



DINNER SPECIALTIES

New York Steak* Black Rabbit demi-glace, roasted red potatoes, seasonal veggies 33.50

Potlatch Cedar Plank Salmon* fresh king salmon, Fireside-cranberry butter, wild rice pilaf, hazelnut-brown butter green beans 30.50

Chicken Marsala grilled chicken topped with marsala wine-mushroom sauce, served with Yukon Gold mashed potatoes & seasonal veggies 21.50

Portabella Mushroom Spaghetti sautéed mushroom, White Rabbit-sage butter sauce, Parmesan cheese & walnuts 19.50 ⑤

Seafood Fettuccini salmon, scallops, shrimp, lemon-herb Alfredo & fresh herbs 20.50

Brewmaster's Sausage Plate Terminator kielbasa, Hammerhead bratwurst, fries, cheese & ale fondue & mustard 18.50

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 17.50 / 3-piece 20.50

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 14.50 ⑥*⑤ add tofu 4 or chicken 5.50

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 16.50 / 39

Inferno salami, pepperoni, chorizo, jalapeño, mozzarella, crushed red peppers 15 / 35.50

The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses 15 / 35.50

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses 15 / 35.50

Pear & Gorgonzola sundried tomato pesto, walnuts, chives, mozzarella cheeses 14 / 33 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 1.75

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 17.25

Bacon Cheeseburger* 16.25 ♦ **Captain Neon*** blue cheese dressing & bacon 16.25

Dungeon* Swiss cheese & grilled mushrooms 15.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 15.75

Cheeseburger* Tillamook® cheddar cheese 14.75 ♦ **The Regular*** 13.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli, white cheddar 18.50

KING KALAMA* spiced beef patty, pineapple sambal, Canadian bacon, white cheddar, Sriracha mayo, coconut frizzled onions & lettuce on a Kalama Sourdough Bakery bun 17.25

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 15.75 *⑤

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 13.75 ⑤

SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 1.75

Sake Bomb Salmon* sake-marinated wild salmon, spicy-sweet slaw & ginger-wasabi mayo on a bun 20

Hawaii Five-O Pressed Sandwich soy-ginger pulled pork, Canadian bacon, smoked Provolone, pineapple sambal & Sriracha mayo on a roll 18.75

Murphy's Club peppered turkey, white cheddar, bacon, avocado & Dark Star mayo on rustic bread with lettuce, tomato & red onion 17.75

STARTERS

Hummus marinated olives, veggies, feta, pita bread 14.50 ⑤

Pesto Mussel Flatbread lemon, mozzarella, grape tomatoes 13

Soft Pretzel Sticks cheese & ale fondue 12.75 ⑤

Scooby Snacks mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks! 11.50

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 10.50

Truffle Fries black garlic aioli 10.25 / 16.25 ⑤

Cajun Tots peppercorn ranch 8.25 / 13.25 ⑤

McMenamins Fries Mystic 18 sauce 8.25 / 13.25 *⑤

Good Honest Soup scratch made daily with saltines cup 5.75 / bowl 6.75

GREENS

Blue Bayou romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 10 / 15.25 ⑥

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 9.75 / 15 ⑤

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 9 / 13.75

Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 8 / 12.25 ⑤

ADD PROTEIN
wild salmon* 9.50,
grilled chicken 5.50,
beef*, bean & seed,
Hammerhead garden or
Lightlife® patty 5.50

SEASONAL SPECIALS

PANZANELLA SALAD bread salad with onion, olive, fresh mozzarella, basil, tomato, olive oil & balsamic 14.50

SMOKED PRIME RIB DIP with caramelized onions & smoked Gouda, served with your choice of fries or tots 19.50

FLAT IRON STEAK* Longshot Brandy & mushroom demi-glace with fried leeks served with Yukon Gold mashed potatoes & seasonal veggies 31.50

BUFFALO CHICKEN PIZZA Voodoo chicken tenders, pepperoncini, cream sauce, mozzarella cheese, fresh herbs 15 / 35.50

COCKTAILS

MOSCOW MULE Spar Vodka, fresh-squeezed lime & ginger beer 9.25

GINGER PEAR SIDECAR Pear Brandy, Domaine de Canton, fresh-squeezed lemon & orange 10.50

BLOODY MARY Spar Vodka, Edgefield Bloody Mary Mix & pickled veggies 9.50

BILLY STONE SOUR Billy Whiskey, fresh-squeezed lemon & orange 10

CALL ME OLD FASHIONED Hogshead Whiskey, maple syrup & Angostura bitters 10.50

IRISH COFFEE Tullamore D.E.W., double Americano & fresh-whipped cream 10

TODDY NO. 7 Edgefield Distillery Herbal Liqueur No. 7, honey, fresh-squeezed lemon & hot water 9

COFFEE NUDGE Edgefield Coffee Liqueur, High Council Brandy, dark crème de cocoa, fresh-roasted coffee, whipped cream 9.25

BEVERAGES

EDGEFIELD WINE *glass / bottle*

RED Pinot Noir 9.50/30 ♦ Black Rabbit Red 9.50/30 ♦ Fireside Zinfandel Port 10.50/33

WHITE Pinot Gris 9.50/30 ♦ White Rabbit 9.50/30 ♦ Chardonnay 9.50/30

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 DRINKS

Soda Pop, Lemonade & Iced Tea 4 ♦ Real Apple Cider 5.25 ♦ Coffee & Decaf 3.75 ♦ Cold Brew 5.25

SWEETS

Three Rocks Rum Banana Bread Pudding made with brioche & bittersweet chocolate, doused with Three Rocks Rum hard sauce, served with whipped cream 21 & older please 11 (V)

Frank Apple-Pecan Cake Frank Rum-raisin sauce & whipped cream 21 & older please 10 (V)

Purple Haze Marionberry Cobbler served warm with vanilla bean ice cream 9.50 (V)

Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 5.75 / 9.50 (V)

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 5.75 / 9.50 (V)

HAPPY HOUR

ASK YOUR SERVER FOR TIMES & DAYS

minimum drink purchase of 3.75 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

4.50 **Half Pub Green Salad**

5 **Small Cajun Tots** ♦ **Small McMenamins Fries**

6.50 **Half Hail! Caesar Salad** ♦ **Half Brewer's Salad**

6.75 **Small Truffle Fries**

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

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

13 **Mystic 18 Burger & Fries**