

Ironwork Grill

ON TAP

\$5 Daily Beer Special
ask your server for more details

- ① **Irish Stout (On Nitro)** | Pint 6.25 |
ABV: 4.90 IBU: 33
- ② **Hammerhead** | Pint 6.25 |
ABV: 6.00 IBU: 44
- ③ **Jitter Juice Stout** | Pint 6.75 |
ABV: 6.84 IBU: 56
- ④ **McLyte Lager** | Pint 6.25 |
ABV: 4.6 IBU: 15
- ⑤ **Elliot's Hoppy Little Lager** | Pint 6.25 |
ABV: 4.77 IBU: 35
- ⑥ **Djinn's Pale Ale** | Pint 6.25 |
ABV: 5.29 IBU: 40
- ⑦ **Terminator Stout** | Pint 6.25 |
ABV: 6.45 IBU: 30
- ⑧ **Bailey's Big Day Lager** | Pint 6.25 |
ABV: 4.77 IBU: 5
- ⑨ **Ruby** | Pint 6.25 |
ABV: 4.13 IBU: 5
- ⑩ **Ben's Hazy IPA** | Pint 6.75 |
ABV: 5.5 IBU: 15
- ⑪ **Edgefield Apple Cider** | Pint 7.50 |
ABV: 6.8
- ⑫ **Sunflower IPA** | Pint 6.75 |
ABV: 6.84 IBU: 33
- ⑬ **Blackberry Cider** | Pint 7.50 |
ABV: 6
- ⑭ **Concurrant Blackcurrant Pear Cider** | Pint 7.50 |
ABV: 6.30

EDGEFIELD WINES

- 17 Pinot Noir 9.50 / 30
- 16/17 Black Rabbit Red 9.25 / 29
- 16 Syrah 11.50 / 39
- 18 White Rabbit, WA / OR 9.25 / 29
- 18 Chardonnay 9.25 / 29
- 18 Pinot Gris 9.25 / 29
- 18 Riesling 8.50 / 24

NON ALCOHOLIC FUN

- Shrub Mocktails 4.25**
Sundown Pineapple Shrub, All Blues Berry Shrub or Strawberry Moon Shrub with lemonade and 7-Up
- Italian Soda 3.25**
Raspberry, Cherry Lime, Orange, Pina Colada or Rose with half & half and soda water

HAPPY HOUR BEVERAGES

Served 3-6pm

McMenamins Ales

Please see our beer list for our daily selections

Pricing varies

Beer Flight 7.75

Brewery six samples

Edgefield Wine glass

1\$ off all Edgefield wines served by the glass

White Wine Flight 9

White Rabbit • Pinot Gris • Chardonnay

Red Wine Flight 9

Black Rabbit Red • Pinot Noir • Vintners Choice

Edgefield Hard Cider pint 6.50

Edgefield Apple or Blackberry Cider

Edgefield Seasonal Hard Cider

House Flight 11

House Liqueur Flight three samples 13.50

House Rum Flight three samples 13.50

House Whiskey Flight three samples 14.50

House Brandy Flight three samples 15.50

Well Drinks 5.25

HAPPY HOUR FOOD

Fresh-Cut Fries 4.25

Cajun Tots 4.75

Truffle Fries 5

Cheeseburger Sliders Duo 8

2 sliders served with pickles, lettuce & secret sauce

Hummus 7.75

Sweet Potato Fries 7.50

Hail! Caesar Salad 8.75

DESSERTS

Black & Tan Brownie 9.25

caram-ale sauce & Tillamook® vanilla bean ice cream

Ruby Jewel Ice Cream Sandwiches 6

Chocolate Chip Cookies with Vanilla Bean ice cream dipped in chocolate & sprinkles

Chocolate Cookies & Mint ice cream

Lemon Cookies & Honey Lavender ice cream

Oatmeal Chocolate Chip Cookies & Butterscotch ice cream

Brown Sugar Cookies & Strawberry ice cream

McMenamins Grand Lodge 3505 Pacific Ave Forest Grove Oregon 97116

Call for room service! 503.992.3425

SMALL PLATES

Our Daily Soup

cup 6.25 / bowl 7.25

Cajun Tots

peppercorn ranch 6.75 / 11

Truffle Fries

black garlic aioli 8.50 / 11.50

Sesame Crusted Ahi

Wasabi aioli, ginger, Asian slaw, shitake, bell pepper & cilantro 13.75

Hummus

marinated olives, house made Yardhouse giardiniera, marinated onions, tomatoes, cucumbers, feta & pita bread 13.75

SALADS

Café Green Salad

tomato, cucumber, marinated onion & hazelnuts with your choice of dressing 8 / 11.50

Hail! Caesar

romaine, croutons & parmesan tossed with our Caesar dressing 7.75 / 12

Picante Salad

spicy corn & black bean salsa, romaine, avocado, pepperjack cheese, green chilies, chipotle dressing & fried tortillas 9.25 / 14.25

Add 4 Prawns to any dish 6

Add Chicken Breast 6.75

Add Steak 7.50

Add Salmon Fillet 9.25

COCKTAIL SPECIALS

Edgfield Fizz 8.75

Herbal No. 7 liqueur, soda water & lemon juice

Personal Floatation Device 9

Rosemary, mint & lemon infused simple syrup with Tito's Vodka & soda water

Strawberry Moons Forever 9

Herbal No. 7, McMenamins Strawberry Moon Shrub & lemon juice

All-Blues Berry Drop 9

Stoli Blueberry Vodka, McMenamins All-Blues Berry Shrub & lemon juice

Umbrella Jimmy Sangria 9

High Council Brandy, St Germain Elderflower Liqueur, strawberries, lemon, orange & Umbrella Jimmy Rose

Sundown Margarita 9.25

Lunazul Blanco Tequila, triple sec, McMenamins Sundown Pineapple Shrub & lime juice

DINNER SPECIALTIES

Bacon Mac garlic cheddar cream sauce, toasted panko & parsley 16.75

Coltrane Halibut Fish & Chips tempura beer-battered wild Alaskan halibut, fresh-cut fries, tarter sauce & buttermilk coleslaw 14 / 25

Prawn Penne Pasta shallots, white wine, garlic, feta, country olives, capers, basil & roma tomatoes 19.25

Grilled 10-oz Ribeye* mushroom-demi glaze, mashed potatoes & seasonal vegetables 31.25

Salt & Pepper-Crusted Prime Rib*

8-oz 29 / 12-oz 32.50

pan juices, horseradish sauce & mashed potatoes

(Available only Friday & Saturday after 5pm)

FROM THE PIZZA OVEN *Made with our housemade dough*

Hawaiian Classic Canadian bacon, pineapple & mozzarella 12.25 / 29.25

Green With Envy pesto, spinach, mozzarella, zucchini, broccoli, artichoke & feta 14.75 / 35.50

Compass Special all-natural Canadian bacon, pepperoni, fennel sausage, mozzarella cheese, onions & black olives 14.75 / 35.50

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell pepper, red onion, fresh cilantro & Hammerhead BBQ sauce 15 / 36

*Substitute a small vegan, gluten-free pizza crust for 3 dollars***

BURGERS *Served with your choice of fresh-cut fries or tater tots*

your choice of a 6-oz grass-fed beef, Hammerhead Garden burger patty on a sesame topped vegan potato bun with lettuce, tomato, red onion, pickles & secret sauce 13.50

Cheeseburger* 14.50 **Bacon Cheeseburger*** 16

Dungeon* Swiss cheese & grilled mushrooms 15.50

Communication Breakdown* Tillamook® cheddar, grilled mushrooms, onions & bell peppers 15.50

Captain Neon* blue cheese dressing & bacon 16

Wilbur's Jumbo Deluxe* bacon, Tillamook® cheddar & a fried egg 17

Mystic 18 Burger Lightlife patty, vegan mystic 18 sauce & creamy original Chao slice with lettuce, tomato, red onion & pickles 13.50

Substitute a small green salad or cup of soup for 1

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

*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 5/20