

Starters

Baked Brie

Phyllo wrapped honey-rubbed Brie, mixed greens-berry salad,
balsamic reduction, crostini

14

Owl's Nest Nachos

Tortilla chips, house made cheese sauce, sour cream, guacamole,
diced tomatoes, black olives, green onions, fresh roasted salsa

11

Add: Grilled chicken or seasoned ground beef ~ 4

Spicy Artichoke-Spinach Dip

Artichokes, spinach, jalapeño's, three cheese blend, tortilla chips

11

Pork Sliders

Pulled pork with Korean barbeque, Cuban mojo and
Carolina barbeque sauce on cornbread rolls

14

Buffalo Tenders

Choice of: buffalo, barbeque or Thai peanut sauce

Served with carrots, celery and Oregon blue cheese or sweet chili dipping sauce

11

Shrimp Cocktail

House made cocktail sauce, lemon wedges

11

Trio of Dips

Olive tapenade, hummus, spicy artichoke-spinach dip, house made lavosh

9

Garlic Fries

8

Soups and Salads

Five Onion Soup

Crostini, melted Gruyère cheese

Bowl ~ 7

Cup ~ 5

Seafood Chowder

Clams, bacon, smoked salmon, brioche crouton

Bowl ~ 9

Cup ~ 7

Winter Squash Soup

Caramelized apples, root vegetables, topped with smoked bacon and nutmeg cream

Bowl ~ 9

Cup ~ 7

Cobb Salad

Romaine, grilled chicken breast, crisp bacon, avocado, chopped egg, tomatoes,
Oregon blue cheese crumbles and dressing

15

Substitute house smoked salmon ~3

Cascade Caesar Salad

Romaine, parmesan cheese, candied walnuts, dried cranberries, Caesar dressing, parmesan chips

13

Half Caesar salad

9

Add: Grilled chicken breast ~ 4

Add: House smoked salmon ~ 5

Sandwiches and Lighter Fare

Traditional Reuben

House braised corned beef, Thousand Island dressing,
Swiss cheese, sauerkraut, toasted rye, house made potato chips
12

Halibut Fish & Chips

Beer battered halibut, coleslaw, house made tartar sauce, French fries
15

Turkey Club

Shaved turkey, avocado, bacon, mayonnaise, smoked cheddar cheese,
lettuce, tomato, hazelnut-whole wheat toast, house made potato chips
14

'Build Your Own' Burger

Your choice of: Tillamook® cheddar, Swiss, Oregon blue or pepper jack cheese, Thousand Island dressing,
barbeque sauce, guacamole, jalapeños, sautéed mushrooms, grilled onions and bacon.
Served with lettuce, tomatoes, red onions and seasoned French fries
16

Open Faced Meatloaf Sandwich

Bacon wrapped meatloaf, fried onions, pepper jack cheese, house made Worcestershire ,
thick cut sourdough, house made potato chips
14

Vegetable Wrap

Grilled seasonal vegetables, Brie cheese, basil aioli, mixed greens, herbed tortilla, seasonal fruit
12

Pastas

Chilled Spicy Asian Pasta

Soba noodles, fresh vegetables, grilled chicken and spicy peanut vinaigrette
19

Rigatoni Pasta

Bolognese sauce, parmesan cheese, basil leaves
18

Spicy Chicken Pasta

Penne pasta, grilled chicken, peppers, onions, ancho cream sauce
18

Dinner Entrées Starting at 5:00p.m.

All entrées come with seasonal vegetables and choice of mashed potatoes or garlic fries

Rib-Eye Steak

Caramelized onions, Oregon blue cheese crumbles, house made Worcestershire sauce
29

Rotisserie Half Chicken

Lemon-thyme marinated, chicken jus
25

New York Steak

Coated in cracked peppercorns, brandy cream
32

Seared Salmon

Herbed butter
29

Braised Baby Back Ribs

Bourbon barbeque sauce
28

WINES BY THE GLASS

White Wines

◇Sparkling, Chandon Brut Classic Split, California *	8
◇Rosé, Maysara, Roseena, California	9.50
◇Sauvignon Blanc, Sterling Vintner's Collection, California	7.50
◇Pinot Gris, King Estate, Oregon *	10.50
◇Pinot Gris, Chateau Ste. Michelle, Washington	8.25
◇Riesling, Chateau Ste. Michelle, Indian Wells, Washington	8.25
◇Chardonnay, Waterbrook, Washington	8.25
◇Chardonnay, Frei Brothers Reserve, California *	11

Red Wines

◇Pinot Noir, Acrobat by King Estate, Oregon *	12
◇Pinot Noir, Eola Hills Reserve, La Creole, Oregon *	12.25
◇Merlot, Clos du Bois, California *	8.50
◇Merlot, Chateau Ste. Michelle, Washington	10.25
◇Cabernet Sauvignon, Beringer Founders Estate, California *	7.50
◇Cabernet Sauvignon, Barnard Griffin, Washington *	10.25
◇Shiraz, Red Diamond, Washington	7.25
◇Shiraz, Shingleback, Australia *	12.25
◇Zinfandel, Rancho Zabaco, SHV, California *	8.50
◇Blend, Ménage à Trois, Folie à Deux Winery, California *	8.25
◇Blend, Cline Cashmere, California *	10.25

* Denotes a sustainable wine. Wines subject to availability.



DRAFT BEER

Coors Light	4.75
Mirror Pond Pale Ale	5.50
Pyramid Hefeweizen	5.50
Full Sail Amber	5.50
Thunderhead IPA	5.50
Jubel Ale	5.50
Santa's Little Helper	5.50

BOTTLED BEER

Bud	4.75
Bud Light	4.75
Sessions	4.75
Corona	5.50
Corona Light	5.50
Heineken	5.50
Amstel Light	5.50
Trumer Pilsner	5.50
Black Butte Porter	5.50
Becks Non-Alcoholic	5.50
Mikes Hard Lemonade	5.50

*Parties of 8 or more are subject to 20% gratuity. Add 15% gratuity to all to-go orders.
Guided by principles of sustainability.*

<u>Martinis</u>			<u>Tequilas</u>	
All martinis are shaken and served up			Hornitos	
The Metolius	8.50		Patron Silver	
Cascade gin, triple sec, muddled lemon, pomegranate juice			Patron Añejo	
The Cougar	8		Patron Grand Platinum	
Stoli Razberi, triple sec, cranberry juice, muddled lime			Chinaco Añejo	
Marionberry Drop	8		<u>Scotch Blends</u>	
Vodka, triple sec, marionberry purée, muddled lime			Johnny Walker Gold	
Orange Cosmo	8		Johnny Walker Green	
Absolut mandarin, triple sec, muddled lemon, orange juice, cranberry juice			Johnny Walker Black	
Upriver Margarita	9		Johnny Walker Red	
Patron silver, Cointreau, muddled lime, dash of sweet and sour, Chambord float			J & B	
Golden Delicious	8		Dewar's White Label	
Crown Royal, Apple Pucker, pineapple juice			<u>Single Malts</u>	
<u>Cocktails</u>			Glenlivet 12yr.	
The Flow Rider	8.50		Glenlivet Fr. Oak 15yr.	
Vodka, Malibu rum, orange and pineapple juices			Glenlivet 18yr.	
River Breeze	7.50		Macallan 12 yr.	
Stoli Vanil vodka, muddled lime, pineapple juice, soda			Macallan 18yr.	
Caldera Cooler	8		Glenmorangie	
Marionberry purée, champagne, Chambord float			Glenfiddich	
The Jackpine	7.50		<u>Bourbon and Whiskey</u>	
Jack Daniels, sweet and sour, triple sec, Sierra Mist			Bulleit	
Citron Madras	7.50		Pendleton	
Absolut Citron, orange and cranberry juices			Wild Turkey 101	
The 19th Hole	9		Knob Creek	
Hornitos tequila, triple sec, muddled lime, orange juice			Maker's Mark	
Sunset Lemonade	7.50		Gentleman Jack	
Stoli Razberi vodka, muddled lemon, lemonade, soda water, Chambord float			Jack Daniel's	
Fun Bobby	8		Crown Royal	
Light and dark rum, cranberry and orange Juices, Meyers Rum float			Jameson	
			Jim Beam	
			Black Velvet	
			MacNaughton	
			Seagram's VO	
			Canadian Club	
			<u>Flavored Vodka</u>	
			Belvedere Citrus	
			Stoli Razberi	
			Stoli Vanil	
			Finlandia Mango	
			Effen Black Cherry	
			Absolut Mandrin	
			Crater Lake Hazelnut Espresso	
			Absolut Citrm	
			<u>Ports and Cognacs</u>	
			Sandeman Founder Res.	
			Churchill's 1999	
			Fonseca 20yr.	
			Remy Martin V.S.O.P.	
			Courvoiser V.S.	
			Hennessy V.S.O.P.	
			B & B	

*Parties of 8 or more are subject to 20% gratuity. Add 15% gratuity to all to-go orders.
Guided by principles of sustainability.*