DINNER SPECIALTIES

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 35.50 ©

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 34.25 ©

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 22.50

Black Rabbit Red NY Steak* red wine-marinated NY steak, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & roasted garlic-broccolini 29

Pot Bunker Crab Mac & Cheese our cheese & ale sauce with buttered bread crumbs & garlic bread 26

Cannonball O' Chowder our freshly made clam chowder in a toasty sourdough bread bowl 16

PIZZA

Made with our housemade dough, choose your size 10-inch or 16-inch **SUBSTITUTE** a 10-inch vegan, gluten-free pizza crust for 3 dollars**

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell pepper, red onion, fresh cilantro & Hammerhead BBQ sauce 19 / 44.50

Sand Trap Special Canadian bacon, pepperoni, sausage, red onion, black olives, mozzarella 18.25 / 42.75

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses 17.50 / 41

Secret Garden bell peppers, red onion, mushrooms, artichoke hearts, spinach, tomato & mozzarella 17.50 / 41 📎

East 19th **Nervous Breakdown** Italian sausage, Mama Lil's peppers, caramelized onions 16 / 37.50

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 2 **SUBSTITUTE** a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 20.25

Backyard* bacon, cheddar, grilled onions, Hammerhead BBQ sauce 20.25

Dungeon* Swiss cheese & grilled mushrooms 18.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 18.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 28

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 19.50 ♣♥

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects $16.75 \ \odot$

Gluten Free © Vegan * Vegetarian V

*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 2/24

STARTERS

- Steamer Clams Edgefield White
- Rabbit, butter, garlic & fresh parsley
- with sourdough 22
- Hummus marinated olives, veggies, feta, pita bread 18.25 (V)
- Soft Pretzel Sticks cheese & ale fondue 17 (V)
- Truffle Fries black garlic aioli 14 (V)
- Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13
- Cajun Tots peppercorn ranch
- 11.75 🔍
- McMenamins Fries Mystic 18 sauce 11.75 ★♥
- Lighthouse Clam Chowder
- cup 9 / bowl 10
- Good Honest Soup scratch made daily with saltines cup 7.50 / bowl 8.50

GREENS

- Blue Bayou romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 17.25 ©
- Aztec romaine, corn & black bean
- salsa, avocado, tortilla strips,
- cheddar cheese, tomato, jalapeño,
 cilantro, onion, chipotle dressing
 - 17 W
- Six Arms Goddess romaine, cucumber, tomato,bell peppers,
- marinated onion, pita chips,
 Goddess dressing 15.50 *\text{\$\ext{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exititt{\$\text{\$\exitit{\$\text{\$\text{\$\texi{\$\text{\$\exi\\$\$}}}}\$}}}}}} \end{lengtheta}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}
- Hail! Caesar romaine, garlic
- croutons, Parmesan, Caesar dressing
- 13.50
- **Pub Green** mixed greens, grape tomatoes, cucumber,
- marinated red onion, croutons,
- Parmesan cheese, your choice of
- dressing 13.25 (V)

ADD PROTEIN

- smoked salmon 11
 - grilled or crispy chicken 6.75

WRAP IT UP!

in a warm flour tortilla 2 dollars



SEASONAL SPECIALS

STELLA BLUE FRIES Cajun-spiced fries topped with blue cheese fondue & crisp bacon 17.25

ITALIAN CHEF SALAD cured meats, Provolone & Parmesan cheeses, Yardhouse Giardiniera, pickled peppers, marinated red onions, romaine, tomato, Black Rabbit vinaigrette 17.25

MIDNIGHT MOONLIGHT BURGER* pepperoni, Provolone, grilled onions, lettuce, tomato & pickles on a bun with black garlic aioli with your choice of fries or tots 18.50

THE GOOD SHEPHERD'S PIE ground lamb & beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes & served with soda bread & butter 25

THE TOWER CLIMB PIZZA garlic-roasted chicken, bacon, tomato, green onion & mozzarella with our peppercorn ranch 17.50 / 41

SHAKES

Hand-Scooped Milkshakes your choice of strawberry, raspberry, chocolate, or vanilla all made with vanilla bean ice cream 10.50 © (V)

Ruby Ale-Raspberry Milkshake 21 & older please 11.50 ()

Terminator Stout-Chocolate Milkshake 21 & older please 11.50 \bigcirc

Mocha Milkshake 11.50 W

HAPPY HOUR

SUNDAY – THURSDAY 2PM – 4PM & 9PM – CLOSE minimum drink purchase of 3.75 per person, no substitutions, additions or to go orders

DRINK

2 off McMenamins Ales pint

Edgefield Hard Cider pint Edgefield Wines glass

Well Drinks

Edgefield Wine Flight three samples

Brewery Flight six samples
Cider Flight three samples
Distillery Flight three samples

5 off Edgefield Wines bottle

FOOD

2 off STARTERS

Cajun Tots

Cheeseburger Slider Trio*

Hummus

Scooby Snacks

3 off GREENS

Aztec ◊ Blue Bayou Hail! Caesar ◊ Pub Green

4 off BURGERS

Bacon Cheeseburger*

Cheeseburger* 🐧 The Regular*

Mystic 18 \quad Hammerhead Garden

OUR HISTORY

Opened in 2007 on the Gearhart Golf Links, the hotel and Sand Trap pub that McMenamins inherited and expanded upon was a reincarnation of the links' first clubhouse built in the mid-1920s. The course itself is even older, having been laid out in the 1890s, making it one of the first on the West Coast. As The Oregonian remarked in 1923, "There is perhaps no course in the United States that is so truly similar to the famous home course of modern golf, that of the Royal and Ancient Golf club, at St. Andrews in Scotland." That makes sense, since the links' original surveyors were a group of Scotsman rehomed in Oregon. They included one Robert Livingstone, whose grand residence was in NW Portland, where McMenamins Rams Head Pub is today.