



## Welcome to the 2025 Fairway to Hell Bandon Dunes Tournament!

### Trip Details

- Name: Joseph Sakai
- Arrival Date: Wed Oct 15<sup>th</sup>
- Departure Date: Sat Oct 18<sup>th</sup>
- Flight Info: Driving up from SF Wed Morning Leaving Saturday 1:30
- Room Assignment: Round Lake King
- Deposit Status: Not Received
- Buy In Status: Not Received

### Tee Times

- Round 1 Tuesday PM Sheep Ranch: N/A
- Round 2 Wednesday Bandon Trails: N/A
- Round 3 Wednesday PM Old Macdonald: 1:40 PM \$325 1<sup>st</sup> Rd
- Round 4 Thursday AM Bandon Trails: 7:50 AM \$325 1<sup>st</sup> Rd
- Round 5 Thursday PM Pacific Dunes: 1:50 PM \$165 2<sup>nd</sup> Rd
- Round 6 Friday AM Sheep Ranch: 8:50 AM \$325 1<sup>st</sup> Rd
- Round 7 Friday PM Old Macdonald: 2:20 PM \$165 2<sup>nd</sup> Rd
- Round 8 Saturday AM Bandon Dunes: 8:10 AM \$325 1<sup>st</sup> Rd
- Round 9 Saturday PM Pacific Dunes: N/A
- Round 10 Sunday AM Bandon Dunes: N/A

TOTAL ROUNDS:	6	\$1630
ROOM NIGHTS:	3 @ \$450	\$1350
TOURNAMENT BUY IN 6Rds + Overall		\$ 425
TOTAL TRIP ESTIMATE		\$3405

Shoe Size: \_\_\_\_\_ Shirt Size M \_\_\_\_\_



# 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

<b>Department / Location</b>	<b>Phone Number</b>
<b>Reception Desk (Front Desk)</b>	(541) 347-8430
<b>Guest Billing / Statement Inquiry</b>	(541) 347-5622
<b>Pro Shops</b>	
• 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
<b>Caddie Services</b>	(541) 347-5909
<b>Restaurants &amp; Quick Serve Outlets</b>	
• 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	★ BANDON DUNES	★ BANDON DUNES
★ OLD MACDONALD	★ BANDON TRAILS / BANDON PRESERVE - Trails End	★ BANDON TRAILS / BANDON PRESERVE - Trails End
★ PACIFIC DUNES - Pacific Grill - Punchbowl	★ SHORTY'S	★ SHORTY'S



★ THE INN (100-143) ★ LODGE (200-221) ★ LILY POND (301-372) ★ LAKE VIEW (411-452) ★ SPRUCE COURT (511-572) ★ CEDAR LOOP (611-693) ★ GROVE COTTAGES (701-716) ★ ROUND LAKE (801-824)



# 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



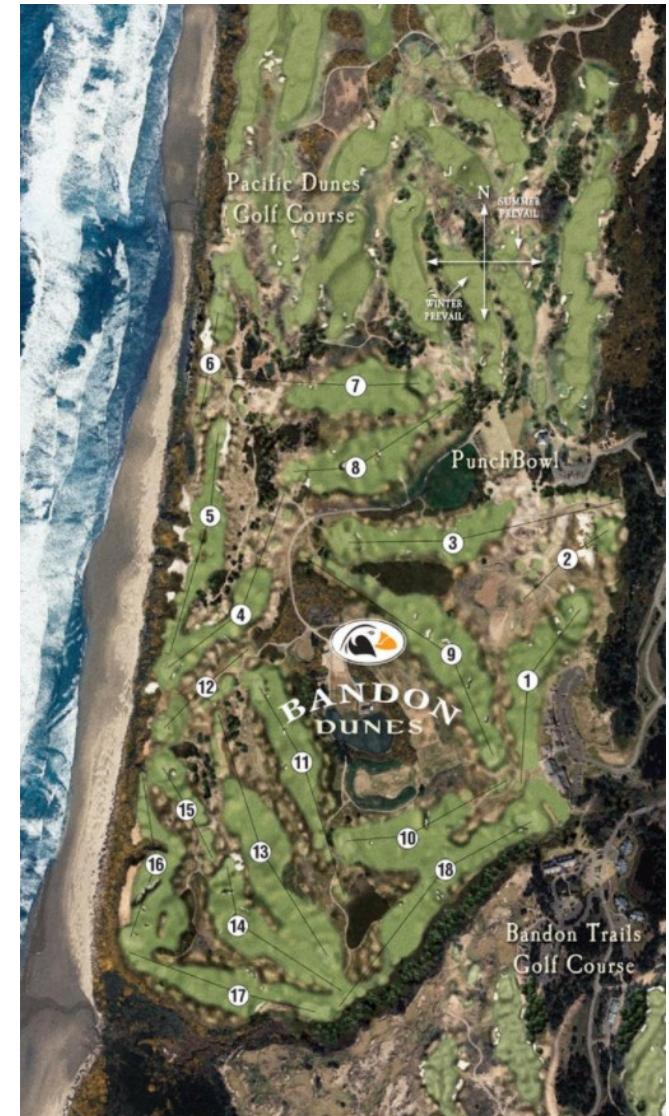

HOLE	1	2	3	4	5	6	7	8	9	out
BLACK	386	189	543	410	428	161	383	359	558	3417
GREEN	352	155	489	362	400	153	372	342	520	3145
GOLD	332	136	467	340	374	126	332	321	510	2938
ROYAL BLUE	223	117	318	228	260	111	232	220	335	2044
Handicap	13	15	3	5	1	17	7	11	9	
Par	4	3	5	4	4	3	4	4	5	36
<hr/>										
+/-					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

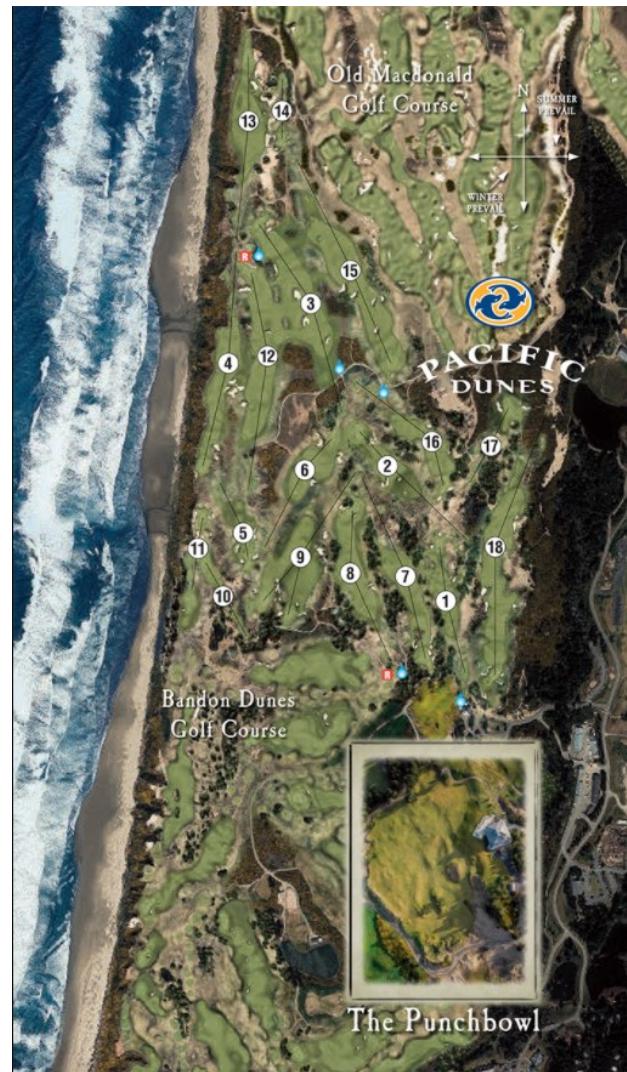
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HOLE	1	2	3	4	5	6	7	8	9	OUT
BLACK	370	368	499	463	199	316	464	400	406	3485
GREEN	304	335	476	449	181	288	436	369	379	3217
GOLD	287	335	476	410	163	288	377	349	356	3041
ROYAL BLUE	200	180	309	320	115	167	239	240	262	2032
Handicap	9	11	7	3	17	13	1	5	15	
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	

	10	11	12	13	14	15	16	17	18	IN	TOTAL	Rating / Slope
I N I T I A L	206	148	529	444	145	539	338	208	591	3148	6633	73.2 / 143
	163	131	507	390	128	504	338	189	575	2925	6142	70.8 / 135
	149	114	476	371	119	492	301	164	548	2734	5775	68.9 / 131
	128	96	330	250	100	320	200	118	346	1888	3920	74.6 / 142
	14	18	6	2	16	10	12	8	4			61.5 / 113
	3	3	5	4	3	5	4	3	5	35	71	63.9 / 115
	129	96	449	336	100	452	292	128	479	2461	5088	65.8 / 126
	14	18	6	4	16	8	10	12	2			70.3 / 131





# Bandon Trails

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

**BANDON DUNES**  
golf resort

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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

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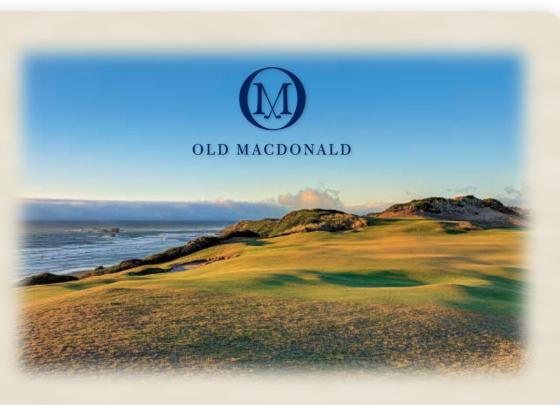
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1. Double Plateau    4. Hog's Back    7. Ocean    10. Bottle    13. Leven    16. Alps  
 2. Eden            5. Short           8. Biarritz    11. Road    14. Maiden    17. Littlestone  
 3. Sahara        6. Long          9. Cape        12. Redan  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

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

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golf resort  
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OLD MACDONALD

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

SCORER \_\_\_\_\_

	10	11	12	13	14	15	16	17	18	IN	TOTAL	Rating / Slope
BLACK	465	445	237	346	370	535	455	546	469	3868	6944	74.4 / 134
GREEN	440	399	205	319	297	482	433	515	426	3516	6320	71.4 / 127 77.6 / 138
GOLD	383	390	164	253	254	424	408	397	413	3086	5658	67.8 / 117 74.1 / 127
ROYAL BLUE	278	250	91	220	184	313	270	343	275	2224	4040	62.6 / 104 65.8 / 107
Handicap	6	4	16	18	14	12	2	10	8			
Par	4	4	3	4	4	5	4	5	4	37	71	HCP NET
	369	344	149	247	238	340	326	391	372	2776	4985	65.1 / 112 70.0 / 119
	10	8	16	18	14	4	6	2	12			

ATTEST \_\_\_\_\_

DATE \_\_\_\_\_





# Sheep Ranch

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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.

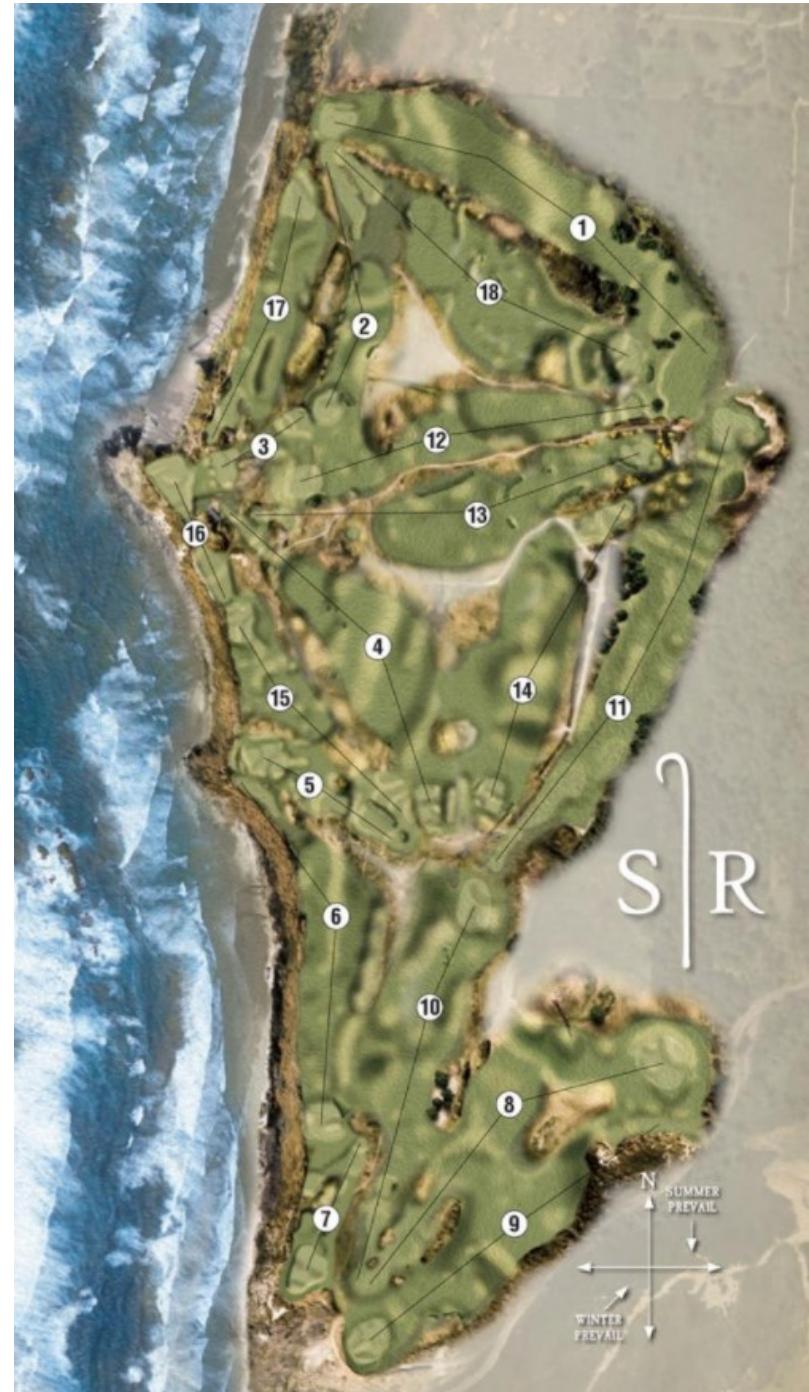


HOLE	1	2	3	4	5	6	7	8	9	OUT
BLACK	549	318	120	474	198	460	155	429	399	3102
GREEN	517	303	113	443	166	431	138	407	386	2904
GOLD	491	282	101	415	139	401	110	382	361	2682
ROYAL BLUE	307	231	75	259	91	246	88	264	239	1800
Handicap	5	13	17	3	11	1	15	7	9	
Par	5	4	3	4	3	4	3	4	4	34
+/-										
ORANGE	422	263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

SCORER

## ATTES

DATA





# 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	

#### 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
cibatta, 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	

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*

\*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
SPAGHETTI CACIO E PEPE	18
CHICKEN	12
PARMESAN, PEPPERCORN	
MEATBALLS	8
CAMPANELLI CREAMY PESTO	22
basil, almond, parmesan	
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, slate 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

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

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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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21% gratuity added for parties of 8 or more | limit of four payments per party.



## 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, raisins, 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



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## SUSHI

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**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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Individual billing available for groups of 7 or less.



# 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
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## 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
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## 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
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### 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

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

## LUNCH

<b>COORE'S CLAM CHOWDER</b>	6
<b>S.R. LAMB CHILI</b>	9
<b>DIRTY LAGER DOG</b>	7
<b>SMOKED TURKEY BREAST</b>	13
smoked turkey, havarti, smashed avocado, tomato, iceberg, mayo, wheatberry	
<b>THE B.L.T.</b>	12
peppered bacon, iceberg lettuce, tomato, mayonnaise, sourdough	
<b>ROAST BEEF</b>	14
caramelized onion aioli, arugula, pickled onion, smoked provolone, sourdough	
<b>HOT PASTRAMI HOAGIE</b>	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

Jed Feller

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