



Welcome to the 2025 Fairway to Hell Bandon Dunes Tournament!

Trip Details

- Name: Mac Machan
- Arrival Date: Tue Oct 14th
- Departure Date: Sat Oct 18th
- Flight Info: LAS-OTH ARR 9:30PM OTH-LAS DEP 7:30 PM
- Room Assignment: Chrome Lk Double King w/ Doug
- Deposit Status: \$1000 Received
- Buy In Status: Not Received

Tee Times

- Round 1 Tuesday PM Sheep Ranch: N/A
- Round 2 Wednesday Bandon Trails: 8:20 AM \$325 1st Rd
- Round 3 Wednesday PM Old Macdonald: 2:00 PM \$165 2nd Rd
- Round 4 Thursday AM Bandon Trails: 7:40 AM \$325 1st Rd
- Round 5 Thursday PM Pacific Dunes: 2:00 PM \$165 2nd Rd
- Round 6 Friday AM Sheep Ranch: 8:40 AM \$325 1st Rd
- Round 7 Friday PM Old Macdonald: 2:00 PM \$165 2nd Rd
- Round 8 Saturday AM Bandon Dunes: 8:10 AM \$325 1st Rd
- Round 9 Saturday PM Pacific Dunes: 1:10 PM \$165 2nd Rd
- Round 10 Sunday AM Bandon Dunes: N/A

TOTAL ROUNDS: 8	\$1960
ROOM NIGHTS: 4 @ ½ of \$450	\$ 900
TOURNAMENT BUY IN 8Rds + Overall	\$ 535
TOTAL TRIP ESTIMATE	\$3395

Shoe Size: _____ Shirt Size M _____



Group Tee Times

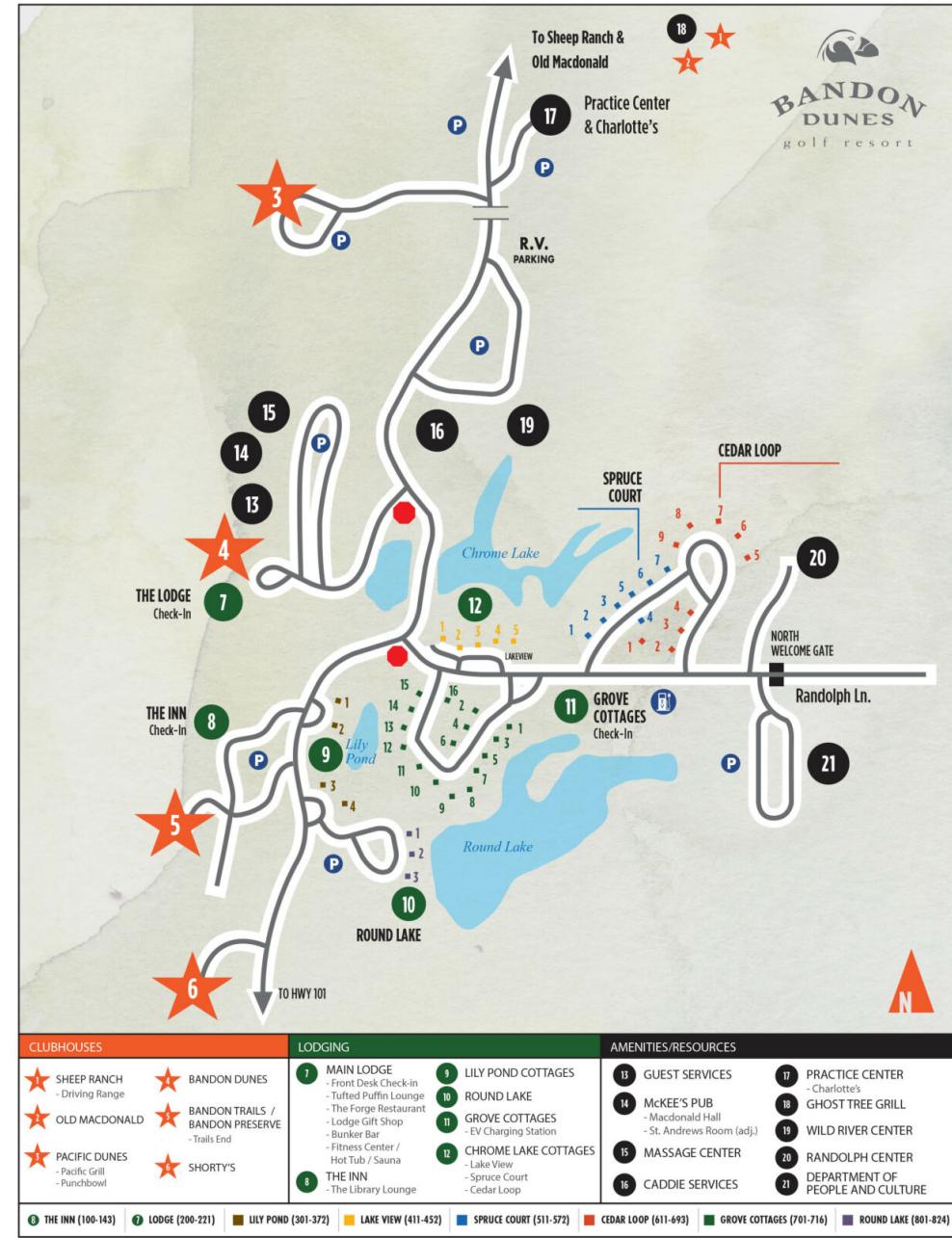
Date	Course		Tee Times	Player 1	Player 2	Player 3	Player 4
14-Oct	Sheep Ranch	Tue PM	3:00 PM	Jon Canja			
15-Oct	Bandon Trails	Wed AM	8:00 AM	Jed Feller	Jon Canja	Nate Ence	John Staley
			8:10 AM	Jon Fellows	Rick Fellows	Jeff Almond	
			8:20 AM	Mac Machan	Bryan Vellinga	Dave Johnson	Doug Fife
			8:30 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

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





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



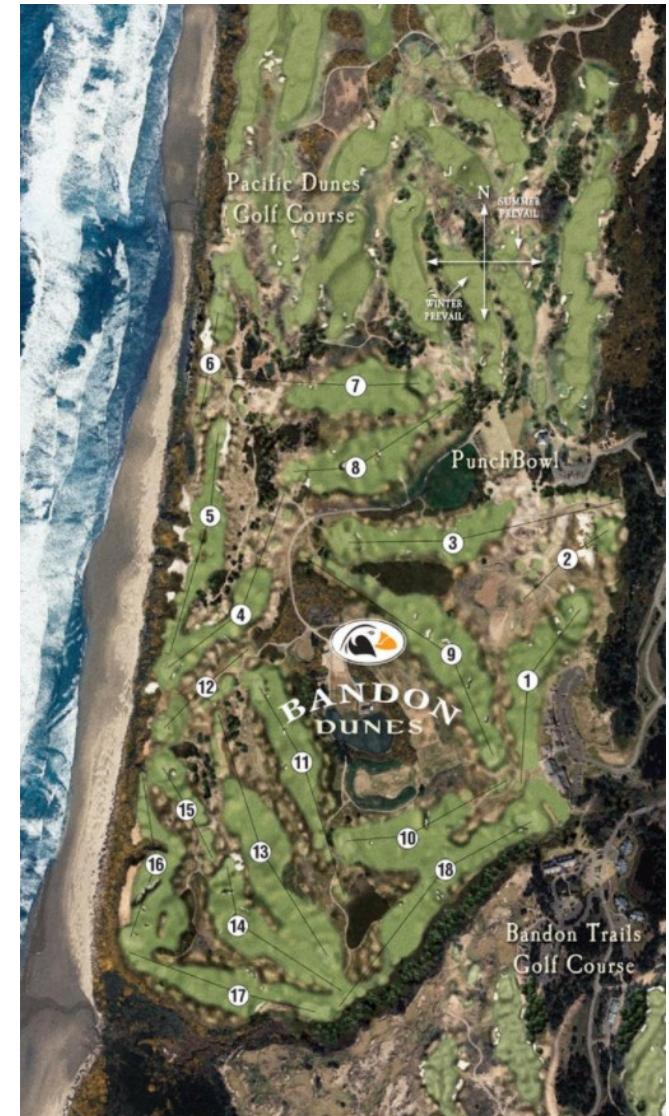

HOLE	1	2	3	4	5	6	7	8	9	out
BLACK	386	189	543	410	428	161	383	359	558	3417
GREEN	352	155	489	362	400	153	372	342	520	3145
GOLD	332	136	467	340	374	126	332	321	510	2938
ROYAL BLUE	223	117	318	228	260	111	232	220	335	2044
Handicap	13	15	3	5	1	17	7	11	9	
Par	4	3	5	4	4	3	4	4	5	36
<hr/>										
+/-					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

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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".

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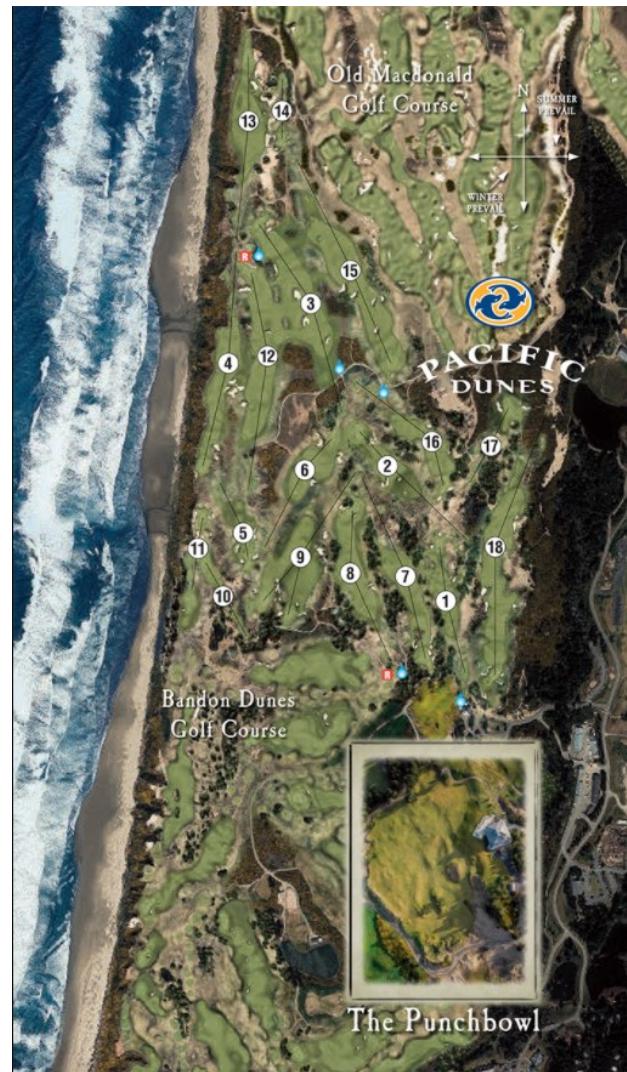
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www.bandondunesgolf.com • Bandon, Oregon • 1-866-312-1909

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

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



SCOPEP

ATTEST

DATE





Old Macdonald

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Except Where Modified By The Following Local Rules

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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

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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.

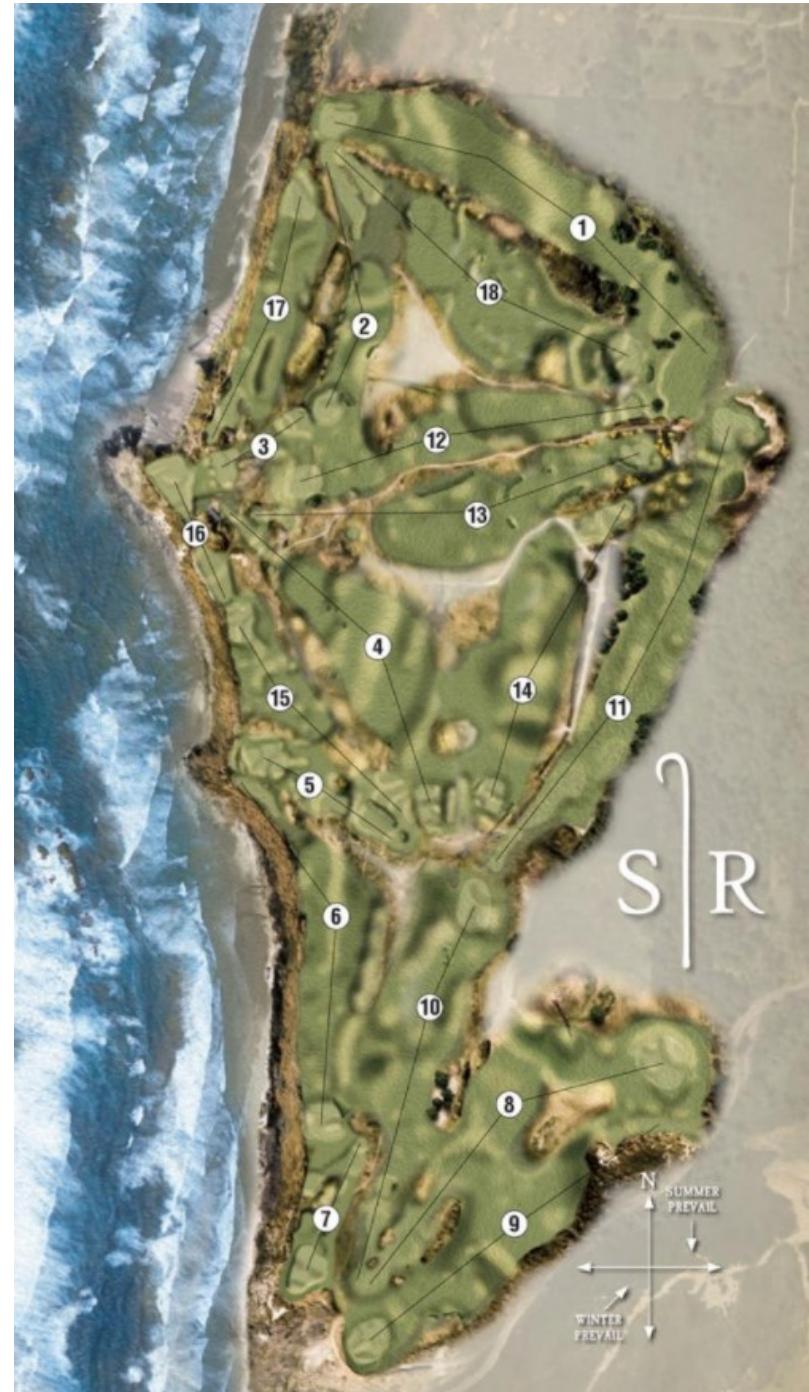


HOLE	1	2	3	4	5	6	7	8	9	OUT
BLACK	549	318	120	474	198	460	155	429	399	3102
GREEN	517	303	113	443	166	431	138	407	386	2904
GOLD	491	282	101	415	139	401	110	382	361	2682
ROYAL BLUE	307	231	75	259	91	246	88	264	239	1800
Handicap	5	13	17	3	11	1	15	7	9	
Par	5	4	3	4	3	4	3	4	4	34
+/-										
ORANGE	422	263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

COOKIE SKILLET

11

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

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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

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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
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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

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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