



Welcome to the 2025 Fairway to Hell Bandon Dunes Tournament!

Trip Details

- Name: Jon Canja
- Arrival Date: Tue Oct 14th
- Departure Date: Sun Oct 19th
- Flight Info: SNA-OTH ARR 12:13 PM OTH-SNA DEP 2:00 PM?
- Room Assignment: Chrome Lk Double w/ Jed
- Deposit Status: \$1000 Received
- Buy In Status: Not Received

Tee Times

| | | |
|---------------------------------------|---------|--------------------------|
| • Round 1 Tuesday PM Sheep Ranch: | 3:00 PM | \$325 1 st Rd |
| • Round 2 Wednesday Bandon Trails: | 8:00 AM | \$325 1 st Rd |
| • Round 3 Wednesday PM Old Macdonald: | 2:10 PM | \$165 2 nd Rd |
| • Round 4 Thursday AM Bandon Trails: | 8:00 AM | \$325 1 st Rd |
| • Round 5 Thursday PM Pacific Dunes: | 2:20 PM | \$165 2 nd Rd |
| • Round 6 Friday AM Sheep Ranch: | 8:30 AM | \$325 1 st Rd |
| • Round 7 Friday PM Old Macdonald: | 2:30 PM | \$165 2 nd Rd |
| • Round 8 Saturday AM Bandon Dunes: | 7:50 AM | \$325 1 st Rd |
| • Round 9 Saturday PM Pacific Dunes: | 1:20 PM | \$165 2 nd Rd |
| • Round 10 Sunday AM Bandon Dunes: | 8:00 AM | \$325 1 st Rd |

| | |
|----------------------------------|--------|
| TOTAL ROUNDS: 10 | \$2610 |
| ROOM NIGHTS: 5 @ ½ of \$450 | \$1125 |
| TOURNAMENT BUY IN 9Rds + Overall | \$ 590 |
| TOTAL TRIP ESTIMATE | \$4325 |

Shoe Size: _____ Shirt Size _____ XL _____



Group Tee Times

| Date | Course | | Tee Times | Player 1 | Player 2 | Player 3 | Player 4 |
|--------|---------------|--------|-----------|----------------|----------------|----------------|----------------|
| 14-Oct | Sheep Ranch | Tue PM | 3:00 PM | Jon Canja | | | |
| 15-Oct | Bandon Trails | Wed AM | 8:00 AM | Jed Feller | Jon Canja | Nate Ence | John Staley |
| | | | 8:10 AM | Jon Fellows | Rick Fellows | Jeff Almond | |
| | | | 8:20 AM | Mac Machan | Bryan Vellinga | Dave Johnson | Doug Fife |
| | | | 8:30 AM | Dix Jarman | Jim Berkabile | Chris LeCates | |
| 15-Oct | Old Macdonald | Wed PM | 1:40 PM | Jed Feller | Karl Baker | Jeff Almond | Joseph Sakai |
| | | | 1:50 PM | Dix Jarman | Dave Johnson | Chris LeCates | Doug Fife |
| | | | 2:00 PM | Mac Machan | Jon Fellows | Jim Berkabile | Bryan Vellinga |
| | | | 2:10 PM | Rick Fellows | John Staley | Nate Ence | Jon Canja |
| 16-Oct | Bandon Trails | Thu AM | 7:40 AM | Jed Feller | Mac Machan | John Staley | Doug Fife |
| | | | 7:50 AM | Jon Fellows | Rick Fellows | Nate Ence | Joseph Sakai |
| | | | 8:00 AM | Bryan Vellinga | Chris LeCates | Jon Canja | Dix Jarman |
| | | | 8:10 AM | Jim Berkabile | Dave Johnson | Jeff Almond | Karl Baker |
| 16-Oct | Pacific Dunes | Thu PM | 1:50 PM | Jed Feller | Karl Baker | Jon Fellows | Joseph Sakai |
| | | | 2:00 PM | Mac Machan | Dave Johnson | Chris LeCates | Doug Fife |
| | | | 2:10 PM | Rick Fellows | John Staley | Nate Ence | Jeff Almond |
| | | | 2:20 PM | Jim Berkabile | Bryan Vellinga | Jon Canja | Dix Jarman |
| 17-Oct | Sheep Ranch | Fri AM | 8:30 AM | Jed Feller | John Staley | Rick Fellows | Jon Canja |
| | | | 8:40 AM | Mac Machan | Karl Baker | Dave Johnson | Jon Fellows |
| | | | 8:50 AM | Nate Ence | Jeff Almond | Doug Fife | Joseph Sakai |
| | | | 9:00 AM | Dix Jarman | Jim Berkabile | Chris LeCates | Bryan Vellinga |
| 17-Oct | Old Macdonald | Fri PM | 2:00 PM | Jed Feller | Mac Machan | Dix Jarman | Dave Johnson |
| | | | 2:10 PM | Karl Baker | Nate Ence | Doug Fife | Rick Fellows |
| | | | 2:20 PM | John Staley | Jon Fellows | Jeff Almond | Joseph Sakai |
| | | | 2:30 PM | Jim Berkabile | Chris LeCates | Bryan Vellinga | Jon Canja |
| 18-Oct | Bandon Dunes | Sat AM | 7:40 AM | Jed Feller | Jim Berkabile | Chris LeCates | Bryan Vellinga |
| | | | 7:50 AM | Jeff Almond | John Staley | Jon Canja | Jon Fellows |
| | | | 8:00 AM | Dix Jarman | Dave Johnson | Doug Fife | Nate Ence |
| | | | 8:10 AM | Mac Machan | Joseph Sakai | Karl Baker | Rick Fellows |
| 18-Oct | Pacific Dunes | Sat PM | 12:50 PM | Jed Feller | Rick Fellows | Jon Fellows | Nate Ence |
| | | | 1:00 PM | Dix Jarman | Chris LeCates | Bryan Vellinga | Doug Fife |
| | | | 1:10 PM | John Staley | Karl Baker | Mac Machan | Jeff Almond |
| | | | 1:20 PM | Jim Berkabile | Dave Johnson | Jon Canja | |
| 19-Oct | Bandon Dunes | Sun AM | 7:50 AM | Karl Baker | John Staley | Rick Fellows | Jon Fellows |
| | | | 8:00 AM | Nate Ence | Jeff Almond | Jon Canja | |

Resort Telephone Directory

| Department / Location | Phone Number |
|--|---------------------|
| Reception Desk (Front Desk) | (541) 347-8430 |
| Guest Billing / Statement Inquiry | (541) 347-5622 |
| Pro Shops | |
| • Bandon Dunes & Shorty's Golf Shop | (541) 347-5888 |
| • Pacific Dunes Golf Shop | (541) 347-5831 |
| • Bandon Trails & Bandon Preserve Shop | (541) 347-5958 |
| • Old Macdonald Golf Shop | (541) 347-5935 |
| • Sheep Ranch Golf Shop | (541) 347-5985 |
| Caddie Services | (541) 347-5909 |
| Restaurants & Quick Serve Outlets | |
| • Pacific Grill | (541) 347-8432 |
| • Trails End | (541) 347-8431 |
| • McKee's Pub | (541) 347-5851 |
| • The Gallery & Puffin Bar | (541) 347-5220 |
| • Ghost Tree Grill | (541) 347-8833 |
| • Charlotte's BBQ (Practice Center) | (541) 347-5778 |
| • Sheep Ranch Clubhouse | (541) 347-8434 |
| • Shorty's Clubhouse (Snack Shack) | (541) 347-5881 |



Property Maps & Scorecards



| CLUBHOUSES | LODGING | AMENITIES/RESOURCES |
|--|---|---|
|  SHEEP RANCH - Driving Range  OLD MACDONALD  PACIFIC DUNES - Pacific Grill - Pongbowl |  BANDON DUNES  BANDON TRAILS / BANDON PRESERVE - Trails End  SHORTY'S MAIN LODGE - Front Desk Check-in - Tufted Puffin Lounge - The Forge Restaurant - Lodge Gift Shop - Bunker Bar - Fitness Center / Hot Tub / Sauna THE INN - The Lounge |  LILY POND COTTAGES  ROUND LAKE  GROVE COTTAGES  CHROME LAKE COTTAGES - Lake View - Spruce Court - Cedar Loop THE INN - The Lounge |



| CLUBHOUSES | LODGING | AMENITIES/RESOURCES |
|--|--|---|
|  SHEEP RANCH - Driving Range  BANDON DUNES |  OLD MACDONALD  PACIFIC DUNES - Pacific Grill - Punchbowl | MAIN LODGE - Front Desk/Check-in - Tuffed Puffin Lounge - The Forge Restaurant - Lodge Gift Shop - Bunker Bar - Fitness Center / Hot Tub / Sauna THE INN - The Library Lounge |
|  BANDON TRAILS / BANDON PRESERVE - Trails End  SHORTY'S |  LILY POND COTTAGES - Front Desk/Check-in - Tuffed Puffin Lounge - The Forge Restaurant - Lodge Gift Shop - Bunker Bar - Fitness Center / Hot Tub / Sauna  ROUND LAKE - EV Charging Station |  GUEST SERVICES  MCKEE'S PUB - Macdonald Hall - St. Andrews Room (adj.) |
| |  GROVE COTTAGES - EV Charging Station  CHROME LAKE COTTAGES - Lake View - Spruce Court - Cedar Loop |  PRACTICE CENTER - Charlotte's  HOST GOLF CENTER - St. Andrews Room (adj.) |



Course Maps & Scorecards

Bandon Dunes

USGA RULES SHALL GOVERN ALL PLAY
Except Where Modified By The Following Local Rules.

No play zones exist on Holes 4, 5, 6, 12, 13, 16, 17 & 18. These areas are designated by green topped red stakes, and are to be played as penalty areas. *Entering them is prohibited.*

All prepared areas of sand with accompanying rakes are deemed to be bunkers. All other sand areas are "general areas".

Alternative to stroke and distance for lost ball or ball out of bounds (Model Local Rule E-5 applies).

Inmovable Obstructions Close to Putting Green: Relief is provided from intervention by immovable obstruction on or within two club-lengths of the green when the ball lies within two club-lengths of the obstruction.

All caddie fees are to be paid by the guest directly to the caddie. The caddie fee is \$100 per bag, per round plus gratuity. If you feel that your caddie experience did not meet your expectations, please notify a caddie supervisor or one of our golf shop professionals.

Water refill stations are located after holes 4, 8, 12 and at the turnstand.

BANDON DUNES GOLF COURSE
www.bandondunesgolf.com • Bandon, Oregon • 1-866-312-1909



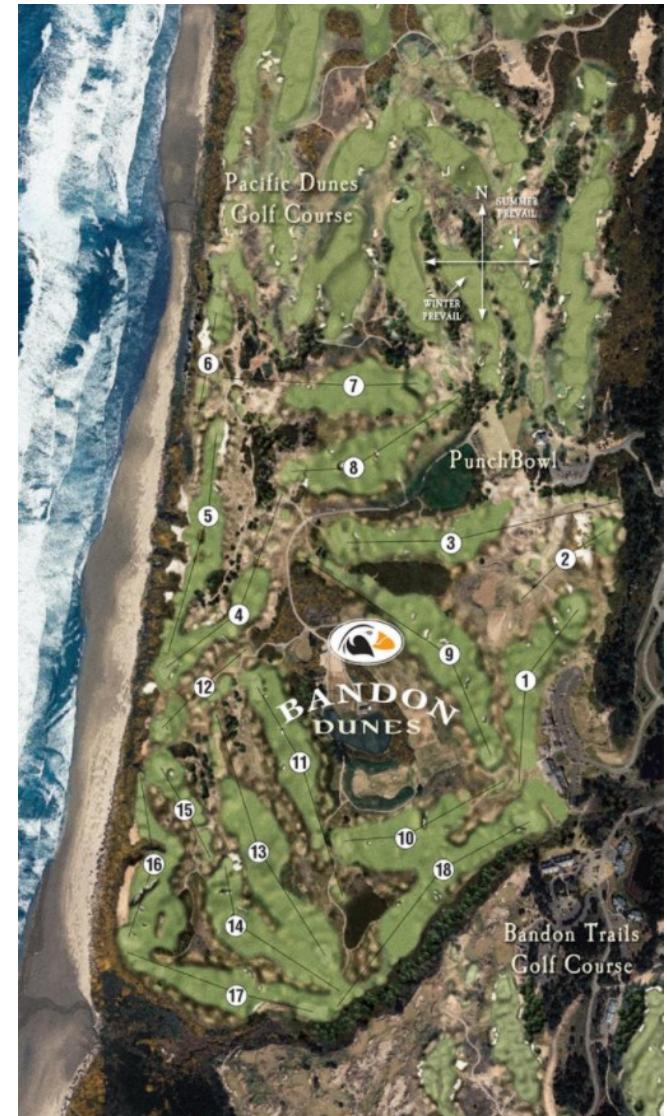

| HOLE | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | out |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|
| BLACK | 386 | 189 | 543 | 410 | 428 | 161 | 383 | 359 | 558 | 3417 |
| GREEN | 352 | 155 | 489 | 362 | 400 | 153 | 372 | 342 | 520 | 3145 |
| GOLD | 332 | 136 | 467 | 340 | 374 | 126 | 332 | 321 | 510 | 2938 |
| ROYAL BLUE | 223 | 117 | 318 | 228 | 260 | 111 | 232 | 220 | 335 | 2044 |
| Handicap | 13 | 15 | 3 | 5 | 1 | 17 | 7 | 11 | 9 | |
| Par | 4 | 3 | 5 | 4 | 4 | 3 | 4 | 4 | 5 | 36 |
| <hr/> | | | | | | | | | | |
| +/- | | | | | | | | | | |
| <hr/> | | | | | | | | | | |
| ORANGE | 293 | 117 | 351 | 308 | 321 | 111 | 317 | 290 | 464 | 2572 |
| Handicap | 9 | 13 | 1 | 17 | 7 | 15 | 5 | 11 | 3 | |

SCORER

| | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | IN | TOTAL | Rating/Slope |
|---|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|-------|--------------|
| I | 362 | 384 | 199 | 553 | 359 | 163 | 363 | 389 | 543 | 3315 | 6732 | 73.5 / 143 |
| N | 339 | 351 | 153 | 537 | 332 | 131 | 345 | 375 | 513 | 3076 | 6221 | 71.1 / 133 |
| I | 302 | 315 | 129 | 498 | 320 | 113 | 301 | 329 | 471 | 2778 | 5716 | 69.1 / 124 |
| T | 200 | 228 | 98 | 344 | 205 | 80 | 210 | 244 | 333 | 1942 | 3986 | 74.2 / 133 |
| A | 8 | 2 | 18 | 6 | 16 | 14 | 10 | 12 | 4 | | | 61.6 / 105 |
| L | 4 | 4 | 3 | 5 | 4 | 3 | 4 | 4 | 5 | 36 | 72 | 64.5 / 111 |
| | | | | | | | | | | | | |
| | 251 | 284 | 98 | 447 | 288 | 102 | 250 | 324 | 424 | 2468 | 5040 | 65.5 / 114 |
| | 10 | 12 | 18 | 6 | 14 | 16 | 4 | 8 | 2 | | | 71.6 / 126 |

ATTEST _____

DATE _____





Pacific Dunes

USGA RULES SHALL GOVERN ALL PLAY

Except Where Modified By The Following Local Rules.

No play zones exist on Holes 4, 11, & 13. These areas are designated by green topped red stakes, and are to be played as penalty areas. *Entering them is prohibited.*

All prepared areas of sand with accompanying rakes are deemed to be bunkers. All other sand areas are "general areas".

Alternative to stroke and distance for lost ball or ball out of bounds (Model Local Rule E-5 applies).

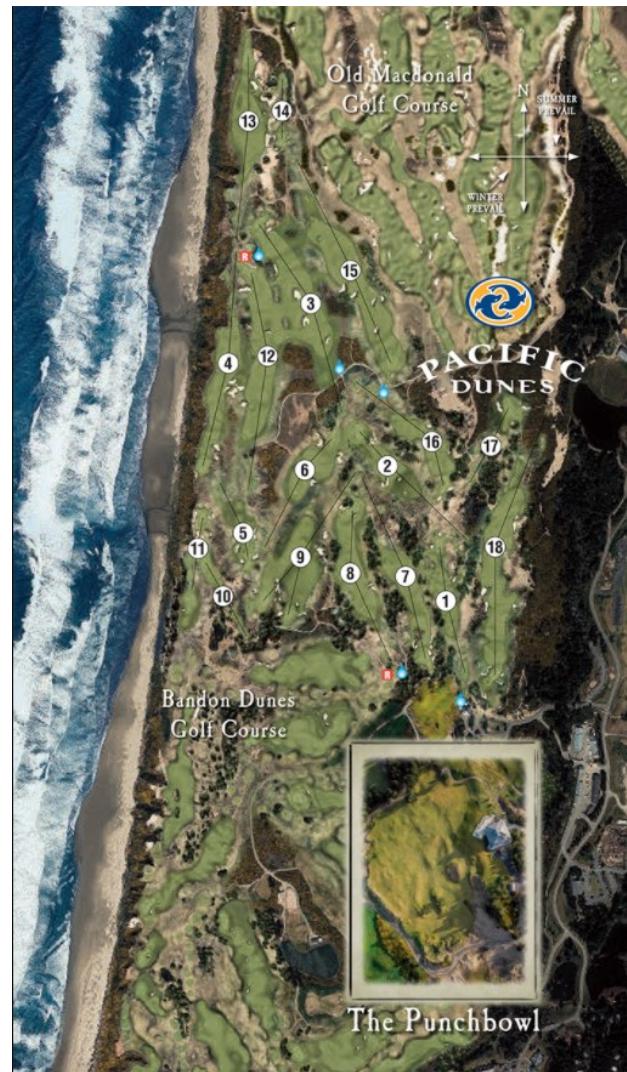
Immovable Obstructions Close to Putting Green: Relief is provided from intervention by immovable obstruction on or within two club-lengths of the green when the ball lies within two club-lengths of the obstruction.

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www.bandondunesgolf.com • Bandon, Oregon • 1-866-312-1909

| HOLE | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | out |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|
| BLACK | 370 | 368 | 499 | 463 | 199 | 316 | 464 | 400 | 406 | 3485 |
| GREEN | 304 | 335 | 476 | 449 | 181 | 288 | 436 | 369 | 379 | 3217 |
| GOLD | 287 | 335 | 476 | 410 | 163 | 288 | 377 | 349 | 356 | 3041 |
| ROYAL BLUE | 200 | 180 | 309 | 320 | 115 | 167 | 239 | 240 | 262 | 2032 |
| Handicap | 9 | 11 | 7 | 3 | 17 | 13 | 1 | 5 | 15 | |
| Par | 4 | 4 | 5 | 4 | 3 | 4 | 4 | 4 | 4 | 36 |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| +/- | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| ORANGE | 253 | 275 | 452 | 369 | 133 | 267 | 314 | 296 | 268 | 2627 |
| Handicap | 9 | 13 | 1 | 3 | 17 | 11 | 7 | 5 | 15 | |





Bandon Trails

USGA RULES SHALL GOVERN ALL PLAY

Except Where Modified By The Following Local Rules.

All prepared areas of sand with accompanying rakes are deemed to be bunkers. All other sand areas are "general areas".

Alternative to stroke and distance for lost ball or ball out of bounds (Model Local Rule E-5 applies).

Immovable Obstructions Close to Putting Green: Relief is provided from intervention by immovable obstruction on or within two club-lengths of the green when the ball lies within two club-lengths of the obstruction.

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Water refill stations are located after holes 3, 6, 15 and at the turnstand.



| HOLE | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | out |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|
| BLACK | 392 | 214 | 549 | 408 | 133 | 395 | 440 | 321 | 567 | 3419 |
| GREEN | 356 | 166 | 532 | 365 | 124 | 359 | 406 | 299 | 522 | 3129 |
| GOLD | 288 | 142 | 513 | 334 | 114 | 315 | 373 | 283 | 497 | 2859 |
| ROYAL BLUE | 212 | 84 | 356 | 200 | 104 | 204 | 264 | 243 | 353 | 2020 |
| Handicap | 13 | 17 | 3 | 5 | 15 | 9 | 7 | 11 | 1 | |
| Par | 4 | 3 | 5 | 4 | 3 | 4 | 4 | 4 | 5 | 36 |
| +/- | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| ORANGE | 212 | 84 | 455 | 315 | 104 | 293 | 351 | 243 | 456 | 2513 |
| Handicap | 13 | 17 | 5 | 7 | 15 | 9 | 1 | 11 | 3 | |

SCORER

ATTEST

DATE





Old Macdonald

USGA RULES SHALL GOVERN ALL PLAY

Except Where Modified By The Following Local Rules

All prepared areas of sand with accompanying rakes are deemed to be bunkers. All other sand areas are "general areas".

Alternative to stroke and distance for lost ball or ball out of bounds (Model Local Rule E-5 applies)

Immovable Obstructions Close to Putting Green: Relief is provided from intervention by immovable obstruction on or within two club-lengths of the green when the ball lies within two club-lengths of the obstruction.

1. Double Plateau 4. Hog's Back 7. Ocean 10. Bottle 13. Leven 16. Alps
2. Eden 5. Short 8. Biarritz 11. Road 14. Maiden 17. Littlestone
3. Sahara 6. Long 9. Cape 12. Redan 15. Westward Ho 18. Punchbowl

Water refill stations are located after holes 5, 7, 9, 15 and at the turnstand.



| HOLE | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | OUT |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|
| BLACK | 341 | 181 | 375 | 504 | 160 | 555 | 363 | 181 | 416 | 3076 |
| GREEN | 304 | 162 | 345 | 472 | 134 | 520 | 345 | 170 | 352 | 2804 |
| GOLD | 275 | 139 | 312 | 441 | 121 | 467 | 322 | 152 | 343 | 2572 |
| ROYAL BLUE | 213 | 102 | 217 | 283 | 100 | 354 | 195 | 121 | 231 | 1816 |
| Handicap | 11 | 15 | 9 | 1 | 17 | 3 | 5 | 13 | 7 | |
| Par | 4 | 3 | 4 | 4 | 3 | 5 | 4 | 3 | 4 | 34 |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| +/- | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| ORANGE | 242 | 106 | 244 | 391 | 100 | 401 | 311 | 130 | 284 | 2209 |
| Handicap | 9 | 13 | 7 | 1 | 17 | 3 | 11 | 15 | 5 | |

ATTEST _____ DATE _____





Sheep Ranch

USGA RULES SHALL GOVERN ALL PLAY

Except Where Modified By The Following Local Rules.

No play zones exist on Holes 1, 3, 5, 6, 7, 9, 15, 16 & 17. These areas are designated by green topped red stakes, and are to be played as penalty areas. *Entering them is prohibited.*

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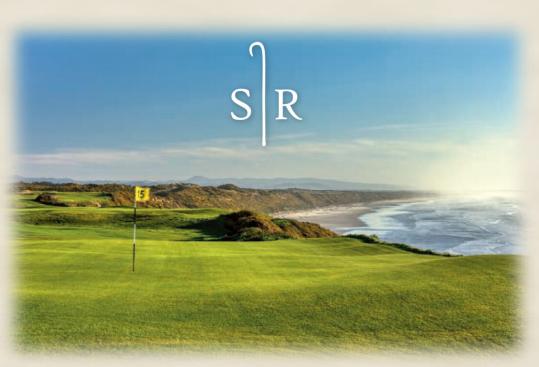
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Immovable Obstructions Close to Putting Green: Relief is provided from interruption by

Immovable Obstructions Close to Putting Green: Relief is provided from intervention by immovable obstruction on or within two club-lengths of the green when the ball lies within two club-lengths of the obstruction.

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Water refill stations are located at the turnstand, accessible after holes 4, 10, 14 and at the clubhouse after hole 11.

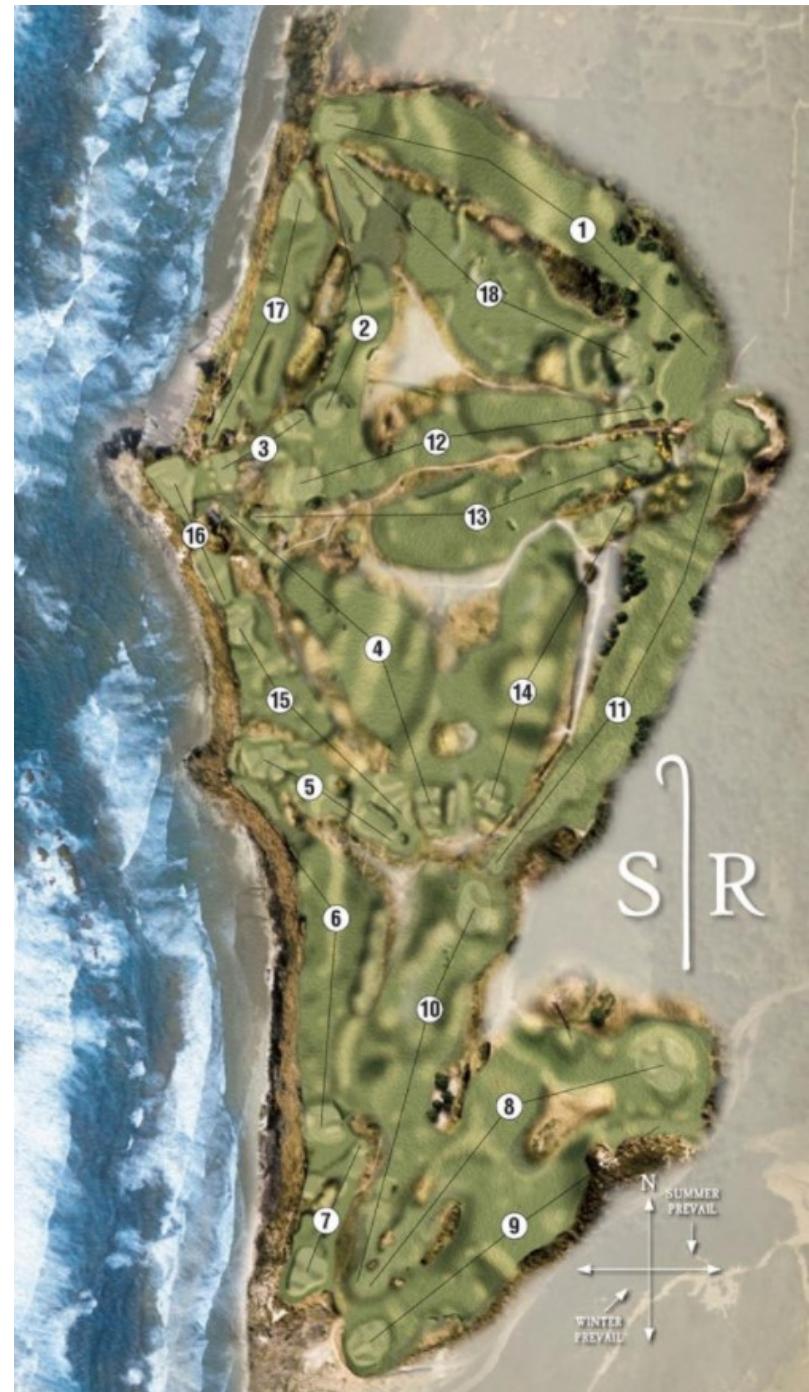


| HOLE | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | OUT |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|
| BLACK | 549 | 318 | 120 | 474 | 198 | 460 | 155 | 429 | 399 | 3102 |
| GREEN | 517 | 303 | 113 | 443 | 166 | 431 | 138 | 407 | 386 | 2904 |
| GOLD | 491 | 282 | 101 | 415 | 139 | 401 | 110 | 382 | 361 | 2682 |
| ROYAL BLUE | 307 | 231 | 75 | 259 | 91 | 246 | 88 | 264 | 239 | 1800 |
| Handicap | 5 | 13 | 17 | 3 | 11 | 1 | 15 | 7 | 9 | |
| Par | 5 | 4 | 3 | 4 | 3 | 4 | 3 | 4 | 4 | 34 |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| +/- | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| ORANGE | 422 | 263 | 94 | 379 | 130 | 318 | 99 | 337 | 339 | 2381 |

SCORER

ATTEST

DATE





Dining Options

Gallery Restaurant. (541) 347 5220

THE GALLERY & PUFFIN BAR

THE GALLERY & PUFFIN BAR

FIRST TEE BUFFET

Includes drip coffee and fresh juice

\$22/person

- 
- SCRAMBLED EGGS
 - SCRAMBLED EGGS WITH CHEESE
 - ROASTED POTATOES
 - SEASONAL ROASTED VEGETABLES
 - APPLEWOOD SMOKED BACON
 - BREAKFAST SAUSAGE
 - OATMEAL
 - CHEF'S DAILY SPECIAL
 - STEELHEAD LOX
 - BAGEL CHIPS
 - SAVORY PASTRIES
 - SWEET PASTRIES
 - OVERNIGHT OATS
 - FRESH FRUIT & MIXED BERRIES
 - VANILLA YOGURT
 - HOUSEMADE GRANOLA

CHEF DE CUISINE: LUKE HALL • EXECUTIVE CHEF: RORY BUTTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions. 21% gratuity added for parties of 8 or more | limit of four

Starters

| | |
|--|----|
| MINESTRONE SOUP | 7 |
| ditalini, parmesan | |
| SPINACH ARTICHOKE DIP | 18 |
| focaccia crostini, sesame cracker | |
| CHICKEN WINGS | 17 |
| classic buffalo or calabrian honey | |
| CALAMARI | 16 |
| pomodoro, calabrian aioli, lemon | |
| ARTICHOKES | 16 |
| parmesan, lemon aioli, parsley | |
| MEATBALLS | 16 |
| beef, pork, veal, pomodoro, grana padano | |

Artisan Pizza

gluten-free available upon request

| | |
|--|----|
| MARGHERITA | 21 |
| tomato sauce, fresh mozzarella, basil | |
| PEPPERONI & SAUSAGE | 23 |
| tomato sauce, mozzarella, cup n char pepperoni, italian sausage | |
| MUSHROOM | 22 |
| garlic cream sauce, fior de latte, forest mushrooms, pesto, mediterranean olives | |
| SPICY SOPPRESSATA | 25 |
| spicy tomato sauce, pepperoncini, mozzarella, red onion | |

Homemade Pasta

gluten-free available upon request

| | |
|---|----|
| BUCATINI BOLOGNESE | 22 |
| beef, pork, veal, grana padano, fried basil | |
| SPAGHETTI CACIO E PEPE | 17 |
| parmesan, peppercorn | |
| ORECCHIETTE WITH CREAMY PESTO | 19 |
| basil, almond, parmesan | |
| RIGATONI POMODORO | 18 |
| grana padano, basil | |

ALL PASTA AND PIZZA IS MADE IN-HOUSE DAILY
USING LOCAL ARTISAN INGREDIENTS

ADDONS FOR PIZZA, PASTA, OR SALAD:
shrimp 8, chicken 6, meatballs 8

Salads

| | |
|---|----|
| CAESAR | 14 |
| honey gem, parmesan, breadcrumb white anchovy, caesar dressing | |

| | |
|--|----|
| ARUGULA | 14 |
| cherry tomato, artichoke, olive, pistachio, feta, italian vinaigrette | |

| | |
|--|----|
| ITALIAN CHOPPED | 17 |
| romaine, capicola, soppressata, salami, cucumber, radish, tomato, chickpea, gorgonzola, roasted shallot vinaigrette | |

Sandwiches

served with garlic parmesan fries, substitute side salad or fruit upon request

| | |
|--|----|
| CHICKEN PARMESAN | 18 |
| country loaf, pomodoro, mozzarella, grana padano | |

| | |
|---|----|
| ROASTED PORK | 18 |
| focaccia, garlic dijonaise, peperonata, fontina, shallot-cabbage slaw | |

| | |
|---|----|
| MEATBALL | 18 |
| hoagie roll, pomodoro, mozzarella, grana padano | |

| | |
|---|----|
| TURKEY BACON WRAP | 19 |
| avocado aioli, peppered bacon, havarti, romaine, tomato | |

| | |
|---|----|
| GRINDER | 19 |
| ciabatta, calabrian aioli, provolone, salami, capicola, soppressata, romaine, tomato, red onion, italian vinaigrette | |

| | |
|--|----|
| CHICKEN CAPRESE WRAP | 18 |
| pesto aioli, fresh mozzarella, gem lettuce, cherry tomatoes, aged balsamic | |

| | |
|---|----|
| BANDON SMASH BURGER* | 19 |
| angus beef, potato bun, caramelized onion, cheddar, calabrian aioli | |

Dessert

| | |
|------------------------------------|----|
| AFFOGATO | 10 |
| vanilla gelato, espresso, biscotti | |

| | |
|----------------------------|---|
| SORBETTO | 8 |
| lemon, raspberry, mandarin | |

| | |
|---------------------------|---|
| GELATO | 8 |
| vanilla, seasonal flavors | |

| | |
|---|----|
| COOKIE SKILLET | 11 |
| white chocolate, hazelnut, gelato, chocolate sauce, frangelico caramel sauce | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions. 21% gratuity added for parties of 8 or more | limit of four payments per party.



Gallery Restaurant

(541) 347 5220

THE GALLERY & PUFFIN BAR

Starters

| | |
|---|----|
| MARINATED OLIVES | 8 |
| mediterranean blend, feta, rosemary, citrus | |
| SALUMI PLATE | 22 |
| olympia provisions salumi, prosciutto, soppressata, giardiniera, face rock cheddar, pesto, sesame cracker | |
| CALAMARI FRITTO | 16 |
| spicy pomodoro, carrot fennel slaw, lemon | |
| ARTICHOOKES | 16 |
| parmesan, lemon aioli, parsley | |
| MEATBALLS | 16 |
| beef, pork, veal, pomodoro, grana padano | |
| ALBACORE TUNA TARTARE | 17 |
| cucumber, red onion, avocado puree, sesame cracker, italian vinaigrette, calabrian aioli, cilantro | |

Salads

| | |
|---|----|
| CAESAR | 14 |
| honey gem, parmesan, breadcrumb, white anchovy, caesar dressing | |
| ARUGULA | 13 |
| peppercorn, lemon oil, parmesan, citrus vinaigrette | |

Entrees

| | |
|---|----|
| CHICKEN PARMESAN | 26 |
| spaghetti pomodoro, mozzarella, basil | |
| CHICKEN PICCATA | 30 |
| orzo aglio e olio, broccolini, lemon, caper | |
| SALMON | 40 |
| lemon ricotta ravioli, heirloom tomato ragu | |
| SEAFOOD FRA DIAVOLO | 44 |
| gemelli, lobster, shrimp, crab, diavolo sauce | |
| LASAGNA | 30 |
| beef, pork, veal, fontina bechamel, vodka sauce | |

Artisan Pizza

| | |
|--|----|
| gluten-free available upon request | |
| MARGHERITA | 21 |
| tomato sauce, fresh mozzarella, basil | |
| PEPPERONI & SAUSAGE | 23 |
| tomato sauce, mozzarella, cup n char pepperoni, italian sausage | |
| MUSHROOM | 22 |
| garlic cream sauce, fior de latte, forest mushrooms, pesto, mediterranean olives | |
| FORMAGGIO | 20 |
| garlic cream sauce, fresh mozzarella, fontina, taleggio, lemon | |
| SPICY SOPPRESSATA | 23 |
| spicy tomato sauce, pepperoncini, mozzarella, red onion | |

Soup

| | |
|--------------------|---|
| MINESTRONE | 7 |
| ditalini, parmesan | |

Bread Service

| | |
|--|---|
| CAST IRON FOCACCIA | 7 |
| maldon sea salt, rosemary, aged balsamic & olive oil | |

- Homemade Pasta -

| | |
|---|----|
| gluten-free available upon request | |
| BUCATINI BOLOGNESE | 22 |
| beef, pork, veal, parmesan, fried basil | |
| SHRIMP | 14 |
| CHICKEN | 12 |
| MEATBALLS | 8 |
| SALMON | 18 |
| RIGATONI POMODORO | 20 |
| parmesan, basil | |

THE GALLERY — & — PUFFIN BAR

Dessert

AFFOGATO

10

vanilla gelato, espresso, biscotti

TIRAMISU

11

mascarpone, coffee liqueur, chocolate

SORBETTO

8

lemon, raspberry, mandarin

GELATO

8

vanilla, salted caramel, pistachio, chocolate, hazelnut

COOKIE SKILLET

11

white chocolate, hazelnut, gelato, chocolate sauce, frangelico caramel sauce

ALL PASTA AND PIZZA IS MADE IN-HOUSE DAILY USING LOCAL ARTISAN INGREDIENTS

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Pacific Grill

(541) 347 8432



DRINKS HOT COFFEE - COMPLIMENTARY • HOT TEA - 2 • JUICE - 4 • MILK - 3

BREAKFAST

PEACH BLUEBERRY SMOOTHIE

peach, blueberry, greek yogurt, orange juice, honey, chia seed
8

GREEN MACHINE SMOOTHIE

pineapple, mango, avocado, spinach, oat milk
8

STEEL CUT OATS

brown sugar, craisin, golden raisin
6

GREEK YOGURT BOWL

honey nut granola, vanilla, seasonal fruit, chia, pepita
9

TRADITIONAL BREAKFAST*

two eggs & breakfast potatoes, bacon, sausage or ham
12

LEMON RICOTTA PANCAKES

strawberry compote, vanilla honey, whipped ricotta
10

BREAKFAST WRAP

egg, chorizo, potato, pepper jack cheese, pico de gallo, flour tortilla
served with fruit
12

BREAKFAST SANDWICH*

egg, cheddar, tomato, avocado, harissa mayo, brioche bun
served with fruit add bacon 2.00

11

STEELHEAD LOX & AVOCADO TOAST*

whipped feta, smashed avocado, pacific seasoning, chive, caper, pickled shallot, multigrain bread
15

SIDES BREAKFAST POTATOES - 3 • BACON, SAUSAGE OR HAM - 4 • FRESH FRUIT - 5

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SOUP & SALAD

ROASTED GARLIC & CAULIFLOWER SOUP

balsamic reduction
7

SEAFOOD CHOWDER

ocean clams, bay shrimp, finfish
8

MESCLUN GREENS

cranberry, hazelnut, rogue bleu, roasted shallot, carrot, hazelnut vinaigrette
10

ROMAINE

herb crouton, parmesan reggiano, caesar dressing
12

MEDITERRANEAN COBB

olives, tomato, cucumber, egg, feta, quinoa, italian vinaigrette
14

SANDWICHES

served with housemade chips

substitute fries, sweet potato fries, onion rings, soup, chowder 3.00

PIMENTO GRILLED CHEESE

smoked cheddar, fontina, parmesan aioli, sourdough
11

GRILLED CHICKEN GYRO

tzatziki sauce, feta, red onion, tomato, mint, lettuce, naan bread
16

OREGON NATURAL GRASS FED BEEF BURGER*

caramelized onion, cheddar, lettuce, tomato, harissa mayo, brioche bun
16

BLATT WRAP

bacon, turkey, avocado, lettuce, tomato, garlic-pesto tortilla
15

LINGUICA DOG

pickled onions & peppers, cilantro, spicy mayo, hoagie roll
12

CRISPY SHRIMP ROLL

poblano-mango relish, iceberg lettuce, creole remoulade, stadium roll
17

SIDES FRENCH FRIES • SWEET POTATO FRIES • ONION RINGS 5 each

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Pacific Grill

(541) 347 8432



STARTERS

| | |
|--|----|
| CRAB CAKES | 20 |
| pickled onion, fennel, arugula, tarragon aioli | |
| CRISPY BRUSSELS SPROUTS | 12 |
| spanish chorizo, fried garlic, sherry vinegar agrodolce | |
| STEAMER CLAMS | 16 |
| white wine, garlic, aleppo pepper, lemon, grilled focaccia | |
| SHORT RIB HUMMUS | 20 |
| garbanzo bean, naan bread, pistachio gremolata | |
| GRILLED OCTOPUS..... | 15 |
| harissa, chorizo, sofrito, salsa verde, potato | |
| SEAFOOD CHOWDER..... | 8 |
| ocean clams, bay shrimp, finfish | |
| MESCLUN GREENS..... | 10 |
| hazelnut, carrot, radish, cucumber, tomato, hazelnut vinaigrette | |
| ROMAINE | 12 |
| herb crouton, parmesan reggiano, caesar dressing | |
| ROASTED BEET SALAD..... | 14 |
| humboldt fog goat cheese, grapefruit, watercress, dukkah, champagne vinaigrette | |
| BURRATA | 13 |
| tomato jam, arugula, saba, maldon, focaccia | |

ENTREES

| | |
|---|--|
| MARY'S CHICKEN | |
| prosciutto, fontina, tomato leek risotto, grilled artichoke, saba 32 | |

| | |
|--|--|
| CANNOLICCHI ARRABIATA | |
| italian sausage, pomodoro, calabrian chile, parmesano reggiano 27 | |

| | |
|---|--|
| ALASKAN HALIBUT* | |
| orzo, spinach, blistered tomatoes, snap peas, citrus beurre blanc 44 | |

| | |
|---|--|
| PRIME 12 OZ NEW YORK STRIP* | |
| onion rings, miso parmesan creamed spinach, roasted garlic butter 70 | |

| | |
|--|--|
| PORTUGUESE SEAFOOD STEW | |
| halibut, clam, shrimp, octopus, linguica, portuguese cornbread, tomato saffron broth 40 | |

| | |
|---|--|
| STEELHEAD* | |
| asparagus, gnocchi, piquillo pepper cream, caper relish 32 | |

| | |
|--|--|
| GRILLED DOUBLE CUT PORK CHOP* | |
| yukon potato puree, grilled broccolini, blackberry bourbon sauce 36 | |

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Individual billing available for parties of 7 or less.



Trails End

(541) 347 8431



BREAKFAST

CHICKEN AND WAFFLE* **15.00**
fried chicken, two eggs, maple syrup

YOGURT PARFAIT **9.00**
fresh berries, kiwi, banana, granola

STEEL CUT OATMEAL **6.00**
brown sugar, craisins, golden raisins

BULGOGI BEEF WRAP **15.00**
scrambled eggs, home fries, swiss,
fire roasted peppers, onions, spicy aioli

HAM, EGG AND CHEESE* **11.00**
fried eggs, swiss, sauerkraut, yuzu kewpie, sourdough

BAGEL SANDWICH* **11.00**
applewood smoked bacon, fried eggs, gouda, kewpie

TRADITIONAL* **13.00**
two eggs, home fries, bacon, ham or chicken sausage

BELGIAN WAFFLES **10.00**
whipped cream, caramel, dark chocolate

SIDES

APPLEWOOD SMOKED BACON OR CHICKEN SAUSAGE **5.00**

FRESH FRUIT OR HOME FRIES **4.00**

MAPLE NUT GRANOLA **7.00**



STARTERS

MISO SOUP **5.00**
hokkaido style, tofu, scallion, wakame

EDAMAME **6.00**
chilled with sea salt or hot & spicy

VEGETABLE SPRING ROLLS **11.00**
sweet chili dipping sauce

TEMPURA **14.00**
shrimp, broccoli, potato, squash,
onion, tempura sauce

GREEN SALAD **9.00**
mixed greens, cucumber,
tomato, enoki mushroom
choice of dressing, carrot wafu, creamy sesame, ginger soy

PORK GYOZA **13.00**
soy ginger sauce, scallion,
sesame seed, sriracha

KALBI SHORT RIBS **20.00**
korean chili sauce, sweet soy glaze

SANDWICHES

Served with housemade furikake chips, substitute green salad or fries **3.00**

WANPAKU TURKEY **15.00**
smoked turkey, swiss, bacon,
honey gem lettuce

CHICKEN AND WAFFLES **17.00**
chicken katsu, bacon, swiss, purple
cabbage, avocado, kewton sauce

BOWLS

TUNA POKE* **18.00**
rice, pickled vegetables, sprouts, enoki,
wakame, macadamia nut, avocado

CHIRASHI SUSHI* **24.00**
chef's selection premium cut fish, roe,
sushi rice, scallion, pickled vegetables

BIBIMBAP* **17.00**
shaved ribeye, rice, spicy aioli,
pickled vegetables, sesame seed,
kimchi, sunny side egg

JAPANESE GOLDEN CURRY **14.00**
beef, onion, carrot, potato, steamed rice

RAMEN

Featuring handcrafted Sun Noodle Ramen

MISO CHICKEN* **15.00**
grilled chicken, soft egg,
shiitake, bok choy,
sesame seed

SPICY BEEF* **17.00**
ribeye, soft egg,
shiitake, bamboo shoots,
bok choy, dragon sauce

SHOYU **14.00**
shiitake, bamboo shoots,
bok choy, sprouts,
sesame seed, scallion

SIDES

RICE **3.00** | **GREEN SALAD** **4.00** | **FRIES** **5.00**

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Trails End

(541) 347 8431



SUSHI

CALI ROLL 14.00

crab, cucumber, avocado

SPICY TUNA ROLL* 10.00

spicy tuna mix, cucumber, romaine

RED DRAGON ROLL* 17.00

crab, cucumber, avocado, spicy tuna mix, masago, cilantro, eel sauce

RAINBOW ROLL* 17.00

crab, cucumber, avocado, topped with tuna, hamachi, albacore, shrimp, salmon

MARS ROLL* 18.00

crab, cucumber, avocado, tempura shrimp, red tuna, sesame seeds, eel sauce

LOBSTER MAKI 32.00

tempura lobster tail, pink onions, spicy mayo, avocado, cucumber, masago, eel sauce

FIRECRACKER ROLL* 16.00

spicy tuna, cucumber, avocado, sriracha, tempura flake, eel sauce, sesame seeds

SALMON AVOCADO ROLL* 13.00

salmon, avocado, cucumber

SANDTRAP ROLL* 14.00

spicy salmon, cucumber, crispy jalapenos, tempura flake

SPIDER ROLL* 16.00

soft shell crab, avocado, cucumber, masago, eel sauce

COUCHPOTATO ROLL* 15.00

albacore tuna, cream cheese, spicy crab, tempura fried, sweet soy aioli

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McKee's Pub

(541) 347 5851



appetizers

| | | |
|------------------|--|-------|
| HOT WINGS | buffalo or tangy bbq sauce, served with ranch or blue cheese dressing..... | 18.00 |
| SEAFOOD DIP | sourdough, rock shrimp, crab, steelhead, artichoke, asiago, malt vinegar potato chips..... | 22.00 |
| SCOTCH EGG* | country sausage, soft egg, pub mustard, giardineira | 11.00 |
| RIBEYE EGG ROLLS | shaved ribeye, onion, peppers, swiss, hot mustard, thai chili sauce..... | 17.00 |
| PUB FRIES | shaved ribeye, guinness cheese sauce, pickled fresno peppers, scallion | 18.00 |

soups

served in a sourdough bread bowl +5.00

| | | | |
|--------------------------|------------|--|-------------|
| BANDON DUNES CHILI | 9.00 | STEAK & ALE | 20.00 |
| smoked cheddar, scallion | | guinness braised beef, onion, potato | |
| MCKEE'S CLAM CHOWDER | 8.00 | CHICKEN & MUSHROOM | 18.00 |
| new england style | | roasted chicken, mushroom, leek, herbs | |

salads

add chicken for an additional +5.00

| | | | | | |
|-----------|--|---------------|--|--------------|--|
| THE WEDGE | bacon, pickled red onion, rogue blue cheese - 11.00 | CHOPPED SALAD | cherry tomato, corn, snap pea, fresno pepper, cashew, green goddess dressing - 15.00 | CAESAR SALAD | romaine, parmesan, croutons - 12.00 |
|-----------|--|---------------|--|--------------|--|

sandwiches & burgers

served with french fries. substitute cup of soup, caesar salad or fruit +3.00
substitute beyond burger +2.00

| | | |
|--------------------------------|--|-------|
| PUB BURGER* | smoked cheddar, house pickles, lettuce, tomato, onion, bacon aioli, pretzel bun..... | 19.00 |
| BARBECUE BACON BURGER* | haystack onions, peppered bacon, cheddar, tangy barbecue sauce, brioche bun..... | 20.00 |
| NASHVILLE HOT CHICKEN SANDWICH | fried chicken breast, nashville hot sauce, house pickles and onions, texas toast..... | 18.00 |
| THE PUB CLUB | smoked turkey, pastrami, bacon, pepperjack, iceberg, tomato, pepper relish, pub mustard, mayo, hoagie roll.... | 17.00 |

entrees

| | | |
|----------------------------|--|-------|
| BAKED MAC & CHEESE | andouille sausage, dubliner, swiss, roasted onion and tomato | 22.00 |
| BEER BATTERED FISH & CHIPS | oregon rockfish, sheep ranch lager, fries, coleslaw..... | 22.00 |
| GRANDMA'S MEATLOAF | green beans, garlic mash, pan gravy, haystack onions | 20.00 |
| PORK SHANK | fennel and tomato jus, smokey cheese polenta, grilled broccolini, gremolata..... | 34.00 |
| BLACKENED STEELHEAD* | oregon wild rice, sweet corn and snap pea succotash, lemon vinaigrette, pea tendrils | 30.00 |
| CHICKEN AND DUMPLINGS | braised chicken and vegetables, gravy, herb dumplings..... | 25.00 |
| SHEPHERD'S PIE | braised beef, peas, carrots, pearl onion, garlic mash | 26.00 |

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DESSERTS

STICKY TOFFEE PUDDING

date, toffee sauce, vanilla ice cream - 9.00

PECAN PIE

caramel, whipped cream - 9.00

CHOCOLATE FUDGE CAKE

peanuts, strawberries, vanilla ice cream - 9.00

ROOT BEER FLOAT

henry's root beer, vanilla ice cream - 9.00

IRISH APPLE CAKE

creme anglaise, salted caramel - 9.00

DESSERT COCKTAILS

IRISHMAN FLOAT

Bailey's irish cream, Guinness draught, vanilla ice cream - 15.00

MAPLE OLD FASHIONED

Piggyback Rye whiskey, Whistlepig maple syrup - 14.00

NIGHTCAP

Mount Gay rum, cold brew coffee, maple syrup, tonic - 12.00

MCKEE'S COFFEE

Jameson Irish whiskey, Bailey's whipped cream - 12.00

LONG ISLAND ICED COFFEE

Bailey's irish cream, Kahlua coffee liqueur, Timberline vodka, Bacardi rum, Piedra Azul tequila, cold brew coffee - 15.00



Ghost Tree Grill

(541) 347 8833

RAW BAR

FRESH OYSTERS*

today's selection, served with herb mignonette ½ dozen · 20 | dozen · 38

SHRIMP COCKTAIL

gochujang cocktail sauce · 22

KING SALMON POKE*

tempura bits, hazelnuts, little gem, wonton · 18

AHI TUNA CRUDO*

white soy, baby bok choy, ghost pepper salt · 16

HAMACHI CRUDO*

piquillo pepper, coconut green curry, peanut · 17

HOKKAIDO SCALLOP CRUDO*

chili crisp, citrus vinaigrette · 15

HALIBUT CEVICHE *

avocado, guajillo chile, tortilla chips · 19

SEAFOOD PLATTERS

SERVED WITH MIGNONETTE, COCKTAIL SAUCE, DRAWN BUTTER

THE SMALL*

oysters, shrimp, king crab legs,
scallop crudo

120

THE LARGE*

oysters, shrimp, king crab legs,
lobster tail, scallop crudo

260

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may increase your risk of foodborne illness

STARTERS & SALADS

| | | |
|-----------------------|--|-------------------|
| PARKER HOUSE ROLLS | house made, cultured butter, smoked sea salt..... | small 5 / large 8 |
| JUMBO LUMP CRAB CAKES | avocado salsa verde, pickled mango, fresno pepper | 24 |
| SMOKED PORK BELLY | palm sugar glaze, apple, red cabbage, thai chili..... | 16 |
| GRILLED LAMB CHOPS | red chimichurri, shallot, garlic, herbs | 34 |
| STEAK TARTARE* | sweet soy, egg yolk, apple, celery root, sesame rice cracker | 22 |
| ROMAINE SALAD | kale, focaccia crouton, parmesan frico, caesar..... | 15 |
| STEAKHOUSE SALAD | iceberg smokey blue, peppered bacon, tomato, fried onion, buttermilk dressing..... | 17 |
| MIXED GREENS SALAD | strawberry, carrot, goat cheese, pecan, champagne vinaigrette | 14 |
| SUMMER CORN SOUP | queso fresco, lime crema, spiced pumpkin seed, cilantro | 14 |

STEAKS & CHOPS

| | | |
|--|--|----|
| 8 OZ FILET* | double r pnw | 58 |
| 14 OZ NEW YORK STRIP* | 1855 great plains | 58 |
| 14 OZ THIRTY DAY DRY AGED NEW YORK STRIP* | double r pnw | 52 |
| 16 OZ RIBEYE* | brandt beef imperial valley, california | 60 |
| 24 OZ THIRTY DAY DRY AGED "COWBOY" RIBEYE* | double r pnw | 80 |
| 32 OZ PORTERHOUSE* | double r pnw | 90 |
| DOUBLE CUT KUROBUTA PORK CHOPS* | smoked apple butter, snake river farms pnw | 44 |

| | | |
|-------------------|--|----|
| SMOKED PRIME RIB* | creamy horseradish, au jus 16 oz | 55 |
|-------------------|--|----|

WAGYU

| | | | | | | | |
|-------------------|-----------------------|-----------------|------------------------------|-----------------------|-----------------------------|------------------|----------------------------|
| 3 OZ A5 STRIPOIN* | miyazaki japan · 48 | 38 OZ TOMAHAWK* | winterfrost nebraska · 200 | 12 OZ NEW YORK STRIP* | winterfrost nebraska · 99 | 10 OZ FLAT IRON* | mishima reserve pnw · 70 |
|-------------------|-----------------------|-----------------|------------------------------|-----------------------|-----------------------------|------------------|----------------------------|

SAUCES + BUTTERS

BEARNAISE • RED CHIMICHURRI • TRUFFLE CHIVE BUTTER • BRANDY PEPPERCORN

5

SPECIALTIES & SEAFOOD

| | | |
|------------------|--|----|
| ALASKAN HALIBUT* | asparagus, saffron soufflé | 44 |
| KING SALMON* | snap pea, beurre blanc, dill | 42 |
| MARY'S CHICKEN | romesco, salsa verde, preserved lemon | 36 |
| CRAB PASTA | spaghetti, mama li'l peppers, lardon, tomato cream | 34 |

SIDES

| | | |
|-----------------------------|---|----|
| PACIFIC NORTHWEST MUSHROOMS | sherry, thyme | 16 |
| WHOLE ROASTED CAULIFLOWER | cashew cream, pepita dukkah | 15 |
| LOADED POTATO | sour cream, smoked cheddar, guanciale, chive | 12 |
| WHIPPED POTATO | caramelized onion, parsley | 10 |
| HASH BROWNS | chipotle crema, pickled onion, cherry peppers | 13 |
| CRISPY BRUSSELS SPROUTS | soy glazed, oregon hazelnuts | 13 |
| ROASTED CARROTS | tahini yogurt, date syrup, crispy quinoa | 14 |
| MAC & CHEESE | mild green chiles, oaxaca, smoked gouda | 14 |

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Ghost Tree Grill

(541) 347 8833

DESSERT

APPLE CIDER DOUGHNUTS

butterscotch · 13

- pair with Valdespino "El Candado" Pedro Ximénez · 11 -

LEMON MERINGUE TART

strawberry mousse, candied lemon, mint · 13

- pair with "Belle Amie" cocktail · 12 -

CHOCOLATE RASPBERRY MOUSSE

hazelnut ice cream, pretzel · 13

- pair with Graham's "20 Year Tawny" · 16 -

HOUSE-MADE MINT CHOCOLATE CHIP ICE CREAM

baileys caramel, oreo crumb, cremeux · 13

- pair with Graham's 10 Year Tawny · 10 -

HOUSE-MADE MARIONBERRY ICE CREAM

granola crisp · 9

- pair with Castelnau de Sudeiraut "Sauternes" 2017 · 14 -

SEASONAL SORBET · 6

- please inquire about pairings -

COFFEE DRINKS

CHIP SHOT

Kahlua, Tuaca,
coffee, cream · 12

CAPPUCCINO

6

ESPRESSO MARTINI

vodka, Kahlua, espresso · 12

LATTE

6

ESPRESSO

4

AMERICANO

5



Sheep Ranch Clubhouse

(541) 347 8434

BREAKFAST

| | |
|--|----|
| BANDON DUNES PARFAIT | 8 |
| BAGEL & CREAM CHEESE | 3 |
| BLACK FOREST HAM | 9 |
| fried egg, smoked gouda, mayonnaise, telera roll | |
| BACON & CHEDDAR | 10 |
| egg, cheddar, peppered bacon, english muffin | |
| CORNED BEEF BREAKFAST WRAP | 12 |
| scrambled egg, potato, onion, swiss, cabbage salsa | |
| STEELHEAD LOX & EVERYTHING BAGEL | 14 |
| caper cream cheese, pickled red onion | |

LUNCH

| | |
|--|----|
| COORE'S CLAM CHOWDER | 6 |
| S.R. LAMB CHILI | 9 |
| DIRTY LAGER DOG | 7 |
| SMOKED TURKEY BREAST | 13 |
| smoked turkey, havarti, smashed avocado, tomato, iceberg, mayo, wheatberry | |
| THE B.L.T. | 12 |
| peppered bacon, iceberg lettuce, tomato, mayonnaise, sourdough | |
| ROAST BEEF | 14 |
| caramelized onion aioli, arugula, pickled onion, smoked provolone, sourdough | |
| HOT PASTRAMI HOAGIE | 15 |
| caramelized onion, mama lil's, pepper jack, provolone, grain mustard-horseradish aioli | |

SPIRITS & DOMESTIC, IMPORTED, SEASONAL CRAFT BEER AVAILABLE

MENU ITEM AND PRICES
SUBJECT TO CHANGE

S R

FINE CIGARS PRICED AS
NOTED ON HUMIDOR



Charlotte's
(541) 347 5881

Charlotte's

BREAKFAST

available until 11 am

THE CLASSIC 11
brioche, fried eggs, smoked bacon, cheddar, mayo

CHOPPED BEEF OR PULLED PORK:

SANDWICH 12
brioche, fried eggs, cheddar, tomato, spicy bbq mayo
BURRITO 13
flour tortilla, scrambled eggs, cheddar, ranchero salsa, crispy potatoes

TACOS

CHOPPED BEEF 12
flour tortillas, onion pico de gallo, chile crema, queso fresco, lime
PULLED PORK 10
flour tortillas, onion pico de gallo, chile crema, queso fresco, lime
CRISPY FISH 11
flour tortillas, shaved cabbage, onion pico de gallo, chile crema, lime

SANDWICHES

Served with chips and pickles

CHOPPED BEEF 16
brioche, slaw, pickled onions, spicy bbq mayo
PULLED PORK 14
brioche, slaw, pickled onions, carolina gold
HOT LINK 12
hoagie roll, sauerkraut, house pickles, carolina gold

SIDES

MAC N CHEESE 6
face rock cheddar, cowboy candy, toasted panko
DRUNKEN BEANS 6
lager, smoked bacon, chile crema, fritos, queso fresco

CABBAGE SLAW 4
mama lil's, sweet onion, apple cider dressing
BREAD AND BUTTER PICKLES 3
onion, jalapeno
CORNBREAD 4
poblano butter, hot honey

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT EVERY INGREDIENT IS LISTED ON THE MENU. OUR CULINARY TEAM WILL GLADLY ASSIST WITH ANY DIETARY RESTRICTIONS.



Shorty's

(541) 347 5881

BREAKFAST

BIRRIA TORTA 12

telera roll, fried egg, oaxaca cheese, black bean spread, tomato, avocado, spicy mayo

CHICKEN VERDE TORTA 11

telera roll, fried egg, queso fresco, black bean spread, tomato, avocado, spicy mayo

BACON & EGG TORTA 10

telera roll, fried egg, cheddar, black bean spread, tomato, avocado, spicy mayo

BANDON DUNES PARFAIT 8

granola, yogurt, fresh berries, nuts

MENU ITEM AND PRICES
SUBJECT TO CHANGE

LUNCH

POZOLE ROJO 9

pork, hominy, chiles, avocado, onion, radish, cilantro, queso fresco

BIRRIA TACOS 14

braised beef, oaxaca cheese, corn tortillas, consomme

BIRRIA GRILLED CHEESE 14

braised beef, oaxaca cheese, sourdough, consomme

CHICKEN VERDE TACOS 13

braised chicken, tomatillo, cactus, onion, cilantro, crema, queso fresco



SNACKS

YOGURT 2

NUTS & SNACKS 4

ENERGY BARS 5

BD PROTEIN & ENERGY BALLS 5

CHEF'S CUT JERKY 12

BEVERAGES

BOTTLED WATER 3

SODA / ICED TEA / LEMONADE 3

GATORADE / JUICE 4

REDBULL 5

HOT TEA 2

HOT CHOCOLATE 2

STARBUCKS DOUBLE SHOT 5

STARBUCKS NITRO COLD BREW 6

FINE CIGARS PRICED AS
NOTED ON HUMIDOR

SPIRITS & DOMESTIC, IMPORTED, SEASONAL CRAFT BEER AVAILABLE



Contact

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