

KALAMA HARBOR LODGE



DINNER SPECIALTIES

High Council Brandy NY Steak* wild mushroom-High Council brandy sauce, Yukon Gold mashed potatoes & garlic-roasted broccolini 36.50

Potlatch Cedar Plank Salmon* fresh king salmon, Fireside-cranberry butter, wild rice pilaf, hazelnut-brown butter green beans 35

Whiskey-Brined Pork Loin Hoghead-habanero sauce, cheddar-jalapeño grits, Red Eye-braised kale 28

Mai Thai Wild Alaskan Cod grilled cod, coconut-lime broth with mushroom & tomato, basil-cilantro rice, tom kha peanuts 23

Gauche Steak Soft Tacos grilled peppers & onion, asada mojo shaved rib eye, jicama-radish curtido, chimichurri sauce, onion, cilantro & jalapeño 18.50

Brewmaster's Sausage Plate Terminator kielbasa, Hammerhead bratwurst, fries, cheese & ale fondue & mustard 21.25

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 20.50 / 3-piece 23.50

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 16.75 ©*ⓧ add tofu or chicken 6.25

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 18.50 / 43.50

The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses 17 / 40

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses 17 / 40

Secret Garden bell peppers, red onion, mushrooms, artichoke hearts, spinach, tomato & mozzarella 16.75 / 39.75 ⓧ

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 18.75

Bacon Cheeseburger* 17.75

Captain Neon* blue cheese dressing & bacon 17.75

Dungeon* Swiss cheese & grilled mushrooms 17.25

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 17.25

Cheeseburger* Tillamook® cheddar cheese 16.25 ♦ **The Regular*** 15.25

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 21.25

KING KALAMA* spiced beef patty, pineapple sambal, Canadian bacon, white cheddar, Sriracha mayo, coconut frizzled onions & lettuce on a Kalama Sourdough Bakery bun 18.75

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

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 15.25 ⓧ

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 23

Hawaii Five-O Pressed Sandwich soy-ginger pulled pork, Canadian bacon, provolone, pineapple sambal & Sriracha mayo on a roll 21.50

Murphy's Club peppered turkey, white cheddar, bacon, avocado & Dark Star mayo on rustic bread with lettuce, tomato & red onion 19.50

*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 9/22

STARTERS

Hummus marinated olives, veggies, feta, pita bread 16.75 ⓧ

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 16

Soft Pretzel Sticks cheese & ale fondue 14.25 ⓧ

Saigon Kick Chicken Tenders crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 14.25

Truffle Fries black garlic aioli 12.50 / 18.50 ⓧ

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 12

McMenamins Fries Mystic 18 sauce 10.25 / 15.25 *ⓧ

Cajun Tots peppercorn ranch 10.25 / 15.25 ⓧ

Good Honest Soup scratch made daily with saltines cup 6.50 / bowl 7.50

GREENS

Blue Bayou romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 11.50 / 17.50 ©

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 11.25 / 17.25 ⓧ

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 10.50 / 16

Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 9 / 13.75 ⓧ

ADD PROTEIN wild salmon* 11, grilled chicken 6.25

Gluten Free ©
Vegan *
Vegetarian ⓧ

SEASONAL SPECIALS

HARVEST MOON SALAD roasted sweet potato, goat cheese, honey-roasted pecans, dried cranberries, maple-stout vinaigrette 10.75 / 16.25 ⑤

MARIA'S MAGNUM OPUS SANDWICH grilled turkey, bacon jam, Swiss cheese, avocado, grilled onions & herb aioli on a toasted roll with lettuce & tomato with your choice of fries or tots 18.50

WHITE RABBIT SHRIMP SCAMPI fresh fettuccine, garlic-sautéed prawns, White Rabbit-butter sauce, Parmesan & fresh herbs 19.25

TRUFFLE SHUFFLE PIZZA mushrooms, fresh thyme, cream sauce, Parmesan & Fontina cheeses finished with truffle salt 17.25 / 40.75 ⑤

SWEETS

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream, whipped cream & Amarena cherry 6.75 / 11 ⑤

Ruby's Raspberry Cheesecake Ruby-raspberry sauce, raspberry cheesecake & whipped cream 6.75 / 11 ⑤

Frank Apple-Pecan Cake Frank Rum-raisin sauce & whipped cream 21 & older please 11.50 ⑤

Purple Haze Marionberry Cobbler served warm with vanilla bean ice cream 11 ⑤

Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 6.75 / 11 ⑤

HAPPY HOUR

MONDAY - FRIDAY 3PM - 6PM

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
Red Wine Flight three samples
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

5.25 **Half Pub Green Salad**

5.75 **Small Cajun Tots**
Small McMenamins Fries

7.75 **Half Hail! Caesar Salad**
Half Brewer's Salad

8 **Small Truffle Fries**

9.75 **Cheeseburger Slider Trio***
Small Hummus

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

14.50 **Mystic 18 Burger & Fries**



OUR HISTORY

McMenamins Kalama Harbor Lodge was built in 2018, along the banks of the Columbia River. The lodge is modeled after the 1905 Pioneer Inn at Lahaina, Maui and further infused with the life story of John Kalama, a Native Hawaiian and early immigrant to the Pacific Northwest. Artwork and photographs adorn the lodge throughout, illustrating the stories of the Native Chinook and Cowlitz tribes, the advent of the Northern Pacific Railroad, the busy Port of Kalama, the burgeoning fishing and logging industries, and the remarkable local people who continue to make this serene river community a must-see destination.