

McMENAMINS GRAND LODGE

FOOD SPECIALS

Insalada Caprese 14

Garlic Crostini, Grand Lodge garden tomatoes, fresh mozzarella, basil, lemon balsamic vinaigrette & Alderwood smoked seasalt

Pesca Formaggio 13

Seared pork belly, burrata cheese, pickled peaches, arugula & balsamic reduction

Cioppino 25

Shrimp, scallops, white fish, mussels, garlic tomato broth & fried polenta

Salt & Pepper-Crusted Prime Rib*

8-oz 27.5 / 12-oz 31

Pan Juices, Horseradish Sauce & Mashed Potatoes
(Available only Friday & Saturday after 5pm)

GIN COCKTAILS

Puppy's Punch 11

Dancing Dog Gin, Cherry Herring, orange juice & pineapple juice

created by: Gabe

Citadel Daisey 14

Citadel Gin, Aperol, St Germain Elderflower Liqueur, lemon juice & grapefruit zest

created by: Spencer

Lonkero 8

Beefeaters Gin, grapefruit juice, club soda & grapefruit zest

created by: Spencer

Garden In A Glass 11

Uncle Val's Botanical Gin, lime juice, St Germain Elderflower Liqueur, club soda, cucumber, fresh basil & fresh mint

created by: Brianna

WEE COCKTAILS & BITES

Wee- Mystic River 6

Bombay Sapphire, Creme de Violette, Triple Sec & lime juice

created by: The Collective

Wee- Fever Dream 6

Scribbles Gin, sweet vermouth & Campari

created by: The Collective

Wee- Maltese Falcon 6

Boodles Gin, raspberry puree & topped with brut

created by: The Collective

Wee- Rosemary Nuts 3

Wee- Oregon Trail Mix 3.50

Pub mix with Sriracha butter

Wee- The Pioneer 7

Duo Bacon Cheeseburger Sliders

Wee- Crispy Chicken Tenders 7

chicken tenders with Hogshead honey mustard sauce



BOB'S BAR HAPPY HOUR BEVERAGES

Served 3-6pm & 10pm-midnight
(Offered daily except on special event days)

McMenamins Ales

Please see beer list for selections

Edgefield Hard Cider

pint 6.25

Edgefield Wine dollar off a glass

House Taster Trays

House Liqueur Flight three samples 11

House Rum Flight three samples 11

House Whiskey Flight three samples 11

House Brandy Flight three samples 11

Well Drinks 5

DOMESTICS

Miller High Life & Miller Lite 4.25

16 ounce cans

HAPPY HOUR FOOD

Food Specials served 3-6 p.m. & 10 p.m.-close (Offered daily except on special event days) No substitutions, additions, or to-go orders. Minimum drink purchase of \$2

Fresh-Cut Fries 4

Cajun Tots 4.50

Truffle Fries 4.75

Fried Brussel Sprouts 6

Bacon, Mama Lil's peppers & honey balsamic reduction

Cheeseburger Sliders Duo 6

2 sliders served with pickles, lettuce & secret sauce

Hummus 7

Sweet Potato Fries 7

Pretzel Sticks & Fondue 7

Brew Pork & Chips 8

House Fermented Chow-Chow Relish, pulled pork & tortilla chips

Hail! Caesar Salad 8.25

Seesame Crusted Tuna 8.25

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

DESSERTS & MILKSHAKES

Seasonal Crisp 8

Served with Tillamook® vanilla bean ice cream

Black & Tan Brownie 8.50

caram-ale sauce & Tillamook® vanilla bean ice cream

Hogshead Bread Pudding 9.25

Dried raisins & cinnamon with Hogshead Whiskey hard sauce & whipped cream 21 & older please