

## HAPPY HOUR FOOD

served daily 3–6pm & 10pm–close,  
minimum drink purchase of 3 dollars per person,  
no substitutions, additions or to go orders

- Chips & Salsa** 3.75
- Small Fresh-Cut Fries** 3.75
- Half Tavern Green Salad** 3.75
- Small Cajun Tots** 4.25
- Half Hail! Caesar Salad** 4.25
- Small Truffle Fries** 4.50
- Spinach & Artichoke Dip** 4.75
- Dilly Tuna Slider Duo** 4.75
- Hammerhead BBQ Pork Slider Duo** 6.50
- Small Hummus** 6.75
- Pretzel Sticks & Fondue** 6.75
- Scooby Snacks** 6.75
- Cheeseburger Slider Duo\*** 7

## HAPPY HOUR JUST GOT HAPPIER!

- Carne Asada Tiny Tacos**  
seasoned shaved prime rib, Dark Star salsa roja,  
onion, cilantro & jalapeño 3.25
- Red Eye BBQ Pork Tiny Tacos**  
pulled pork, Dark Star salsa roja, onion,  
cilantro & jalapeño 3.25 ©
- Chicken Quesadilla**  
garlic-roasted chicken, habanero jack,  
Dark Star salsa roja, guacamole, cilantro sour cream,  
onion, cilantro & jalapeño 3.75
- Vera Cruz Tiny Tacos**  
seasoned beer-battered cod, Dark Star salsa roja,  
cilantro sour cream, onion, cilantro & jalapeño 3.75

## HAPPY HOUR BEVERAGES

served daily 3–6pm & 10pm–midnight

- McMenamins Ales** pint 1 off
- Brewery Flight** 7 six samples
- Well Drinks** 4.50
- Edgefield Hard Cider** 5.75 pint
- Edgefield Wine** glass 1 off / bottle 5 off
- Red or White Wine Flight** 8 three samples
- Distillery Flight** 11 three samples
- Ginger Pear Sidecar** Pear Brandy, Domaine de Canton,  
fresh-squeezed lemon & orange 8

## SEASONAL TEA: MOROCCAN MINT ICED TEA

## EVERY TUESDAY

- Burger & A Brew\***  
6-oz fresh beef patty hamburger with  
fresh-cut fries & a pint of McMenamins Ale 12.50

\*Items are cooked to order. Consuming raw or undercooked  
eggs & meats may increase your risk of foodborne illness

## FOOD SPECIALS

- Triple Play**  
green salad, a bowl of today's soup & garlic bread 13.50
- Nacho Libre Fries**  
seasoned fresh-cut fries topped with chile con queso,  
cilantro sour cream, pico de gallo, onion,  
cilantro & jalapeño 11.25 ⑤
- Brewer's Salad**  
blue cheese crumbles, hazelnuts, marinated red onion,  
cucumber, tomato, Ruby-raspberry vinaigrette  
7.25 / 10.25 ⑤
- Urban Ploughman's Bagel**  
herbed cream cheese, avocado, cucumber,  
marinated red onion, black olives, sprouts & tomato  
on a toasted everything bagel with your choice of  
fresh-cut fries or tater tots 13.50 ⑤
- Rooster Cogburn Mac & Cheese**  
macaroni pasta & spicy Sriracha,  
blue cheese, fried shallots 10

## DESSERTS

- Black & Tan Brownie**  
caram-ale sauce & vanilla bean ice cream 8.25 ⑤
- Lilikoi-Coconut Tart**  
tropical passionfruit custard, coconut shortdough,  
whipped cream & strawberries 8.25 ⑤
- Phil's Salted Caramel Tart**  
dark chocolate-hazelnut sauce, Oregon filberts,  
whipped cream 8.25 ⑤
- Northwest Berry Bar**  
marionberries, butter crumble, Ruby-raspberry sauce &  
vanilla bean ice cream 8.25 ⑤

- Six-Layer Chocolate Cake** 8 ⑤

## SEASONAL COCKTAILS

- Ginger Pear Sidecar**  
Pear Brandy, Domaine de Canton,  
fresh-squeezed lemon & orange 9
- Gables Basil Smash**  
Gables Gin, fresh-squeezed lemon & basil 8.75
- PNW Mule**  
Monkey Puzzle Whiskey, ginger beer &  
fresh-squeezed lime 8.75
- Aval Lemon Drop**  
citrus vodka, Aval Pota Whiskey &  
fresh-squeezed lemon 8
- Spiked Strawberry Lemonade**  
vodka, lemonade & strawberry 7.50
- Tequila Sunset**  
Sauza Blue Silver Tequila, Chambord &  
fresh-squeezed orange 8.50
- Black Rabbit Sangria**  
High Council Brandy, Gran Gala, Black Rabbit Red,  
fresh-squeezed lime & orange 8.50
- Sparkling Daiquiri**  
Bacardi Superior Rum, fresh-squeezed lime,  
honey & bubbles 8

Gluten Free © Vegan ⊗ Vegetarian ⑤