



## Starters

### Spicy Artichoke-Spinach Dip

Artichokes, spinach, jalapeños and three-cheese blend, served with tortilla chips.

12-

### Garlic Fries

Crispy French fries, tossed in garlic butter.

7-

### 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-

### Asian Lettuce Wraps

Tofu, carrots, onions, peanuts and cabbage tossed in a spicy Asian sauce.

Served with iceberg lettuce.

12-

Add grilled chicken breast or shrimp 5-

### Beer Battered Onion Rings

Thick-cut, served with chipotle mayonnaise.

6-

### Owl's Nest Nachos

Tortilla chips, shredded three-cheese blend, sour cream, guacamole, diced tomatoes, black olives, green onions and fresh roasted salsa.

13-

### Top it off with the following:

Chili 3-

Grilled chicken breast or seasoned Certified Angus Beef® ground chuck

### Oregon Artisan Cheese Selection

Tumalo Classico, French Prairie baby brie and Rogue Creamery smokey blue.

Served with honey, grapes, hazelnuts and crostini.

16-

## Soups & Salads

### Chef's Weekly Soup

Cup 5-

Bowl 7-

### Five Onion Soup

Topped with a crouton, green onions and melted Gruyère

Cup 5-

Bowl 7-

### Seafood Chowder

Clams, bacon and smoked salmon topped with croutons.

Cup 6-

Bowl 8-

### Iceberg Wedge

Bacon, diced tomatoes, Oregon blue cheese crumbles and dressing

8.50

### Garden Salad

Field greens, tomatoes, cucumbers and carrots. Choice of Oregon blue cheese, Thousand Island, ranch, pomegranate vinaigrette or balsamic dressing.

6.50

### Cascade Caesar Salad

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

Half for 9-

Entrée for 13-

### Spinach Salad

Spinach, Oregon blue cheese crumbles, pine nuts, hard boiled egg, tomatoes and balsamic dressing

Half for 8-

Entrée for 12-

Add grilled chicken breast or smoked salmon to any salad

5-

To-go orders subject to 15% gratuity. Parties of 8 or more subject to 20% gratuity.

Guided by Principles of Sustainability

4/29/11

## Lounge Favorites

### **Can't Miss Beer Burger**

Certified Angus Beef® ground chuck burger served on a pretzel roll then topped with Obsidian Stout beer butter, Tillamook® cheddar cheese and beer battered onion rings. Served with our delicious French fries.

13.50

### **South of the Border Burger Wrap**

Certified Angus Beef® ground chuck burger, queso fresco, fresh guacamole, green chile-cilantro sauce, cabbage and fried tortilla strips wrapped in a chipotle tortilla. Served with French fries & topped with a jalapeno popper.

14-

### **Cheese-Steak Sandwich**

Diced Certified Angus Beef® steak sautéed with onions, peppers and mushrooms, then topped with provolone cheese. Served with French fries.

13.50

### **Whole Grain Tandoori Naan Flat Bread**

Covered with pesto, fresh spinach, olive oil, sautéed tomatoes, parmesan cheese, black pepper, bacon and white cheese blend.

15-

### **Rueben**

Toasted dark marbled rye, braised corned beef, sauerkraut, Swiss cheese and Thousand Island dressing. Served with French fries.

14-

### **Buffalo Sliders**

Three buffalo sliders topped with Oregon blue cheese, grilled onions and bacon on mini ciabatta rolls. Served with French fries.

16-

## Big Plates

### **Homemade Mac 'n Cheese**

Oversized sea-shells tossed in a smoked cheddar cheese sauce, with bacon and tomatoes. Served in a cast iron skillet.

14-

### **Roasted Pork Tacos**

White corn tortillas, queso fresco, salsa verde, cabbage and diced tomatoes. Served with a spicy fruit cup.

13-

### **Fish & Chips**

Alaskan True Cod, battered with Mirror Pond Pale Ale; Served with coleslaw, tartar sauce and French fries.

16-

### **Chicken & Waffle**

Whole fried chicken pieces served over a house made Belgian waffle with sausage gravy, warm maple syrup and bacon.

15.50

### Available after 5pm:

### **Certified Angus Beef® Flat Iron Steak**

Topped with caramelized onions, Rogue Creamery blue cheese and house-made Worcestershire sauce. Served with French fries and seasonal vegetables.

25-

## Desserts

### **Whisky Apple Crisp**

Cinnamon apple crisp with a streusel-white cheddar cheese topping, baked in a cast iron skillet.

8-

### **Big, Fat, Chocolate Cake**

Colossal...layer upon layer of dark moist chocolate cake, sandwiched with a silky smooth chocolate filling, piled high with chunks of cake.

9-

### **Beer Float**

Deschutes Brewery Obsidian Stout with butter-pecan ice cream.

6-

### **Pineapple Upside Down Cake**

Personal sized upside down cake covered in rum sauce.

7-

### **Fresh Baked Chocolate Chip Cookie**

Baked in a cast iron skillet then topped with vanilla bean ice cream and chocolate sauce.

8-

### **Tillamook Ice Cream**

Vanilla bean, butter-pecan or "Udderly" chocolate

5-

### **Pomegranate-Acai Sorbet**

6-