

HAPPY HOUR FOOD
served monday-friday, 3-6 pm & 10 pm-close,
with the exception of Concerts and Property Holidays

- Fresh-Cut Fries 4
- Cajun Tater Tots 4.50
- Dilly Tuna Salad Slider Duo 5
- Cheeseburger Slider Duo 7.25
- Small Hummus 7
- Half Brewers Salad 4.50
- Half Hail Caesar! 4.50

*minimum drink purchase of 3 dollars per person,
no substitutions, additions or to-go orders*

HAPPY HOUR BEVERAGES
served monday-friday, 3-6 pm & 10 pm-midnight
with the exception of concert nights and property holidays

- McMenamins Ales** 1.00 off pint / 3.00 off pitcher
- McMenamins Hard Cider** pint 6.25
- Edgefield Wine** by the glass 1.00 off
by the bottle 5.00 off
- Brewery Flight** six samples 7.50
- Red Wine Flight** three samples 8.00
- White Wine Flight** three samples 8.00
- Well Drinks** 5.00
add fresh juice for an additional price

Herbal Furnace
Herbal No. 7 Liqueur, fresh-squeezed lemon, hot apple cider
& a cinnamon stick 8

DESSERTS & MILKSHAKES

- Fruit Crumble**
served warm with edgefield vanilla bean ice cream 8.50
- Black & Tan Brownie**
caram-ale sauce & edgefield vanilla bean ice cream 8.25
- Terminator Chocolate Cake**
chocolate cake made with terminator stout, filled with a
rich bittersweet chocolate mousse, glazed with ganache &
decorated with chocolate shavings served with
raspberry-ruby ale compote 9
- Hand-Scooped Milkshake**
your choice of strawberry, raspberry, chocolate or vanilla,
all made with edgefield vanilla bean ice cream 7
- Terminator Chocolate Milkshake***
chocolate syrup & our terminator stout 8
- Ruby Raspberry Milkshake***
fresh raspberry compote & our ruby ale 8
- Mocha Milkshake**
mcmenamins iced coffee & chocolate syrup 8

*contains alcohol. Guests must be over 21 years of age to order

POWER STATION
SEASONAL SPECIALS

FOOD

- Mole Chicken Tacos**
mole chicken, jalapeno, onion, cilantro sour cream & guaca-
mole on flour tortillas 8
- Blackened Mahi Sandwich**
lemon butter glazed blackened mahi, black kale, onion &
guacamole on a sesame brioche bun 19
- Cannonball of Comfort**
Yukon gold mashed potatoes, terminator stout gravy, pan-
cetta, roasted Brussel sprouts, cajun-cornmeal fried onions,
parmesan cheese, in a sourdough bread bowl 14
- Boyd's Baked Potato Pizza**
oven roasted potatoes, sour cream base, shredded
cheddar, & pancetta, garnished with green onion 13/33

COCKTAILS

[ALL SEASONAL COCKTAILS \$9]

Comin' In From The Cold
Phil Hazelnut Liqueur, Bailey's Irish Creme, dark creme de
cacao, freshly brewed coffee & whipped cream

Feliz Tequila
Sauza Blue Silver Tequila, Tuaca, fresh-squeezed lemon &
cinnamon

Fire & Flannel
Tullamore D.E.W., Bailey's Irish Cream, Frank High Proof
Rum, freshly brewed coffee, whipped cream, cinnamon &
nutmeg

Frozen Creek Sour
Know Creek Rye Whiskey, fresh-squeezed lemon, real apple
cider & Angostura bitters

Ginger Pear Sidecar
Pear Brandy, Domaine de Canton, fresh-squeezed lemon &
orange

Iceberg Fizz
Reyka Vodka, St. Germain, fresh-squeezed grapefruit & club
soda

The Resolution
Joe Penney's Gin, fresh-squeezed grapefruit & lemon

Three Grand Coffee
Three Rocks Spiced Rum, Grand Marnier, freshly brewed
coffee, whipped cream, cinnamon & nutmeg

Yule Mule
Tito's Vodka, ginger beer, cranberry & fresh-squeezed lime

*Consuming raw or under cooked eggs & meats
may increase your risk of foodborne illness

**Every effort will be made to minimize contact with gluten