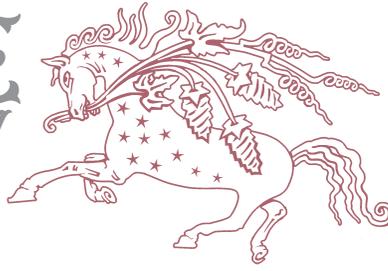


WILSONVILLE PUB & BREWERY



DINNER SPECIALTIES

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 32.50 ©

Pot Bunker Mac & Cheese crab, shrimp, macaroni pasta & creamy cheese sauce, served with garlic bread 25

White Rabbit Shrimp Pasta linguine, garlic-sautéed prawns, White Rabbit-butter sauce, Parmesan & fresh herbs, served with garlic bread 25

Black & Blue Steak Bites* Black Rabbit Red steak bites, blue cheese fondue & fries 23 ©

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 20.50 / 3-piece 23.50

Gacho Steak Soft Tacos grilled peppers & onion, asada mojo shaved rib eye, jicama-radish curtido, chimichurri sauce, onion, cilantro & jalapeño 18.50

High Pasta tomato, spinach, hazelnuts, brown butter, Parmesan cheese, served with garlic bread 16.25 ①

PIZZA

12-inch thin-crust pies made with our house-made dough

A Love Supreme tomato sauce, fresh mozzarella, ham, fennel sausage, pepperoni, olives, Mama Lil's peppers, red onion, mushroom 19.25

Maui Wau hoisin BBQ sauce, char siu pork, soy-ginger caramelized onion, pineapple, Chinese mustard aioli, cilantro & jalapeno 18.25

Queen Isabella tomato sauce, fresh mozzarella, arugula, olive oil, balsamic syrup 16.25 ①

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 1.75

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 18.75

Bacon Cheeseburger* 17.75

Captain Neon* blue cheese dressing & bacon 17.75

Dungeon* Swiss cheese & grilled mushrooms 17.25

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 17.25

Cheeseburger* Tillamook® cheddar cheese 16.25 ♦ **The Regular*** 15.25

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 25

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 18 *①

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 15.25 ①

SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 1.75

Sake Bomb Salmon* sake-marinated wild salmon, spicy-sweet slaw & ginger-wasabi mayo on a bun 25

The Grand Reuben ale-braised corned beef, Swiss cheese, Grand Lodge kümmel kraut, Mystic 18 sauce, grilled marbled rye 21

Grateful Veg grilled Portobello mushroom cap, vegan roasted red pepper aioli, Freya's live carrot-ginger slaw, red onion & tomato on a bun 16.75 *①

*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 2/23

STARTERS

Garlic Shrimp
chilli, White Rabbit wine, olive oil,
warm sourdough bread 17.75

Hummus
marinated olives, veggies, feta,
pita bread 16.75 ①

Kamikaze Seared Ahi*
ginger-wasabi mayo,
spicy-sweet slaw, scallions 16

Soft Pretzel Sticks
cheese & ale fondue 15.50 ①

Cheeseburger Slider Trio*
Most Awesome French Onion
seasoning, American cheese,
Mystic 18 sauce, Hawaiian roll 12

Truffle Fries
black garlic aioli 12.50 / 18.50 ①

Cajun Tots
peppercorn ranch 10.25 / 15.25 ①

McMenamins Fries
Mystic 18 sauce 10.25 / 15.25 *①

Good Honest Soup
scratch made daily with saltines
cup 6.50 / bowl 7.50

GREENS

Steak & Kale Caesar*
grilled flank steak, kale, Brussels
sprouts, radicchio, cucumber,
tomato, garlic croutons, Parmesan,
Caesar dressing 22

Aztec
romaine, corn & black bean salsa,
avocado, tortilla strips,
cheddar cheese, tomato, jalapeño,
cilantro, onion, chipotle dressing
11.25 / 17.25 ①

Harvest Moon
roasted sweet potato, goat cheese,
honey-roasted pecans, dried
cranberries, maple-stout vinaigrette
10.75 / 16.25 ①

Pub Green
mixed lettuces, grape tomatoes,
cucumber, marinated red onion,
croutons, Parmesan cheese,
your choice of dressing 9 / 13.75 ①

Gluten Free ©
Vegan *
Vegetarian ①

SEASONAL SPECIALS

STELLA BLUE FRIES Cajun-spiced fries topped with blue cheese fondue & crisp bacon 17.25

ITALIAN CHEF SALAD cured meats, Provolone & Parmesan cheeses, Yardhouse Giardiniera, pickled peppers, marinated red onions, romaine, tomato, Black Rabbit vinaigrette 11.50 / 17.50

MIDNIGHT MOONLIGHT BURGER* pepperoni, Provolone, grilled onions, lettuce, tomato & pickles on a bun with black garlic aioli with your choice of fries or tots 17.75

SOUP OF THE DAY

MONDAY Kasbah Creamy Tomato & Roasted Red Pepper

TUESDAY Mai Thai Veggie Chowder

WEDNESDAY West African Chicken Peanut

THURSDAY Beer-Potato-Cheese

FRIDAY McMenamins Clam Chowder

SATURDAY & SUNDAY Staff Favorite

DAILY DINNER SPECIALS

MONDAY Pasta & Meatballs with herbed tomato sauce & Parmesan served with garlic bread 20.25

TUESDAY Wild Mushroom & Spinach Cannelloni with herbed tomato sauce & Parmesan served with garlic bread 18.50

WEDNESDAY Irish Sundaes loaded baked potato & kale Caesar salad 17.50

THURSDAY Undercroft Baked Mac & Cheese creamy cheese sauce with herbed bread crumbs & served with garlic bread 15.50 ⑤

FRIDAY & SATURDAY Salt & Pepper-Crusted Prime Rib* pan juices, horseradish sauce, Terminator steak sauce, garlic-roasted broccolini, Yukon Gold mashed potatoes 36

SUNDAY Pot Still Salisbury Steak* wild mushroom gravy, mashed potatoes, brown butter-green beans 23



PUB HISTORY

American explorer Daniel Boone's grandson settled here in 1846, establishing a ferry service across the Willamette River and improving an ancient Native American trail into a "modern" wagon road (today's Boones Ferry Road). In 1911, the local Methodist society built the lovely little church that still stands today. Although its first minister, Rev. John Exon, was better known as a riverboat pilot, he did get things rolling; the spirit of the local Methodists continued to run high for decades to come. Years later, McMenamins took stewardship of the old church and in 2011 gave it a creative restoration that added a brewery and bar to the basement, as well as this sizable pub alongside.