DINNER SPECIALTIES

Blackened Salmon Fillet* mango pico de gallo, basil-cilantro rice & seasonal vegetables 33 ©

Black Rabbit Red NY Steak* red wine-marinated NY steak, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & roasted garlic-broccolini 29

Mai Thai Wild Alaskan Cod grilled cod, coconut-lime broth with mushroom & tomato, basil-cilantro rice, tom kha peanuts 24

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

Ragin' Cajun Ahi Soft Tacos* seared ahi, cabbage-carrot slaw, chipotle crèma, mango pico de gallo, cilantro, onion & jalapeño in warm flour tortillas 24.50

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 18.25 © * © ADD PROTEIN tofu or chicken 5.50

PIZZA 12-inch thin-crust pies

SUBSTITUTE a vegan, gluten-free crust for 5 dollars**

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 22

The Omnivore tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella 20.25

Tropical Storm tomato sauce, pepperoni, pineapple, pickled jalapeno, mozzarella 19.50

Margherita fresh mozzarella, tomato sauce & basil 14.50 📎

Pepperoni the traditional favorite! 16.50 ♦ **Cheese** 15.25 ♥

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

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

KING KALAMA* spiced beef patty, pineapple sambal, Canadian bacon, white cheddar, Sriracha mayo, coconut frizzled onions & lettuce on a Kalama Sourdough Bakery bun 20.25

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 19.50 ♣♥

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

STARTERS

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 17.50

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

Hummus marinated olives, veggies, feta, pita bread 15.50 ©

Soft Pretzel Sticks cheese & ale fondue 14 (V)

Truffle Fries

black garlic aioli 14 V

Cheeseburger Slider Trio*

Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13

Cajun Tots

peppercorn ranch 11.75 (V)

McMenamins Fries

Mystic 18 sauce 11.75 ♣♡

Good Honest Soup

scratch made daily with saltines cup 7.50 / bowl 8.50

GREENS

Blue Bayou

romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 17.25 ©

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17 \mathbb{V}

Hail! Caesar

romaine, garlic croutons, Parmesan, Caesar dressing 13.50

Pub Green

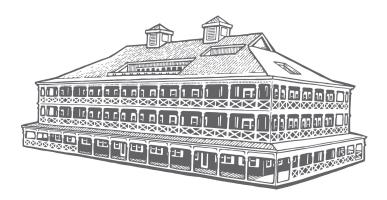
mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.25 ①

ADD PROTEIN grilled chicken 5.50

Gluten Free ⊚ Vegan ***** Vegetarian ⊗

^{*}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 Spring '24



SEASONAL SPECIALS

DISTILLER'S GRILLED CHICKEN SALAD

mustard-rubbed grilled chicken, kale salad mix, dried cranberries, spiced pecans, tomato, cucumber, Hogshead Whiskey-honey mustard dressing 19.25

BLACKSMITH STEAK SANDWICH

shaved rib eye, Ironwork BBQ spice, frizzled onions, pickled jalapenos, Tillamook white cheddar, lettuce, tomato & Dark Star mayo on a toasted roll with vour choice of fries or tots 22

CHRIS' ROCKIN' JAMBALAYA BOWL

red hot sausage, chicken, peppers, celery, onions, spicy Cajun tomato sauce, rice, served with garlic bread 17.50

ELECTRIC MAYHEM PIZZA

pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella cheeses 23 (V)

SWEETS

Purple Haze Marionberry Cobbler

served warm with vanilla bean ice cream 12 (V)

Black & Tan Brownie Sundae

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

KALAMA HARBOR LODGE

FRIDAY 2PM - 5PM & 10PM - MIDNIGHT

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

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

Edgefield Wines bottle



FOOD

STARTERS

Cajun Tots ◊ Cheeseburger Slider Trio*

Hummus

3 off **GREENS**

Aztec ◊ Blue Bayou

Hail! Caesar ◊ Pub Green

4 off **BURGERS**

Bacon Cheeseburger*

Cheeseburger* ◊ The Regular*

Mystic 18 \quad Hammerhead Garden

5 off **PIZZA**

Cheese or Pepperoni

OUR HISTORY

McMenamins Kalama Harbor Lodge was built in 2018, along the banks of the Columbia River. The lodge is modeled after the 1905 Pioneer Inn at Lahaina, Maui and further infused with the life story of John Kalama, a Native Hawaiian and early immigrant to the Pacific Northwest. Artwork and photographs adorn the lodge throughout, illustrating the stories of the Native Chinook and Cowlitz tribes, the advent of the Northern Pacific Railroad, the busy Port of Kalama, the burgeoning fishing and logging industries, and the remarkable local people who continue to make this serene river community a must-see destination.