



starters

HERB ROASTED SHRIMP COCKTAIL
traditional cocktail sauce and fresh lemon
14-

PACIFIC NORTHWEST OYSTERS (IN-SEASON)
on the half-shell with mignonette,
cocktail sauce and fresh lemon
15-

ROMAINE WEDGE
tomatoes, bacon, oregon blue cheese
crumbles and creole honey mustard
9-

GARDEN GREEN SALAD
fresh field greens, tomatoes, cucumbers,
carrots and choice of dressing
6.50

DRESSING CHOICES:

oregon blue cheese, ranch,
thousand island or balsamic vinaigrette

FIVE ONION SOUP
topped with crostini, green onions
and melted gruyère
cup 5-
bowl 7-

CHEF'S WEEKLY SOUP
cup 5-
bowl 7-

STEAK & SPINACH SALAD
fresh spinach, farro, white sweet potatoes,
onions, cajun marinated certified angus beef @
flat iron steak and red wine vinaigrette
13.50

CASCADE CAESAR
romaine, parmesan cheese, candied walnuts,
dried cranberries and caesar dressing
half 9-
full 13-

add:

grilled chicken 5-
smoked salmon 8-
grilled shrimp 7-



pub fare

SPICY ARTICHOKE-SPINACH DIP
artichokes, spinach, jalapeños and
three-cheese blend; served with tortilla chips
12-

HUMMUS PLATE
crisp fresh carrots, celery, sliced red peppers
and cucumbers; served with house-made
traditional hummus and whole wheat pita
12-

ASIAN LETTUCE WRAPS
fried tofu, carrots, onions and cabbage,
topped with crushed peanuts; served with
romaine lettuce and spicy asian dipping sauce
12-

OWL'S NEST NACHOS

a generous portion of tortilla chips,
shredded three-cheese blend,
sour cream, guacamole, diced
tomatoes, black olives, green
onions and fresh roasted salsa
half 9-
full 14-

add:

chili 3-
grilled chicken 5-
seasoned certified angus beef@
ground chuck 5-

CHICKEN WINGS
choice of: barbecue, frank's buffalo or
spicy asian sauce; served with carrots,
celery and oregon blue cheese dressing
6 for 9-
12 for 15-

BEER BATTERED ONION RINGS
thick-cut onions served with
creole honey mustard
7-

GARLIC FRIES
french fries tossed in garlic-parsley butter
half 7-
full 9-

to-go orders subject to 15% gratuity
parties of 8 or more subject to 20% gratuity
guided by principles of sustainability



lounge favorites

FISH 'N CHIPS

beer battered alaskan true cod; served with coleslaw, tartar sauce and french fries
16-

OWL'S NEST BURGER

certified angus beef® ground chuck burger, pretzel bun, stone-ground mustard, muenster cheese, onion rings, lettuce, tomatoes and onions; served with french fries (substitute vegetarian black bean patty)
14.50

MOJITO CHICKEN SANDWICH

grilled chicken breast, mint chimichurri, lime & rum aioli, shaved red onions, tomatoes and mixed greens in a whole wheat pita; served with seasonal fruit
12-

CHEESE-STEAK SANDWICH

certified angus beef® steak sautéed with onions, peppers and mushrooms, on a baguette with provolone cheese; served with french fries
14.50

PORTOBELLO SANDWICH

grilled portobello mushrooms, hummus, tomatoes, romaine lettuce and onions in a whole wheat pita; served with warm farro salad
12-

REUBEN

toasted dark marbled rye, pastrami, sauerkraut, swiss cheese and thousand island dressing; served with french fries
14-

TURKEY PANINI SANDWICH

thick-cut sourdough, roasted turkey, marinated tomato pesto, muenster cheese, bacon and arugula; served with french fries
14-



entrées

available after 5pm

FULTON VALLEY CHICKEN BREAST

served over house-made mac 'n cheese with roasted seasonal vegetables and chicken jus
24-

SEARED SALMON

served with warm farro, dried cherries, onions, roasted red pears and apples; topped with minted yogurt
29-

SIZZLING FLAT IRON

7 oz certified angus beef® served in a cast iron skillet, topped with caramelized onions and mushrooms; served with french fries
28-

GRILLED NEW YORK STRIP

12 oz certified angus beef® served with roasted potatoes, roasted seasonal vegetables and house-made worcestershire sauce
34-

CHORIZO MAC 'N CHEESE

oversized sea-shells and cheddar cheese with authentic, house-made chorizo; baked in a cast iron skillet.
14-

VEGETARIAN PASTA

whole wheat rotini pasta, basil pesto, tomatoes, artichokes, kalamata olives and parmesan cheese
18-

add:

grilled chicken 5-
smoked salmon 8-
grilled shrimp 7-

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