



STARTERS

- Voodoo Wings** celery sticks, blue cheese dressing 12-piece 13.75 ⑥
- Hummus** marinated olives, veggies, feta, pita bread 13 ⑤
- Kamikaze Seared Ahi*** ginger-wasabi mayo, spicy-sweet slaw, scallions, chili oil 12.50
- Soft Pretzel Sticks** cheese & ale fondue 11.50 ⑤
- Scooby Snacks** mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks! 10.50
- Cheeseburger Slider Trio*** Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 9.50
- Sweet Potato Fries** Dark Star mayo 10 ⑤
- Truffle Fries** black garlic aioli 9 / 15 ⑤
- Cajun Tots** peppercorn ranch 7 / 12 ⑤
- McMenamins Fries** Mystic 18 sauce 7 / 12 ✱⑤
- Good Honest Soup** scratch made daily with saltines cup 5.25 / bowl 6.25

GREENS

- Blue Bayou** romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 9 / 13.75 ⑥
- Aztec** romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 8.75 / 13.50 ⑤
- Caprese** romaine, basil, fresh mozzarella, grape tomatoes, extra virgin olive oil & balsamic syrup 8.50 / 13
- Hail! Caesar** romaine, garlic croutons, Parmesan, Caesar dressing 8 / 12.25
- Strawberry Fields** seasonal greens, fresh strawberries, feta cheese, almonds, mint, ginger-poppy seed dressing 7.50 / 11.75 ⑥⑤
- Pub Green** mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 7 / 11 ⑤
- ADD PROTEIN** beef*, bean & seed, Hammerhead garden or Lightlife® patty 5, grilled chicken 5, ale-marinated steak* 7.25, wild salmon 9

DINNER SPECIALTIES

- Pot Still Brandy NY Steak*** wild mushroom-Pot Still brandy sauce, Yukon Gold mashed potatoes & roasted garlic broccolini 29
- Red Eye Salmon Fillet*** pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 25.25 ⑥
- Pot Bunker Crab Mac & Cheese** Dungeness crab, cheese & ale sauce with herbed bread crumbs 21
- Grilled Pub Steak*** ale-marinated New York, Yukon Gold mashed potatoes, roasted garlic broccolini, Terminator steak & horseradish sauces 20.25
- Bramble & Briar Grilled Pork Medallions** red wine & blackberry demi-glace, mashed potatoes, roasted garlic broccolini 19.75
- Farmer's Market Pesto Penne** locally grown veggies, basil pesto sauce, White Rabbit white wine & Parmesan cheese, served with garlic bread 18
- Ale-Battered Fish & Chips** wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 15.50 / 3-piece 18.50

RICE BOWLS

- Jamaican** coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 13 ⑥✱⑤
- Mai Thai** panang curry, squash, broccoli, cabbage, red bell pepper, carrot, celery, onion, tom kha peanuts, cilantro, fried shallots 13 ⑥✱⑤
- ADD PROTEIN** tofu 3.50 or chicken 5

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 cheese & a fried egg 15.75
- Bacon Cheeseburger*** 14.75
- Captain Neon*** blue cheese dressing & bacon 14.75
- Communication Breakdown*** cheddar, grilled mushrooms, onions & bell peppers 14.25
- Dungeon*** Swiss cheese & grilled mushrooms 14.25
- Cheeseburger*** Tillamook® cheddar cheese 13.25
- The Regular*** 12.25
- EXPEDITION ELK*** coffee-bacon jam, black garlic aioli, white cheddar, sesame brioche bun 18.50
- MYSTIC 18** Lightlife® patty, vegan Mystic 18 sauce & creamy original Chao slice 14.25 ✱⑤
- HAMMERHEAD GARDEN** our Hammerhead garden patty with all the usual suspects 12.25 ⑤

Gluten Free ⑥ Vegan ✱ Vegetarian ⑤

*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 5/21

SEASONAL SPECIALS

MAI THAI SALAD romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, mai Thai dressing 8.50 / 13

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

CARMELA'S CHICKEN SANDWICH Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun with your choice of fries or tots 15.75

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

SWEETS

RUBY'S RASPBERRY CHEESECAKE Ruby-raspberry sauce, raspberry cheesecake & whipped cream 5.25 / 8.75 ⑤

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 ⑤

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 5.25 / 8.75 ⑤

Phil's Salted Caramel Tart dark chocolate-hazelnut sauce, Oregon filberts, whipped cream 4.75 / 8.25 ⑤

BEVERAGES

EDGEFIELD WINE *glass / bottle*

RED Pinot Noir 9.25 / 29 ♦ Black Rabbit Red 9.25 / 29 ♦ Syrah 11 / 38 ♦ **ROSÉ** Umbrella Jimmy 9.25 / 29

WHITE Pinot Gris 9.25 / 29 ♦ White Rabbit 9.25 / 29 ♦ Chardonnay 9.25 / 29

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**

6.75 **Dilly Tuna Slider Duo**

7.25 **Cheeseburger Slider Trio*** ♦ **Scooby Snacks** ♦ **Small Hummus**

7.50 **Pretzel Sticks & Fondue**

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