

APPETIZERS

Fully Loaded Tater Tots - Cheddar & Jack cheese, bacon, green onions, tomatoes, chipotle aioli and cilantro sour cream. 11.95

Mozzarella Cheese Sticks - With panko, rosemary and tomato basil sauce. 9.95

Hand Breaded Chicken Tenderloins - BBQ sauce and peppercorn ranch. 9.95

Crispy Calamari - Lightly fried, served with sambal chile lime sauce. 12.95

Artichoke Spinach Dip - Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with corn tortilla chips. 10.95

★ **Chipotle Hummus & Flatbread** - Chickpeas, tahini paste, chipotle peppers, garlic, lemon, extra virgin olive oil and grilled flatbread. Served with red pepper, cucumber, carrot, kalamata olive, pepperoncini and feta cheese. 9.95

California Roll - Crab, avocado, cucumber, sesame seeds and nori. 9.95

Spicy Tuna Roll* - Ahi tuna, Sriracha aioli, cilantro and green onion. 10.95

Ultimate Chicken Nachos - Santa Fe bacon black beans, smoked chicken, roasted corn, pasilla chiles, olives, cheddar & Jack cheese, salsa, guacamole, jalapeños, tomatoes, chipotle aioli and cilantro sour cream. 13.95

Snacks

Sweet Potato Fries - Served with peppercorn ranch and Sriracha dipping sauces. 6.95

Guacamole & Chips - Tortilla chips, salsa and housemade guacamole with pico de gallo and fresh jalapeño. 6.95

Creamy Queso Dip - Cheddar, Jack & pepper jack cheeses, simmered with roasted jalapeños, onions and tomatoes. Topped with spicy ground beef and served with white corn tortilla chips. 7.95

Beer Battered Onion Rings - Lightly fried and served with peppercorn ranch and Sriracha dipping sauce. 8.95

★ **Sautéed Brussels Sprouts** - Pepper bacon, red onions & Reggiano cheese. 8.95

Garlic Truffle Fries - Fresh garlic, rosemary, truffle oil and Romano cheese. Served with peppercorn ranch and Sriracha dipping sauces. 6.95

Sliders

Bánh Mi - Three sliders with roasted pork, cucumber, carrot, radish, jalapeño, Sriracha aioli and cilantro. 10.95

Fried Chicken - Three sliders marinated with jalapeño & buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. 10.95

Original Burger - Three sliders with cheddar, lettuce, tomato, pickle and burger sauce. 10.95

Street TACOS

3.50 each

Carne Asada - Smoked tri-tip, roasted cherry tomato salsa, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

Pork Carnitas - Slow roasted pork, tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

Tempura Fish - Tempura fried Icelandic cod, avocado tomatillo cream, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

WINGS

Six Wings - 7.95 / Twelve Wings - 13.95

Classic Buffalo • Garlic Dry Rub • Whiskey BBQ



Shakes

All shakes - 4.95

Oreo® Cookie - Vanilla, chocolate and Oreo® cookie crumbs.

Vanilla - Classic vanilla shake.

Chocolate - Classic chocolate shake.

Strawberry Striker - Vanilla, strawberry and chocolate.

Mango Sunrise - Mango and strawberry purée.

Specialties

Fried Chicken and Mac & Cheese - Cheddar, Jack, Swiss and Parmesan cheeses, cavatappi pasta and toasted bread crumbs topped with jalapeño buttermilk fried chicken. 14.95

I.P.A. Beer Battered Fish & Chips - Beer battered and panko coated Alaskan cod served with French fries, Napa slaw and lemon caper tartar sauce. 15.95

Orange Chicken - Crispy fried in a sweet and sour orange glaze, sautéed Szechuan chiles, green onions, garlic and ginger. Served with sticky rice and Asian vegetables. 15.95

★ **Baja Fish Tacos** - Spiced cod, chipotle aioli, cilantro lime slaw, pico de gallo, cotija cheese and tortillas. Served with Santa Fe bacon black beans. 15.95

Kung Pao Chicken** - Chicken breast sautéed with garlic, ginger, peanuts, green onions, Szechuan chiles and a brown sugar soy glaze. Served with sticky rice and Asian vegetables. 15.95

Smoked Chicken Enchiladas - Tortillas, smoked chicken, three cheeses, green onions and poblano chiles, enchilada sauce, cilantro sour cream, served with Santa Fe bacon black beans. 16.95

Gourmet Burgers



Served with lettuce, tomato and onion.
Choice of French fries, Napa slaw or a small house salad. Substitute soup for \$1.

Cheeseburger* - Cheddar, Swiss or pepper jack, pickles and burger sauce. 11.95

Pepper Bacon & Cheese* - Pepper bacon and choice of cheddar, Swiss or pepper jack cheese, pickles and burger sauce. 12.95

Jalapeño Pepper Jack* - Pepper jack cheese, jalapeños, Tabasco onion strings, guacamole and chipotle aioli. 12.95

Black Bean Quinoa - Housemade with red and white quinoa, egg, Romano cheese and black beans. Topped with smoked mozzarella, avocado, arugula, tomato, sun dried tomato tapenade and garlic pesto aioli. 12.95

★ **G.C. Burger*** - Pepper bacon, cheddar cheese, pickles, fried onion rings and burger sauce. 13.95

Mushroom, Onion & Swiss* - Sautéed mushrooms, caramelized onions, Swiss cheese and garlic aioli. 12.95

Northwest Burger* - Blue cheese infused burger, grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on ciabatta. 13.95

Artisan Pizza

16" Hand tossed with smoked Mozzarella, Fontina and Provolone cheeses.

Pepperoni - Thick sliced pepperoni, garlic tomato basil sauce and fresh herbs. 20.95

Cheese - Three cheeses and garlic tomato basil sauce. 18.95

★ **Combo** - Pepperoni, spicy sausage, onions, mushrooms, black olives, Roma tomatoes and garlic tomato basil sauce. 24.95

BBQ Chicken - Grilled chicken breast, BBQ sauce, red onions and cilantro. 21.95

Hawaiian - Canadian bacon, pineapple and garlic tomato basil sauce. 20.95

Margherita - Vine ripe tomato, olive oil, basil, fresh mozzarella, three cheese blend and roasted garlic. 21.95



Mac & Cheese

Classic 4 Cheese - Cheddar, Jack, Swiss and Parmesan cheeses. 12.95

Spicy Sausage Mac - Chipotle cream, roasted red peppers and three cheese blend. 13.95

Bacon Mac - Peppered bacon, sweet onions, creamy five cheese blend, cavatappi pasta and toasted bread crumbs. 13.95

A 2% service charge will be added to all food and beverage sales. This service charge will be passed on to our employees in the form of increased wages. This method, although unorthodox, allows us to pay competitive wages to all our employees and maintain approachable menu prices for all our guests.

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

**Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

Salads

Cobb – Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and your choice of dressing. 13.95

Roasted Chicken Caesar* – Roasted chicken, romaine, arugula, radicchio, Grana Parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 12.95

★ **Seared Ahi*** – Ahi tuna, lettuce, red peppers, cucumbers, carrots, Napa cabbage, ginger wasabi dressing, wontons and soy ginger. 14.95

Baja Chopped – Smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette, Cotija cheese and tortilla strips. 13.95

Brussels Sprouts, Quinoa & Chicken** – Shaved Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, Zante currants, Asiago cheese with white balsamic & pomegranate vinaigrette. 13.95

Starter Salads – House: 5.95 – Caesar 6.95

House Made Soup – Cup – 4.95 – Bowl – 6.95

*Ask for our current selection



Sandwiches

Choice of French fries, Napa slaw or a small house salad. Substitute soup for \$1.

Roasted Pork Cubano – Tender roasted pork shoulder, smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 12.95

Grilled Turkey Clubhouse – Peppered smoked turkey, maple pepper bacon, pepper jack, avocado, tomato, lettuce and chipotle aioli. 12.95

French Dip* – Slow roasted beef and melted provolone on Parmesan crusted ciabatta with rosemary au jus. 13.95

Albacore Tuna Melt* – Albacore tuna salad, lemon garlic aioli, pickle relish, Parmesan and cheddar on rustic bianco bread. 11.95

B.L.T.A. – Peppered bacon, lettuce, tomato, avocado and mayo on grilled bianco bread. 10.95

★ **Bánh Mi** – Roasted pork, cucumber, pickled carrot, daikon radish, jalapeño, Sriracha aioli and cilantro. 12.95

Crispy Fried Chicken – Marinated with jalapeño & buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. 12.95

Green Chili Chicken – Roasted pasilla chilies, avocado, cilantro, jalapeños, pepper jack, cotija cheese, Napa slaw and chipotle aioli on grilled ciabatta. 13.50

Grilled Veggie** – Swiss, zucchini, squash, tomato, basil pesto, Mozzarella, arugula and garlic aioli on rustic bianco bread. 10.95

Lunch Combinations

SALADS

Grilled Chicken Caesar*

Baja Chopped

Brussels Sprouts, Quinoa & Chicken**

1/2 Sandwich OR 1/2 Salad + Cup of Soup: 11.95

1/2 Sandwich + 1/2 Salad: 12.95

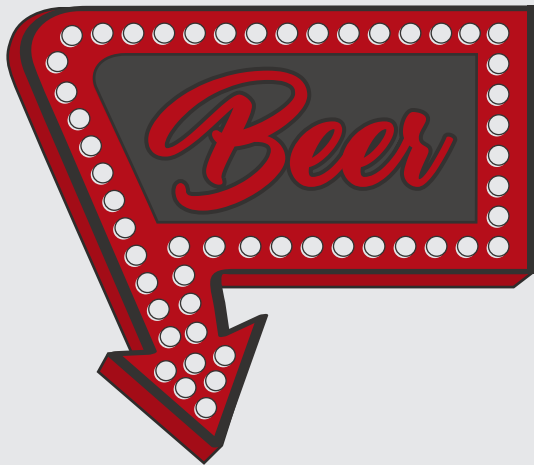
Served until 4pm

SANDWICHES

Grilled Turkey Clubhouse

French Dip*

Albacore Tuna Melt*



Breakside Pilsner

Cascade Lakes Blonde Bombshell

Double Mountain Kölsch

Mac & Jacks African Amber

Hop Valley Citrus Mistress IPA

Boneyard RPM IPA

Breakside IPA

Crux Cast Out IPA

Deschutes Fresh Squeezed IPA

Fort George Vortex IPA

Elysian Dragontooth Stout

Widmer Hefeweizen

Blue Moon Belgian White

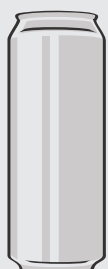
Coors Light

Crispin Pear Cider

Reverend Nat's Revival Hard Cider

16oz & 20oz Pours

Ask about our Rotating Seasonal Tap



Tallboys

Rainier • PBR

Coors Light

Bud Light • Budweiser

Miller Lite • Guinness

Bottles

Strongbow Cider • Omission (GF)

Heineken • Corona

Stella Artois • St. Pauli Girl N/A



Cocktails

Grapefruit & Basil Martini – Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 9.75

Raspberry Drop Martini – Tito's Handmade Vodka, raspberry purée, triple sec, sweet & sour and lemonade. 8.95

Grand Central Lemon Drop – Absolut Citron Vodka, muddled lemon, fresh lemon juice, simple syrup and triple sec. 8.95

Blood Orange Cosmo – Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 9.75

Caribbean Mojito – Malibu Coconut Rum, pineapple juice, mint, lime, simple syrup, soda and Sprite. 8.95

★ **Grand Old Fashioned** – Bulleit Rye, Angostura bitters, Bordeaux cherries, soda water and muddled oranges. 10.50

Blood Orange Margarita – El Jimador Blanco Tequila, puréed blood orange, agave nectar, muddled fruit and sweet & sour. 8.95

Spiced Ginger Mojito – Sailor Jerry Spiced Rum, muddled mint, limes & jalapeño, ginger beer, pineapple juice and candied pineapple ginger. 8.95

Grand Lemonade – Smirnoff Citrus Vodka, Razzmatazz, sweet & sour, muddled lemons and Sprite. 8.50

Moscow Mule – Smirnoff Vodka, Reed's Ginger Beer, lime juice and a lime wedge. 8.95

Maker's Mark Manhattan – Maker's Mark, Martini & Rossi Sweet Vermouth, Angostura Bitters and a Bordeaux cherry. 9.75

The Lebowski – Smirnoff Vodka, Kahlúa and half & half. 7.95

Fresh Pressed Greyhound – Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters & fresh pressed grapefruit juice. 8.95

The Big Easy – Bulleit Rye, sweet vermouth, Ricard, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters. 11

Wine

Red Wine

Two Vines Merlot-Cabernet: 6oz – 7.00 / 9 oz – 9.00 / Btl 21

Alamos Malbec: 6oz – 7.50 / 9 oz – 10.50 / Btl 23

14 Hands Cabernet: 6oz – 8.00 / 9 oz – 11.00 / Btl 24

Eola Hills Pinot: 6oz – 8.50 / 9 oz – 11.50 / Btl 26

Columbia Winery Red Blend: 6oz – 8 / 9 oz – 11 / Btl 24

White Wine

Ecco Domani Pinot Grigio: 6oz – 7.00 / 9 oz – 10.00 / Btl 21

Acrobat/King Estate Pinot Gris: 6oz – 9.00 / 9oz – 12.00 / Btl 27

Joel Gott Sauv Blanc: 6oz – 8.50 / 9 oz – 11.50 / Btl 26

CK Mondavi Chardonnay: 6oz – 7.00 / 9 oz – 9.00 / Btl 21

Clos Du Bois Chardonnay: 6oz – 7.50 / 9 oz – 10.50 / Btl 23

Sparkling

Wycliff Brut: Btl – 18

Lunetta Prosecco: 6oz – 8.50



Happy Hour

7 DAYS A WEEK
3-6pm & 9:30pm to Close

\$1 OFF ALL PINTS

\$4.95 WELLS/WINE & MARGARITA

Food Menu
\$4.95 - \$6.95

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