

eat

to share

sliders* | painted hills beef, tillamook cheddar, pub pickles, demetris aioli 3/15

wings | buffalo, tiger, garlic parmesan or salt-n-peppa 4/7 8/12 12/16 (+2 for 2 flavors)

poutine | fries, mt townsend cheese curds, demi-glace 9 + beef tips 7 + fried egg* 2

ale battered onion rings | creole aioli 7

b.y.o. fries

step 1 pick your potato

french fries, yam fries or hand cut potato chips 6

step 2 pick your add-ons

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

from the sea

albacore tataki* | sesame seared local albacore (seasonal), wasabi aioli, sweet soy reduction, crispy shallots mp

manila clams | green curry, coconut milk, lime, cilantro 18

dungeness crab cakes | tomato chutney, organic greens, shaved fennel 18

jalapeño crab dip | hand cut potato chips 16

chicken brochettes | chicken, bacon, artichoke hearts, bleu cheese dressing 5/7 10/12

hummus plate | roasted garlic, olive tapenade, fresh veggies, pane d'amore crostini 12

crostini | roasted beets, bleu cheese, balsamic glaze, arugula salad 9 + chicken 5

jalapeño cheddar hush puppies | creole aioli 8

tacos

fish tacos

blackened or ale battered cod, cilantro slaw, pineapple salsa, chimichurri crema 2/12 3/16 4/20

tiger chicken tacos

chicken, tiger sauce, cilantro slaw, pineapple salsa, sriracha 2/10 3/14 4/17

black bean tacos

black bean mix, cilantro slaw, avocado, diced tomato, chimichurri crema 2/10 3/14 4/17

burgers*

nd burgers* are 1/2lb locally ground, painted hills beef** served on an ace bakery brioche bun with french fries or hand cut potato chips

substitute garlic parmesan, bleu cheese or yam fries +1 onion rings +2 green salad +2 side caesar +3 soup +2

straight up* | mixed greens, tomato, onion, basil aioli 13

super delux* | bacon, tillamook cheddar, mixed greens, tomato, onion, house pickles, stout mustard, basil aioli 14

black and bleu* | blackened beef, thick cut bacon, bleu cheese, ale battered onion straws, bbq sauce 16

wild mushroom* | sesame marinated portobellos, swiss, caramelized onions, mixed greens, basil aioli 15

gimme the beet* | thinly sliced roasted beets, chevre, arugula, stout mustard, basil aioli 14

baja or bust* | thick cut bacon, pepperjack, guacamole, mixed greens, tortilla strips, lime zest 15

not your average joe* | coffee rubbed beef, thick cut bacon, pepperjack, ale battered onion straws, demetris aioli 14

nutty professor* | thick cut bacon, tillamook cheddar, house pickles, cb's nuts fresh roasted peanut butter 14

mrs. newton* | thick cut bacon, brie, fig jam, arugula, stout mustard 15

vegetarian bean burger

nd black bean patty, tillamook cheddar, mixed greens, tomato, onion, creole aioli, pane d'amore pub bun 14

Make it vegan! Skip the cheese and sub vegan aioli!

add-ons/substitutions

dungeness crab 9 chicken breast 5 black forest ham 2 thick cut bacon 2 portobellos 3 jalapeños 2
avocado 2 pub pickles 1 fried egg 2 cheese 1 sub gluten free bun 2 sub vegan aioli 50¢

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

eat

sandwiches

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

b.y.o. grilled cheese

straight up grilled cheese tillamook cheddar melted on fresh baked pane d'amore bread **full 10 half 8**

+ dungeness crab **9** + chicken breast **5** + bacon **2**
+ black forest ham **2** + avocado **2** + jalapeños **2**
+ pub pickles **1** + tomato **50¢** + onion **50¢**

apple chicken | chicken breast, thick cut bacon, dubliner, granny smith apples, mixed greens, tomato, onion, basil aioli, pane d'amore pub bun **13**

pub dip | painted hills roast beef, jarlsberg swiss, ale battered onion straws, demetris aioli, au jus, pane d'amore sandwich roll **16**

crab cake sandwich | dungeness crab cake, dubliner, caramelized onions, organic mixed greens, tomato, creole aioli, pane d'amore pub bun **21**

westsider | thick cut bacon, avocado, mixed greens, tomato, basil aioli, pane d'amore bread **full 12 half 9**

veggie | hummus, feta, tomato, cucumber, olive tapenade, organic mixed greens, pane d'amore bread **full 11 half 8**

ham & swiss | black forest ham, jarlsberg swiss, tomato, mixed greens, onion, pub pickles, stout mustard, basil aioli, pane d'amore bread **full 12 half 9**

entrees

fish & chips | 3 pieces of ale battered fish, cilantro slaw, house tartar sauce, fries or hand cut potato chips
cod **16** local albacore (seasonal) **mp**

green curry seafood | manila clams and cod, carrots, cabbage, cilantro, coconut milk, coconut lime jasmine rice **24**
+ dungeness crab **9**

kiltlifter shepherd's pie | ground lamb, painted hills beef, peas, carrots, celery and onion in a savory kiltlifter ruby scotch ale demi topped with dubliner mashed potatoes **18**

craft mac & cheese

cavatappi pasta, béchamel, breadcrumbs, herbs **11**

+ bacon crumbles **3** + seasonal veggies **3** + jalapeños **2.5**
+ blackened chicken **6** + buffalo chicken **6.5** + beef tips **7**
+ dungeness crab **9** + tomato chutney **3**

beverages

fountain soda **3.5**

bedford's bottled soda **4**

mexican coca-cola **3.5**

shirley temple **3.5**

roy rogers **3.5**

iced tea **3.5**

lemonade **3.5**

strawberry lemonade **4**

arnold palmer **3.5**

san pellegrino (750ml) **5**

coffee **3**

hot tea **3**

hot apple cider **3**

hot chocolate **3**

organic chocolate milk **3**

fresh squeezed oj **4.5**

apple juice **3**

grapefruit juice **3**

pineapple juice **3**

cranberry juice **3**

soup

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

cup/5 bowl/8

combos

soup + sandwich | cup of soup and 1/2 straight up grilled cheese panini, veggie, westsider, or ham & swiss sandwich **11**

soup + salad | cup of soup & a side salad
green salad **9** **or** caesar salad **11**

salads

blt caesar | romaine, bacon, tomato, shaved parmesan, house made croutons, creamy caesar
full/12 petite/9

+ chicken breast **5** + dungeness crab **9**

apple chicken salad | organic mixed greens, chicken breast, granny smith apples, sugared walnuts, dried cranberries, bleu cheese, balsamic vinaigrette
full/16 petite/13

the distinguished porter | organic mixed greens, bacon, sauteed portobellos, red onion, egg, ale vinaigrette
full/14 petite/11

+ chicken breast **5** + beef tips **7**

citrus crab | organic mixed greens, dungeness crab, avocado, tomato, almonds, feta, shaved fennel, citrus vinaigrette
full/24 petite/19

side caesar salad | romaine, shaved parmesan, house made croutons, creamy caesar dressing **7**

side green salad | organic mixed greens, carrots, cucumbers, tomato, your choice of dressing **5**

dressing choices balsamic, citrus or ale vinaigrette, lemon poppy seed, bleu cheese, ranch, creamy caesar

sweets

truffles | 3 handmade chocolates, assorted flavors **5**

chef's whimsy | see our fresh sheet for our rotating dessert **7**

crème brûlée | rotating flavors **8**

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

\$2 split plate charge (includes 2 sides)
we'll gladly provide extra plates at no charge

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