

SPECIALTIES


Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 22.75

Three Rocks Jerk Mahi Mahi Tacos mango pico de gallo, Copper Moon slaw, onion, jalapeno, cilantro in warm flour tortillas served with spiced tortilla chips 20.50

Magic Mushroom Mac & Cheese truffled Brie cheese sauce & mushrooms, served with garlic bread 18.25  **ADD** *grilled chicken* 5.50, *blackened chicken* 7.75

PIZZA

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

Electric Mayhem pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella cheeses 23.25 

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 22

The Omnivore tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella 20.50

Hawaiian Classic Canadian bacon, pineapple, mozzarella, tomato sauce 18.75

Pepperoni the traditional favorite! 16.75  **Cheese** 15.50 

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


JR's Jumbo Deluxe* bacon, cheddar & a fried egg 20.50



Bacon Cheeseburger* 19.50

Captain Neon* blue cheese dressing & bacon 19.50

Dungeon* Swiss cheese & grilled mushrooms 19

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 19

Cheeseburger* Tillamook® cheddar cheese 18  **The Regular*** 17

MYSTIC 18 Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 19.75  

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 17 

SANDWICHES

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

Boilermaker Dip thinly sliced prime rib, peppered Hoghead onions & Swiss cheese on a Parmesan-garlic grilled roll with Terminator Stout jus 24.25

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo & spicy-sweet slaw on a bun 23.25


The Grand Reuben corned beef, Swiss cheese, kummel kraut, Mystic 18 sauce, grilled marbled rye 23

Fireside Roasted Turkey turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread 10.75 / 17.50

SHARES & SNACKS


Garlic Shrimp chili, White Rabbit wine, olive oil, warm sourdough bread 18.25

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 17.75

Hummus marinated olives, veggies, feta, pita bread 15.50 

Truffle Fries black garlic aioli 14 

Fig & Prosciutto Flatbread fig glaze, basil & goat cheese 11.75


Cajun Tots peppercorn ranch 11.25 

McMenamins Fries Mystic 18 sauce 11.25  


Good Honest Soup scratch made daily with saltines cup 7.50 / bowl 9.50

GREENS

Blackened Chicken Caesar romaine, Parmesan, garlic croutons, Caesar dressing 19.25

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.25 

Cascadia spinach, bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg 15.25

Café Green hazelnuts, marinated red onion, tomato, cucumber, your choice of dressing 13.25 

ADD PROTEIN *grilled chicken* 5.50, *blackened chicken* 7.75, *prawns* 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 Fall '24

IRONWORK GRILL

SEASONAL SPECIALS

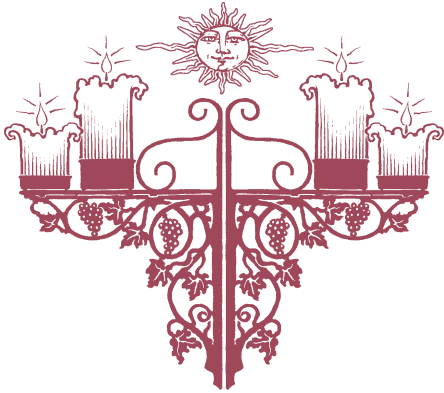
BATTERED TILLAMOOK CHEESE CURDS Highly Irregular spicy ketchup 15.25 (V)

HARVEST MOON SALAD mixed greens, roasted sweet potato, goat cheese, honey-roasted pecans, dried cranberries, maple-stout vinaigrette 16.75 (V)

SCHNEUBEN SANDWICH breaded chicken schnitzel, Swiss cheese, sauerkraut relish & Mystic 18 sauce on grilled marbled rye bread with your choice of fries or tots 22

AUTUMN'S ALMANAC MAC roasted butternut squash, spinach, mushrooms, sage, truffle cream sauce, dried cranberries & roasted hazelnuts, served with garlic bread 18.50 (V)

FALL EQUINOX PIZZA roasted butternut squash & Brussels sprouts, mozzarella & Parmesan cheeses, cream sauce 22 (V)



MONDAY IS FACULTY & STUDENT DAY!

show your current faculty or student id
for all day happy hour drinks

OUR HISTORY

This epic brick-and-columned lodging, dining and event property draws energy from a long and mystical past as the Masonic and Eastern Star Home. Having originally opened in 1922 as a rest home for members of the Masonic order and its auxiliaries, it provided its residents with excellent shelter and care prior to the establishment of the Welfare and Social Security systems. The smaller brick building on property was built in 1926 as an orphanage. It was quickly adapted for administrative offices when it was realized that operating a facility for the young and the elderly was a little too ambitious. Today, The Grand Lodge is alive with artwork, live music, special events, a day spa, soaking pool, a theater, and expansive grounds and beautiful gardens. And for more intimate confines, the cozy Yardhouse Pub is a popular alternative.

3505 Pacific Ave., Forest Grove, OR 97116 • 503.992.9533

HAPPY HOUR

SUNDAY-FRIDAY 3PM-6PM & 9PM-MIDNIGHT
minimum drink purchase of 3.75 per person,
no substitutions, additions or to go orders.
Unavailable on concerts & event days

DRINK

2 off **McMenamins Beer** 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

Cajun Tots 9.25 • **McMenamins Fries** 9.25
Cheeseburger Slider Trio* 11.25
Hummus 13.50
Cafe Green 10.25 • **Hail! Caesar** 10.50
Cheese Pizza 10.50 • **Pepperoni Pizza** 11.75
The Regular Burger* 13
Hammerhead Garden Burger 13
Cheeseburger* 14
Bacon Cheeseburger* 15.50
Mystic 18 Burger 15.75

