

SPECIALTIES

Gacho Steak & Frites* asada-marinated New York steak, ranchero-spiced fries, chimichurri sauce & marinated red onions 37.50

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 35.50 ⑥

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 34.25 ⑥

Kalua Pork Plate Hawaiian-style pulled pork, pineapple sambal, rice & mac salad 24.25

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 22.50

High Pasta tomato, spinach, hazelnuts, brown butter, Parmesan cheese, served with garlic bread 17.75 ⑥

Maui Wauī Rice Bowl spicy ginger pineapple shoyu, squash, broccoli, cabbage, red bell pepper, carrot, celery, onion, Maui wauī fried onions, toasted coconut 18.25 *⑥ **ADD PROTEIN** tofu, grilled or crispy chicken 6.75

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 2
SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 20.25

Backyard* bacon, cheddar, grilled onions, Hammerhead BBQ sauce 20.25

Bacon Cheeseburger* 19.25

Captain Neon* blue cheese dressing & bacon 19.25

Dungeon* Swiss cheese & grilled mushrooms 18.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 18.75

Cheeseburger* Tillamook® cheddar cheese 17.75 ♦ **The Regular*** 16.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 28

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 19.50 *⑥

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 16.75 ⑥

SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2

The Grand Reuben corned beef, Swiss cheese, Grand Lodge kümmel kraut, Mystic 18 sauce, grilled marbled rye 23

Carmela's Chicken Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun 21.75

Pele's Pulled Pork kalua pork, pineapple sambal, soy-ginger slaw & Sriracha mayo on a roll 19.75

Mushroom Hunter Grilled Cheese fontina, melted leeks & roasted wild mushrooms on grilled sourdough bread 17.75

Vintner's Turkey roasted turkey, cherry-syrup chutney, white cheddar, lettuce, tomato, red onion & black garlic aioli on rustic bread 12 / 19.50

Gluten Free ⑥ Vegan * Vegetarian ⑥

*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 WINTER'23

STARTERS

Hummus marinated olives, veggies, feta, pita bread 18.25 ⑥

Saigon Kick Chicken Tenders crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 15.75

Truffle Fries black garlic aioli 14 ⑥

Jamaican BBQ Sweet Potato Fries Jerk seasoning with mango-habanero remoulade 13 ⑥

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13

Dragon Boats spiced ground pork, pickled daikon-carrot slaw, cilantro, onion, jalapeño, fried shallots & Sriracha mayo in butter lettuce cups 13

Cajun Tots peppercorn ranch 11.75 ⑥

McMenamins Fries Mystic 18 sauce 11.75 *⑥

Good Honest Soup scratch made daily with saltines cup 7.50 / bowl 8.50

GREENS

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17 ⑥

Mai Thai romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, Nui Nui peanuts, mai Thai dressing 16

Apollo's Greek country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette 15.50 ⑥⑦

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 13.50

Pub Green mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.25 ⑥

ADD PROTEIN
grilled or crispy chicken 6.75

◆ McMenamins ◆ NORTH BANK



SEASONAL SPECIAL

BEER-BATTERED ONION RINGS

½-lb with Dark Star mayo 13.50 ⑦

CASCADIA SALAD

spinach, bacon, white cheddar, tomato,
maple-stout vinaigrette, chopped egg 15.50

NEWTON'S THIRD LAW SANDWICH

pulled pork, Hammerhead BBQ sauce, jalapeños, Provolone
& an onion ring on a bun with your choice of fries or tots 21

WINTER'S HOLLOW BANGERS & MASH

two traditional sausages, Yukon Gold mashed potatoes,
ale & onion gravy served with soda bread & butter 24

SWEETS & FLOATS

SWEETHEART BASQUE CHEESECAKE

deeply caramelized with a creamy center, served with
chocolate curls, whipped cream & raspberry sauce 14 ⑥ ⑦

SATIN'S TIRAMISU

sponge cake drenched with espresso & rum syrup,
filled with mascarpone mousse, iced with whipped cream
& dusted with Dutch cocoa powder 14 ⑦

Black & Tan Brownie Sundae

caram-ale & chocolate sauce with vanilla bean ice cream,
whipped cream & Amarena cherry 8.25 / 12 ⑦

Root Beer Ice Cream Float

vanilla bean ice cream 6.25 ⑦

Ruby Ale Ice Cream Float

vanilla bean ice cream 21 & older please 6.25 ⑦

Terminator Stout Ice Cream Float

vanilla bean ice cream 21 & older please 6.25 ⑦

OUR HISTORY

From the late 1800s through the mid-1900s, much of the land now occupied by the pub and its neighbors was a thriving riverside hop farm. So it makes perfect sense that today, guests enjoy craft beer while gazing out at the Willamette. In 1979, this building was one of the first constructed along this bank -- John Costello opened a restaurant featuring dining with a view and live jazz. After a successful 21-year run, Costello handed the torch to McMenamins, who reopened it as the North Bank in 2000. The indoor Kapu Hut was added in 2014, introducing tropical spirits paired with tiki idols and masks that connect us with another side of the world.

22 Club Road Eugene, OR 97401 • 541.343.5622

HAPPY HOUR

ASK YOUR SERVER FOR TIMES & DAYS

minimum drink purchase of 3.75 per person,
no substitutions, additions or to go orders

DRINK

- 2 off McMenamins Ales pint
Edgefield Hard Cider pint
Edgefield Wines glass
Well Drinks
Edgefield Wine Flight three samples
Brewery Flight six samples
Cider Flight three samples
Distillery Flight three samples

- 5 off Edgefield Wines bottle

FOOD

- 2 off STARTERS
Cajun Tots
Cheeseburger Slider Trio*
Hummus

- 3 off GREENS
Aztec
Hail! Caesar
Pub Green

- 4 off BURGERS
Bacon Cheeseburger*
Cheeseburger*
The Regular*
Mystic 18
Hammerhead Garden

