

WORKING BEVERAGES

CAFÉ

Coffee & Decaf 3.75 ♦ Americano 3.75 ♦ Espresso 3.75 ♦ Café Latte 4.50 Cappuccino 4.50 ♦ Chai Latte 4.50 ♦ Mocha 5 ♦ Cold Brew 5.25

BREAKFAST COCKTAILS

BLOODY MARY Spar Vodka, Edgefield Bloody Mary Mix & pickled veggies 9.50 | add bacon 1.25

MIMOSA fresh-squeezed orange & bubbles 9

KID'S BREAKFAST

The Scrambler cheesy scrambled eggs with bacon, potatoes & toast 8.50

Angel's Crunchy French Toast Sticks red raspberry jam & powdered sugar 4.75
Fresh Fruit 3.25 ©**

BREAKFAST SPECIALTIES

The Longshoreman's Breakfast* home-style chicken fried steak, fried egg & country sausage gravy on a fluffy buttermilk biscuit with your choice of side 18.75

Polenta Arugula Benedict* fried polenta cake, arugula, grilled tomato, veggie sausage, two soft-poached eggs, Hollandaise sauce, black pepper 14.50 ①

The Nova Scotian Breakfast* toasted rye, herbed cream cheese, salmon lox, arugula, avocado, two soft-poached eggs 16.75

Sante Fe Tofu Scramble tofu with spices, peppers & onion, served with cottage potatoes 13.50 **★**♥

Corned Beef Hash* beer-braised corned beef with potatoes, onion, horseradish cream & scrambled eggs 12

Dockside Breakfast* two eggs, toast, your choice of cottage potatoes, hash browns or cheddar-jalapeno grits & your choice of sausage, bacon ©, Canadian bacon © or veggie sausage ② one egg 11 / two eggs 12.50

Biscuit & Country Gravy fresh-baked buttermilk biscuit & country sausage gravy 9 / 12

Angel's Crunchy French Toast maple syrup, powdered sugar, whipped butter & red raspberry jam 7/10 ©

SCRAMBLES*

SERVED WITH toast & your choice of cottage potatoes, hash browns or cheddar-jalapeño grits

Route 66 housemade chorizo, pepper jack, pico de gallo, cilantro sour cream 16

Farmer's Choice bacon, sharp cheddar, kale, spinach, tomato, caramelized onions & scallions 15.75

Golden State sautéed mushrooms, tomato, shallots, fresh herbs, Monterey jack & avocado 13.75 V

THE BENEDICTS*

Hollandaise sauce, toasted English muffin & two soft-poached eggs

SERVED WITH cottage potatoes, hash browns or cheddar-jalapeño grits

Celilo Falls smoked salmon 14.75 / 17.75

Caprese fresh tomato, basil & mozzarella 10.50 / 13.50 📎

Traditional all-natural Canadian bacon 10.25 / 13.25

À LA CARTE

Harbor Lodge Breakfast Burrito* housemade chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 13,25

Hole-in-One Breakfast Sandwich* toasted everything bagel, bacon, scrambled egg, cheddar & herbed cream cheese 12.25

Mt. St. Helens Porridge steel-cut oats, cream & beehive apple butter 6.50 / 9.50 ♥

Granola fresh fruit & Greek yogurt 5.25 ♥

Choice of Protein sausage links, bacon ⑤, Canadian bacon ⑥ or vegan sausage ※♥ 5.50

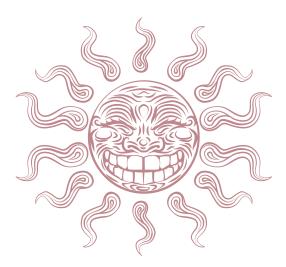
Cinnamon Roll cream cheese frosting 4.25 𝔻

Baked Goods daily muffin or scone 4.25 ①

Sides cottage potatoes *\varphi\, hash browns \varphi\, Cajun tots \varphi\, cheddar-jalapeño grits \(\varphi\varphi\), bowl of fruit \(\varphi\varphi\varphi\) 4

Toast *Kalama Baking* sourdough \bigcirc , wheat \bigcirc , English muffin \bigcirc 3 buttermilk biscuit \bigcirc 3.50

One Egg* cage-free & cooked to order 1.50 © (V)



Gluten Free © Vegan * Vegetarian V

*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 10/21





LUNCH SPECIALTIES

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

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 ⊚★♥ 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 📎

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 ♣♥

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

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

Dilly Tuna Salad Sandwich creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 9.50 / 12.50

STARTERS

Hummus marinated olives, veggies, feta, pita bread 14.50 **(**V)

Pesto Mussel Flatbread lemon, mozzarella,

grape tomatoes 13

Soft Pretzel Sticks cheese & ale fondue 12.75 ①

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 ♥

Cajun Tots peppercorn ranch 8.25 / 13.25 ③

McMenamins Fries Mystic 18 sauce 8.25 / 13.25 **※** ♥

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 ©

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 9.75 / 15 ①

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 ①

ADD PROTEIN

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

Gluten Free © Vegan 🛠 Vegetarian 📎

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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

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 ①

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 W

Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 5.75 / 9.50 (9)

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

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 Red or White Wine Flight three samples \Diamond Brewery Flight six samples \Diamond 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





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 ①

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

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Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 10.50

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BEVER#GES

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

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- 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

KALAMA KID'S MENU



Kid's Cheese Pizza 4.75 **② ♦** Kid's Pepperoni Pizza 5.50

Little Dipper Fish & Chips fries & tartar sauce 7.25 ♦ **Scooby Snack Attack** mini corn dogs & fries with ranch 6

Freya's Garden hummus, ranch, pita bread & veggie sticks 4.75 📎

Wee Rabbit Salad lettuce, cucumber, tomato, croutons, shredded cheddar cheese & ranch

Items below are served with your choice of veggie sticks, fries, or tater tots

Pocket Hercules Burger *Painted Hills* beef patty, Most Awesome French Onion seasoning, American cheese & Mystic 18 sauce on a Hawaiian roll 6.25, double the fun with two mini burgers 9.25

Turkey Lurkey Slider cold turkey with lettuce & mayo on a toasted bun 6.25

BEVERAGES