 9.50
Truffle Fries black garlic aioli 9 / 15 *
Cajun Tots peppercorn ranch 7 / 12 *
McMenamins Fries Mystic 18 sauce 7 / 12 *
Garlic-Parmesan Knots zesty tomato sauce 6.50 *
Good Honest Soup scratch made daily with saltines cup 5.25 / bowl 6.25

GREENS
Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 7 / 11 *
Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 8 / 12.25
Mai Thai romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, mai Thai dressing 8.50 / 13
Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 8.75 / 13.50 *

SWEETS
Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 5.25 / 8.75 *
Wheel of Fortune Ice Cream Sandwich Ruby Jewel vanilla bean ice cream & salty-sweet chocolate chip cookies dipped in dark chocolate & tie-dye sprinkles 6

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
SEASONAL SPECIALS

THE MAD HATTER CHEF SALAD  turkey, Canadian bacon, chopped egg, cheddar & Swiss cheeses, black olives, cucumber, tomato, your choice of dressing  17

STORMIN’ NORMAN’S RETURN SANDWICH  grilled all-natural Canadian bacon, avocado, lettuce, tomato & Mystic 18 sauce on a roll with your choice of fries or tots  14.50

HOGSHEAD BBQ SHRIMP TACOS  sauteed bell pepper & onion, Hogshead-mustard BBQ shrimp, radish-jicama curtido, cabbage, onion, jalapeño & cilantro in warm flour tortillas with ranchero-spiced tortilla chips  14.50

TROPICAL STORM PIZZA  pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses  13.50 / 32.25

COCKTAILS

THE LEMON DROP  Spar citrus vodka, triple sec & fresh-squeezed lemon  8.50

BOTANICAL MULE  Gables Gin, Herbal No 7 Liqueur, mint, fresh-squeezed lemon & ginger beer  10

COSMOPOLITAN  Spar citrus vodka, triple sec, fresh-squeezed lime & cranberry juice  8.50

LOVELY CADILLAC MARGARITA  Lunazul Blanco Tequila, Grand Marnier, fresh-squeezed orange & lime  9

PEAR SIDECAR  Edgefield’s Distillery’s Pear Brandy, triple sec, fresh-squeezed lemon & orange  9.50

MONKEY PUNCH  Monkey Puzzle Whiskey, Pama Pomegranate Liqueur, 7-Up, fresh-squeezed orange & lemon  10

OREGON BULLDOG  Spar Vodka, Edgefield Coffee Liqueur, Irish Crème, half & half, topped with cola  8.50

CALL ME OLD FASHIONED  Hogshead Whiskey, maple syrup & Angostura bitters  10

BEVERAGES

EDGEFIELD WINE  glass / bottle

RED  Pinot Noir  9.25 / 29  ◊  Black Rabbit Red  9.25 / 29  ◊  Fireside Zinfandel Port  10.25 / 32


WINERY & CIDER FLIGHTS

RED WINE  Black Rabbit Red, Pinot Noir, Vintner’s Choice  11  ◊  WHITE WINE  White Rabbit, Pinot Gris, Chardonnay  11

CIDER  Edgefield Hard Apple Cider, Edgefield Blackberry Cider & Edgefield Seasonal Cider  11

WORKING BEVERAGES

Soda Pop, Lemonade & Iced Tea  3.50  ◊  Real Apple Cider  4.75  ◊  Coffee & Decaf  3.50  ◊  Cold Brew  5

HAPPY HOUR  ASK YOUR SERVER FOR TIMES & DAYS

minimum drink purchase of 3.50 per person, no substitutions, additions or to go orders

DRINK

1 off  McMenamins Ales pint  ◊  Edgefield Hard Cider pint  ◊  Edgefield Wines glass  ◊  Well Drinks

1 off  Red or White Wine Flight three samples  ◊  Brewery Flight six samples  ◊  Cider Flight three samples

2 off  Distillery Flight three samples

5 off  Edgefield Wines bottle

FOOD

4  Half Pub Green Salad

4-50  Small Cajun Tots  ◊  Small McMenamins Fries

6  Half Hail Caesar Salad

7.25  Fireside Turkey Slider Duo  ◊  Cheeseburger Slider Trio*  ◊  Scooby Snacks  ◊  Small Hummus

7.50  Pretzel Sticks & Fondue

11.50  Cheeseburger* & Cajun Tots  beef or Hammerhead patty, add bacon  1

PUB HISTORY

For 40 years, this site was home to the Bernard airport, once the oldest continuously operated airport in Oregon. It also boasted the shortest route known to modern air travel, a 6-mile postal route between here and Portland. While many well-known pilots touched down on the airfield, perhaps the most famous was Tex Rankin, who held many stunt flying, endurance and acrobatic records throughout the 1920s and ‘30s. A custom propeller made for Rankin now hangs overhead in the Cedar Hills pub. While Tex and his pals no longer buzz by – inverted, just a few feet off the ground – the place retains a buzz all its own.

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