



STARTERS

Voodoo Wings celery sticks, blue cheese dressing
12-piece 13.75 ©

Hummus marinated olives, veggies, feta, pita bread 13 ①

Kamikaze Seared Ahi* ginger-wasabi mayo,
spicy-sweet slaw, scallions, chili oil 12.50

Soft Pretzel Sticks cheese & ale fondue 11.50 ①

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 ①

Truffle Fries black garlic aioli 9 / 15 ①

Cajun Tots peppercorn ranch 7 / 12 ①

McMenamins Fries Mystic 18 sauce 7 / 12 ✱ ①

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 ©

Aztec romaine, corn & black bean salsa, avocado,
tortilla strips, cheddar cheese, tomato, jalapeño,
cilantro, onion, chipotle dressing 8.75 / 13.50 ①

Hail! Caesar romaine, garlic croutons, Parmesan,
Caesar dressing 8 / 12.25

Caprese romaine, basil, fresh mozzarella,
grape tomatoes, extra virgin olive oil & balsamic syrup
8.50 / 13

Strawberry Fields seasonal greens, fresh strawberries,
feta cheese, almonds, mint, ginger-poppy seed dressing
7.50 / 11.75 © ①

Pub Green mixed lettuces, grape tomatoes, cucumber,
marinated red onion, croutons, Parmesan cheese,
your choice of dressing 7 / 11 ①

ADD PROTEIN beef*, bean & seed,
Hammerhead garden or Lightlife® patty 5,
grilled chicken 5, ale-marinated steak* 7.25, wild salmon 9

LUNCH SPECIALTIES

Pot Bunker Crab Mac & Cheese Dungeness crab,
cheese & ale sauce with herbed bread crumbs 21

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce,
buttermilk coleslaw 2-piece 15.50 / 3-piece 18.50

Rice Bowls add tofu 3.50 or chicken 5

Jamaican coconut curry, squash, cabbage, red bell pepper,
carrot, celery, onion, black beans, avocado, mango chutney,
cilantro 13 © ✱ ①

Mai Thai panang curry, squash, broccoli, cabbage,
red bell pepper, carrot, celery, onion, tom kha peanuts,
cilantro, fried shallots 13 © ✱ ①

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 ✱ ①

HAMMERHEAD GARDEN our Hammerhead garden patty
with all the usual suspects 12.25 ①

SANDWICHES

SERVED WITH FRIES OR TOTS

substitute a small green salad or soup 1.50

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo
& spicy-sweet slaw on a bun 16.75

The Grand Reuben ale-braised corned beef, OSU Creamery
cider-washed cheese, Grand Lodge kümmel kraut,
Mystic 18 sauce, grilled marbled rye 16.75

Satriale's Italian Beef Dip shaved ribeye, Provolone,
pickled peppers, grilled onions on a garlic-toasted roll with
Black Rabbit Red wine jus 16.25

El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo,
lettuce, tomato & red onion on a bun 16.25

The Turn Turkey peppered turkey, white cheddar, bacon,
avocado & Dark Star mayo on a ciabatta roll with lettuce,
tomato & red onion 16.25

Hogshead BBQ Salmon* wild salmon, Hogshead-mustard sauce,
lettuce, tomato, red onion & secret sauce on a bun 14.75

Dilly Tuna Salad Sandwich creamy albacore tuna salad with
celery, red onion & fresh dill on toasted sourdough with lettuce,
tomato & pickles 8.50 / 11.50

Gluten Free © Vegan ✱ Vegetarian ①

*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