

# eat

## to share

- jalapeño crab dip** | hand cut potato chips **14**
- dungeness crab cakes** | tomato chutney, organic greens, shaved fennel **16**
- manila clams** | green curry, coconut milk, lime, cilantro **16**
- poutine** | fries, mt townsend cheese curds, demi-glace **9**  
add beef tips **5**    add a fried egg **1.5**
- hummus plate** | roasted garlic, kalamata olives, fresh veggies, pane d'amore crostini **9**
- crostini** | roasted beets, bleu cheese, arugula salad **9**
- pizza** | nd flatbread, mt townsend cheese curds, salami, kalamata olives, fresh basil, arugula **14**
- chicken brochettes** | chicken, bacon, artichoke hearts **5/6 10/10**

## b.y.o. fries

step 1 *pick your potato*

french fries, yam fries or hand cut potato chips **5**

step 2 *pick your add-ons*

garlic parmesan, bleu cheese, jalapeños, bacon **1/ea**

**poppettes** | bleu & cream cheeses, bacon, jalapeño, romesco **7**

**moroccan spiced crispy chickpeas** **5**

**ale battered onion rings** | ancho aioli **6**

**wings** buffalo, tiger, salt-n-peppa, garlic parmesan or raspberry chipotle w/ celery + bleu cheese **4/5 8/9 12/13 16/15**

## tacos

**fish tacos** | blackened or ale battered cod, cilantro slaw, avocado, tomato, chipotle sour cream, pineapple salsa **1/5.5 2/10 3/14 4/16**

**tiger chicken tacos** | tiger chicken breast, cilantro slaw, pineapple salsa, sriracha **1/4 2/7.5 3/10 4/12**

**black bean tacos** | black bean mix, cilantro slaw, avocado, tomato, chipotle sour cream **1/4 2/7.5 3/10 4/12**

## sliders 3.5/ea

**original** | painted hills beef, swiss, caramelized onions, basil aioli

**american** | painted hills beef, tillamook cheddar, spicy pickles, stout mustard

**veggie** | black bean mix, tillamook cheddar, cilantro slaw, ancho aioli

## burgers\*

nd burgers\* are 1/2lb locally ground, painted hills beef\*\* served on a fresh baked pane d'amore pub bun with french fries or hand cut potato chips

## sandwiches

nd sandwiches are served on fresh baked bread with french fries or hand cut potato chips

**substitute** garlic parmesan, bleu cheese or yam fries +1 onion rings +2 green salad +1 side caesar +2 soup +2

- straight up** | mixed greens, tomato, onion, basil aioli **9**
- super delux** | bacon, tillamook cheddar, mixed greens, tomato, onion, spicy pickles, stout mustard, basil aioli **12**
- black and bleu** | blackened beef, thick cut bacon, bleu cheese, ale battered onion straws, bbq sauce **14**
- wild mushroom** | sesame marinated portobellos, swiss, mixed greens, tomato, caramelized onions, basil aioli **12**
- nutty professor** | thick cut bacon, tillamook cheddar, spicy pickles, cb's nuts fresh roasted peanut butter **13**
- pancho** | fries or chips (*yes, on the burger*), pepperjack, onions, cilantro, bbq **12**    **& lefty:** tequila shooter **3**
- gimme the beet** | thinly sliced roasted beets, chevre, arugula, stout mustard, basil aioli **12**
- not your average joe** | coffee rubbed beef, thick cut bacon, pepperjack, ale battered onion straws, romesco **14**
- mrs. newton** | thick cut bacon, brie, fig jam, arugula, stout mustard **13**
- the italian job** | salami, shaved parmesan, arugula, tomato, balsamic onions, basil aioli **14**
- curry me home** | moroccan spiced beef, roasted beets, carrots, fennel, red peppers, celery, cucumber, dried cranberries, mixed greens, house curried ketchup **12**
- baja or bust** | thick cut bacon, pepperjack, guacamole, mixed greens, tortilla strips, lime zest **13**
- vegetarian bean burger** | nd black bean patty, tillamook cheddar, mixed greens, tomato, onion, ancho aioli **11**

- apple chicken** | draper valley chicken breast, thick cut bacon, dubliner, granny smith apples, mixed greens, tomato, onion, basil aioli, pane d'amore pub bun **12**
- crab cake sandwich** | dungeness crab cake, dubliner, caramelized onions, organic mixed greens, tomato, ancho aioli, pane d'amore pub bun **17**
- tropical tiger** | draper valley chicken breast, black forest ham, swiss, cilantro slaw, pineapple salsa, pane d'amore pub bun **13**
- westsider** | thick cut bacon, avocado, mixed greens, tomato, basil aioli, pane d'amore deli loaf **full 9 half 7**
- veggie** | hummus, feta, tomato, cucumber, kalamata olives, organic mixed greens, pane d'amore deli loaf **full 9 half 7**
- deli** | black forest ham, salami, mixed greens, tomato, onion, pickles, stout mustard, basil aioli, pane d'amore deli loaf **full 9 half 7**

*pick your add-ons / substitutions*

- |                           |                              |
|---------------------------|------------------------------|
| dungeness crab <b>7</b>   | avocado <b>2</b>             |
| dv chicken <b>5</b>       | spicy pickles <b>1</b>       |
| black forest ham <b>2</b> | fried egg <b>1.5</b>         |
| thick cut bacon <b>2</b>  | cheese <b>1</b>              |
| portobellos <b>2</b>      | sub gluten free bun <b>2</b> |
| jalapeños <b>1</b>        | sub vegenaise <b>50¢</b>     |

\* consuming raw or undercooked meat could be hazardous to your health

## panini

hot + pressed sandwiches served on fresh baked pane d'amore panini loaf with french fries or hand cut potato chips

### substitute

garlic parmesan, bleu cheese or yam fries +1  
green salad +1 side caesar +2 soup +2

**straight up grilled cheese** | tillamook cheddar 7

**three cheese** | dubliner aged white cheddar, swiss, chevre 10

**tomato basil** | swiss, tomato, fresh basil, tomato chutney 10

**fig-n-brie** | brie, fig jam, caramelized onions 9

**roasted veggie** | portobellos, roasted red pepper, tomato, brie, romesco, balsamic glaze 12

### pick your add-ons

dungeness crab 7  
dv chicken 5  
black forest ham 2  
thick cut bacon 2  
salami 2  
jalapeños 1  
avocado 2  
spicy pickles 1  
tomato 50¢  
onion 50¢

## soup

and soups are all homemade and served with a slice of fresh baked bread. (ask your server for today's selection)

cup/4 bowl/7

## combos

**soup + sandwich** | cup of soup and 1/2 straight up grilled cheese panini, westsider, veggie, or deli sandwich 9

**soup + salad** | cup of soup and a side green salad 7 or a side caesar 9

## entrees

### anytime

**fish & chips** | 3 pieces of ale battered cod with your choice of french fries or hand cut potato chips 14

**green curry seafood** | manila clams and cod, carrots, cabbage, cilantro, coconut milk, jasmine rice cakes 17  
add dungeness crab 7

### b.y.o. mac & cheese

step 1 order your mac & cheese

3 cheese bechamel, herbs, bread crumbs 8

step 2 pick your add-ons

bacon crumbles 2 buffalo chicken 6 beef tips 5  
dungeness crab 7 seasonal veggies 3 jalapeños 1

### suppertime (available after 5 pm)

**painted hills shoulder tender\*** | cabernet demi-glace, portobellos, roasted garlic mashed potatoes, nash's seasonal veggies, ale battered onion straws 22

**tequila braised short rib** | chipotle black beans, avocado, roasted red pepper, feta, cilantro lime gremolata, tortilla strips 17

## salads

**ale house chop** | organic mixed greens, roasted beets, carrots, fennel, red peppers, celery, cucumber, dried cranberries, ale vinaigrette 7

**apple chicken salad** | organic mixed greens, draper valley chicken breast, granny smith apples, sugared walnuts, dried cranberries, bleu cheese, balsamic vinaigrette  
full/14 petite/12

**the distinguished porter** | organic mixed greens, bacon, sauteed portobellos, onion, egg, stout honey mustard  
full/12 petite/9  
add draper valley chicken breast 5 add beef tips 5

**blt caesar** | romaine, bacon, tomato, shaved parmesan, homemade herbed croutons, creamy caesar  
full/11 petite/8  
add draper valley chicken breast 5 add dungeness crab 7

**citrus crab** | organic mixed greens, dungeness crab, avocado, tomato, almonds, feta, shaved fennel, citrus vinaigrette  
full/21 petite/14.5

side green salad 4 side caesar 6

*dressing choices* balsamic, citrus or ale vinaigrette, stout honey mustard, bleu cheese, ranch, creamy caesar

## sweets

**truffles** | 3 hand rolled chocolates, assorted flavors 4

**chef's whimsy** | ask your server what the chef has up her sleeve 7

## beverages

fountain soda 2.5

bedford's bottled soda 3.5

mexican coca-cola 3

shirley temple 3

roy rogers 3

iced tea 2.5

lemonade 2.5

raspberry lemonade 3.5

arnold palmer 2.5

san pallegrino (750ml) 4

coffee 2.5

hot tea 2.5

hot apple cider 2.5

hot chocolate 3

organic chocolate milk 2

fresh squeezed oj 3.5

apple juice 2

grapefruit juice 2

pineapple juice 2

cranberry juice 2

we work with many known allergens in our kitchen. if you have an allergy, please speak up.

\$2 split plate fee (includes your own side portion)

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painted hills beef is all natural, grown in oregon, vegetarian fed, no hormones or antibiotics