

SPECIALTIES

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 36 ©

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 34.75 ©

Terminator Steak & Frites* New York steak, Terminator steak & horseradish sauces, fries 33

Kalua Pork Plate Hawaiian-style pulled pork, pineapple sambal, rice & mac salad 24.75

Gauche Steak Soft Tacos grilled peppers & onion, asada mojo shaved ribeye, jicama-radish curtido, chimichurri sauce, onion, cilantro & jalapeño 24.25

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 23

Maui Wauai Rice Bowl spicy ginger pineapple shoyu, squash, broccoli, cabbage, red bell pepper, carrot, celery, onion, Maui wauai fried onions, toasted coconut 18.75 *V **ADD PROTEIN** tofu, grilled or crispy chicken 5.50

High Pasta tomato, spinach, hazelnuts, brown butter, Parmesan cheese, served with garlic bread 18 V

BURGERS 6-oz fresh 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 21

Bacon Cheeseburger* 20 ♦ **Captain Neon*** blue cheese dressing & bacon 20

Dungeon* Swiss cheese & grilled mushrooms 19.50

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 19.50

Cheeseburger* Tillamook® cheddar cheese 18.50 ♦ **The Regular*** 17.50

MYSTIC 18 Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 20.25 *V

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 17.50 V

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 28.50

SANDWICHES

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

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo & spicy-sweet slaw on a bun 23.50

The Grand Reuben corned beef, Swiss cheese, kümmel kraut, Mystic 18 sauce, grilled marbled rye 23.25

Carmela's Chicken Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun 22.25

Pele's Pulled Pork kalua pork, pineapple sambal, soy-ginger slaw & Sriracha mayo on a roll 20.25

Mushroom Hunter Grilled Cheese fontina, melted leeks & roasted wild mushrooms on grilled sourdough bread 18.25

Fireside Roasted Turkey turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread 10.75 / 17.75

Gluten Free © Vegan * Vegetarian V Winter '25

*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

SHARES & SNACKS

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 18

Firecracker Shrimp Slider Trio battered shrimp, sweet-spicy firecracker sauce, Imperial Dragon aioli, pickled daikon-carrot, fresh cilantro, Hawaiian rolls 17.50

Saigon Kick Chicken Tenders crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 16.25

Hummus marinated olives, veggies, feta, pita bread 15.75 V

Truffle Fries black garlic aioli 14.25 V

Jamaican BBQ Sweet Potato Fries Jerk seasoning with mango-habanero remoulade 13.25 V

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13.50

Dragon Boats spiced ground pork, pickled daikon-carrot slaw, cilantro, onion, jalapeño, fried shallots & Sriracha mayo in butter lettuce cups 13.50

Cajun Tots peppercorn ranch 11.50 V

McMenamins Fries Mystic 18 sauce 11.50 *V

Good Honest Soup scratch made daily with saltines cup 7.75 / bowl 9.75

GREENS

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.50 V

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

Apollo's Greek country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette 15.75 ©V

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

Pub Green mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.75 V

ADD PROTEIN grilled or crispy chicken 5.50

SEASONAL SPECIALS

BEER-BATTERED ONION RINGS

½-lb with Dark Star mayo 14 

ITALIAN CHEF SALAD

cured meats, Provolone & Parmesan cheeses, Yardhouse Giardiniera, pickled peppers, marinated red onions, romaine, tomato, Black Rabbit vinaigrette 18

MIDNIGHT MOONLIGHT BURGER* pepperoni, Provolone, grilled onions, lettuce, tomato & pickles on a bun with black garlic aioli with your choice of fries or tots 18.75

WINTER'S HOLLOW BANGERS & MASH

two traditional sausages, Yukon Gold mashed potatoes, ale & onion gravy served with soda bread & butter 25

◆ McMenamins ◆ NORTH BANK



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.

HAPPY HOUR

EVERY DAY 3PM - 6PM & 10PM - 11PM
minimum drink purchase of 3.75 per person,
no substitutions, additions or to go orders

DRINK

1 OFF

McMenamins Beer *pint*

Edgefield Hard Cider *pint*

Edgefield Wines *glass*

Well Drinks Old Crow Bourbon • Joe Penney's Gin
Spar Vodka • Spar Citrus Vodka
Lunazul Blanco Tequila • Flor de Caña Rum
Lauder's Scotch • High Council Brandy

2 OFF

Featured Illustrated Cocktails

Edgefield Wine Flight *three samples*

Brewery Flight *six samples*

Cider Flight *three samples*

Distillery Flight *three samples*

5 OFF

Edgefield Wines *bottle*

FOOD

Cajun Tots 9

McMenamins Fries 9

Hail! Caesar Salad 10

Smash Hit Burger à la carte

Most Awesome French Onion seasoned
beef patties, American cheese, lettuce,
pickles, secret sauce, bun 10

Cheeseburger Slider Trio 11

Hammerhead Garden Burger à la carte 12

Hummus 13

