

Kennedy School



DINNER SPECIALTIES

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 29.50 ©

Terminator Steak & Frites* ale-marinated flat iron steak, Terminator steak & horseradish sauces, fries 29.50

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 18.50 / 3-piece 21.50

Gauche Steak Soft Tacos grilled peppers & onion, asada mojo shaved rib eye, jicama-radish curtido, chimichurri sauce, onion, cilantro & jalapeño 17

High Mac tomato, spinach, hazelnuts, brown butter-cream sauce & Parmesan 14.50 ①

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 17.25 / 40.50

Principal's Special Canadian bacon, pepperoni, sausage, red onion, black olives, mozzarella 16.50 / 38.75

Electric Mayhem pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella cheeses 15.75 / 37 ①

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan 15.75 / 37

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 18.25

Backyard* bacon, cheddar, grilled onions, Hammerhead BBQ sauce 18.25

Bacon Cheeseburger* 17.25

Captain Neon* blue cheese dressing & bacon 17.25

Dungeon* Swiss cheese & grilled mushrooms 16.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 16.75

Cheeseburger* Tillamook® cheddar cheese 15.75 ♦ **The Regular*** 14.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 20

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 17.25 *①

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 14.75 ①

SANDWICHES

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

El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 18.50

Hogshead BBQ Salmon* wild salmon, Hogshead-mustard sauce, lettuce, tomato, red onion & secret sauce on a bun 17.50

Hammerhead BBQ Pork house-smoked pork shoulder with Hammerhead BBQ sauce & buttermilk coleslaw on a bun 17.25

Vintner's Turkey peppered turkey, cherry-syrah chutney, white cheddar, lettuce, tomato, red onion & black garlic aioli on rustic bread 13.50 / 16.50

Bombay Tuna Salad curried tuna salad, mango mayo, lettuce, tomato, red onion, toasted sourdough 10.50 / 13.50

Chickpea of the Sea creamy chickpea-dill mash, lettuce, tomato & pickles on toasted sourdough 9.50 / 12.50 ①*

STARTERS

Dry-Fried Brussels Sprouts Szechuan peppercorns, pickled mustard greens 11.50 ①

Hummus marinated olives, veggies, feta, pita bread 15.25 ①

Saigon Kick Chicken Tenders crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 13.25

Soft Pretzel Sticks cheese & ale fondue 13.25 ①

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 11

Cajun Tots peppercorn ranch 8.75 / 13.75 ①

McMenamins Fries Mystic 18 sauce 8.75 / 13.75 *①

Good Honest Soup scratch made daily with saltines cup 6 / bowl 7

GREENS

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 10.25 / 15.75 ①

Six Arms Goddess romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing 9.50 / 14.25 *①

Harvest Moon roasted sweet potato, goat cheese, honey-roasted pecans, dried cranberries, maple-stout vinaigrette 10 / 14.50 ①

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 9.50 / 14.25

Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 8.50 / 12.75 ①

ADD PROTEIN
grilled or crispy chicken 5.75,
wild salmon* 10

RICE BOWLS

Jamaican coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 15.25 ©*①

Santa Fe ancho chile sauce, squash, red & green bell peppers, onion, corn & black bean salsa, avocado, cilantro sour cream 15.25 ©①

ADD PROTEIN
tofu 4.25 or chicken 5.75

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 10/21

SEASONAL SPECIALS

BEER-BATTERED CHEESE CURDS Highly Irregular spicy tomato ketchup 13.75 ⑦

HIGHLANDER SALAD spinach, tomato, mushroom, bacon, blue cheese crumbles, chopped egg, Hogshead-honey mustard dressing 9 / 13.75 ③

RED WINE BEEF STEW Black Rabbit Red, carrots, pearl onions & mushrooms served over Yukon Gold mashed potatoes 19.50

TRUFFLE SHUFFLE PIZZA mushrooms, fresh thyme, cream sauce, Parmesan & Fontina cheeses finished with truffle salt 16 / 37.75 ⑦

COCKTAILS

MOSCOW MULE Spar Vodka, fresh-squeezed lime & ginger beer 9.50

GINGER PEAR SIDECAR Pear Brandy, Domaine de Canton, fresh-squeezed lemon & orange 10.75

BLOODY MARY Spar Vodka, Edgefield Bloody Mary Mix & pickled veggies 9.75

BILLY STONE SOUR Billy Whiskey, fresh-squeezed lemon & orange 10.25

CALL ME OLD FASHIONED Hogshead Whiskey, maple syrup & Angostura bitters 10.75

IRISH COFFEE Tullamore D.E.W., double Americano & fresh-whipped cream 9.75

TODDY NO. 7 Edgefield Distillery Herbal Liqueur No. 7, honey, fresh-squeezed lemon & hot water 9.25

COFFEE NUDGE Edgefield Coffee Liqueur, High Council Brandy, dark crème de cocoa, fresh-roasted coffee, whipped cream 9.50

BEVERAGES

EDGEFIELD WINE *glass / bottle*

RED Syrah 12.50 / 42 ♦ Merlot 12.50 / 42 ♦ Pinot Noir 9.75 / 32 ♦ Black Rabbit Red 9.75 / 32

WHITE Pinot Gris 9.75 / 32 ♦ White Rabbit 9.75 / 32 ♦ Chardonnay 9.75 / 32

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 4.25 ♦ Real Apple Cider 5.50 ♦ Coffee & Decaf 3.75 ♦ Cold Brew 5.25

SWEETS & SHAKES

Frank Apple-Pecan Cake Frank Rum-raisin sauce & whipped cream 21 & older please 10.50 ⑦

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 6 / 10 ⑦

Ruby's Raspberry Cheesecake Ruby-raspberry sauce, raspberry cheesecake & whipped cream 6 / 10 ⑦

Hand-Scooped Milkshakes your choice of strawberry, raspberry, chocolate, or vanilla all made with vanilla bean ice cream 8.50 ③⑦

Ruby Ale-Raspberry Milkshake 21 & older please 9.50 ⑦

Terminator Stout-Chocolate Milkshake 21 & older please 9.50 ⑦

Mocha Milkshake 9.50 ⑦

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

4.75 **Half Pub Green Salad**

5.25 **Small Cajun Tots** ♦ **Small McMenamins Fries**

6.75 **Half Hail! Caesar Salad**

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

9 **Pretzel Sticks & Fondue** ♦ **BEER-BATTERED CHEESE CURDS**

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

13.50 **Mystic 18 Burger & Fries**