V=VEGAN v=VEGETARIAN GF=GLUTEN FREE * *=POSSIBLE



Burgers are seasoned with our house blend and cooked to medium unless ordered differently. All are served with fries, seasonal fruit, or house salad. Sub garlic or parm fries for \$1. Add a Gebber's Farm grass fed beef patty for \$4. Substitute a Mary's Farm chicken breast for \$1.50. Sub mac or vegan mac for \$3.5. All sandwiches can be made gluten free with a gluten free bun \$2.

The Steak Dip

St Helen's Farm's sliced culotte steak, fontina, house made horseradish aioli, with au jus, served on an Alpine Bakery hoagie 14.5 Add grilled or crispy onions .75

Cascadia Burger

Gebber's Farm grass fed beef, Hill's Farm hand cut bacon, Tillamook smoked cheddar, topped with a Wilcox Farms fried egg ♠, butter lettuce, tomato, red onion, and chipotle aioli, served on a ciabatta bun 15

Deluxe Cheeseburger

Gebber's Farm grass fed beef, Tillamook smoked cheddar, butter lettuce, tomato, and red onion, served on a ciabatta bun 12.5

Add bacon 2

D's BBQ Burger

Gebber's Farm grass fed beef, Hill's Farm hand cut bacon, butter lettuce, tomato, BBQ sauce, onion straws, and Tillamook smoked cheddar, served on a ciabatta bun 14.5

The Trail Blazer Burger

Gebber's Farm grass fed beef, Tillamook pepper jack, Hill's Farm hand cut bacon, Sriracha aioli, lettuce, tomato, fresh grilled jalapenos, and onion straws, served on a ciabatta bun 14

Big Burger

Double patties (3/4lb) of Gebber's Farm grass fed beef, double American cheese, butter lettuce, tomato, onion straws, and garlic aioli, served on a ciabatta bun 16.5

Add bacon for 2

The Bean Beet Burger (V) (Contains nuts)

House made bean and beet patty, butter lettuce, tomato, red onion, cilantro, and vegan chipotle aioli, served on a ciabatta bun 13.5

The Impossible Burger (™) (V)

That's right, the one and only, plant based burger, butter lettuce, tomato, red onion, and our house fry sauce, served on a ciabatta bun 16 Add cheese 1 (Contains nuts)

NW Salmon Sandwich

NW wild caught salmon fillet, spinach, tomatoes, and lemon dill aioli, served on an Alpine Bakery hoagie 16 Blackened add 1

Chicken BLTA

Mary's Farm chicken breast, Hill's Farm hand cut bacon, lettuce, tomato, avocado, and cilantro lime aioli, served on a ciabatta bun 13.5 Add cheese 1

West Coast Philly

St. Helens Farm's sliced culotte steak, grilled onions and peppers, good ol' American cheese, and house chipotle aioli, served on an Alpine Bakery hoagie 14 Add au jus for .75

Buffalo Chicken Sandwich

Grilled Mary's Farm chicken breast tossed in our house made buffalo sauce, Hill's Farm hand cut bacon, oregonzola bleu cheese crumbles, tomato, and lettuce, served on a ciabatta bun 13.5

Grilled Cheese (*v*)

Smoked cheddar, fontina, Hill's Farm house cut bacon, tomato, and grilled onion on Alpine Bakery sourdough 12.5

Vegan TLTA (V)

Small Planet TOFU, marinated in our house smokey sauce, lettuce, tomato, avocado and basil garlic aioli, served on toasted Alpine Bakery sourdough 13.5

BBQ TOFU Sandwich (V)

Small Planet TOFU, tossed in BBQ Sauce, creamy vegan slaw, and crispy onion straws, served on a ciabatta bun 13.5

Vegan Bahn Mi (V)

Small Planet TOFU, marinated in our house sauce, rice vinegar slaw, jalapenos, cucumber, cilantro, and chipotle aioli, served on a ciabatta hoagie 13.5

DISHES

Steak and Herbed Parmesan Fries (*GF*)

St. Helen's Farm's culotte steak, herbed parmesan fries, served on a bed of crispy onions, topped with herb compound butter, served with a side salad. (Please allow extra cooking time) 18

Salmon and Herbed Parmesan Fries (*GF*)

Grilled NW wild caught salmon fillet, on a bed of onion straws, lemon and dill, with herbed parmesan fries and a side salad 17 Blackened add 1

Mac & Cheese (v)

Tillamook smoked cheddar, fontina, penne noodles, fresh herbs, topped with breadcrumbs and parmesan, served with toasted Alpine Bakery bread Whole 12 / Half 7 Add a grilled Mary's Farm chicken breast 4

Vegan Curry Mac (V)

Coconut and herb base, served with toasted Alpine Bakery bread Whole 13 / Half 7.5 Add Small Planet TOFU for 3



SHARABLE

Herbed Parmesan Fries (GF) (v) (*V*)

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One pound, tossed in rosemary and thyme, topped with parmesan 7.5

Garlic Fries (GF) (V)

One pound, tossed in fresh minced garlic and parsley, drizzled with house made roasted garlic aioli 7.5

Pretzels (v)

Two house made pretzels, served with a stout beer cheese edged with stone ground mustard (Made fresh daily, limited supply) 8

Hummus and Bread (*GF*) (V)

House made seasonally-flavored hummus, celery, cucumber, and carrots served with Alpine Bakery bread 8.5

Pan Fried Brussels with Brussels Dip (*GF) (v) (*V*)

Pan fried with a lemon zest, served with house made brussels dip, topped with parmesan, and served with Alpine Bakery bread 11

Drumsticks

Nearly one and a half pounds of drumsticks tossed in our house made buffalo sauce or BBQ sauce, served with celery and carrots 12.5 (Please allow extra cooking time)

Mozzarella Medallions (GF)

Fresh mozzarella discs, tossed in a house blend of panko, herbs, and spices, deep fried and served with a house made romesco sauce (*romesco contains nuts*) 9.5

Cascadia Caprese (GF) (v)

Fresh mozzarella balls, heirloom cherry tomatoes, crispy basil leaves, basil olive oil, and a balsamic reduction 6.5

Quesadilla (*v*)

Cheddar cheese, Mary's Farm chicken, pinto beans, chipotle aioli, all inside a 12" flour tortilla, served with salsa, cilantro lime sour cream, and guacamole 11

Chips and Salsa (GF) (V)

House made chips served with our house made salsa 5

Nachos (GF) (v)

House made chips, cheddar and fontina cheese, house pinto beans, tomatoes, onions, cilantro, served with house salsa, house made guacamole, and cilantro lime sour cream 12 Add Mary's Farm chicken for 4

Vegan Nachos (GF) (V)

House made chips, topped with vegan cashew queso, house pinto beans, tomato, onion, and cilantro served with house made salsa, and guacamole (*queso contains nuts*) 12.5

Vegan Pretzels (V)

Two house made pretzels, served with stone ground mustard and our creamy house vegan cashew queso (*queso contains nuts*) 9

Buffalo or BBQ TOFU Sticks (GF) (V)

Small Planet TOFU sticks, deep fried to a golden brown, served with celery and carrots, and a sauce of your choice 11



LEAVES

All salads are served with Alpine Bakery bread. Any salad can be served as a wrap with a side of fries for just \$1. Dressing choices are house pear vinaigrette (v), house bleu cheese(v), Caesar, honey mustard (v), house balsamic vinaigrette (V), house ranch (v), or house vegan ranch (V)

Chicken BSTA Salad (*GF*) (*v*)

Mary's Farm chicken, Hill's Farm house cut bacon, organic baby spinach, avocado, diced tomatoes, house croutons, and your choice of dressing 13

NW Salmon Caesar Salad (*GF*) (*v*)

NW wild caught salmon fillet, fresh cut romaine, parmesan, house croutons, tossed in Caesar dressing 14.5 Blackened add 1 Substitute a Mary's Farm chicken breast for no charge

"Most of our items are scratch made, we apologize if at times we are sold out of an item."

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Oregonzola Steak Salad (*GF*) (*v*)

St. Helens Farm's culotte, organic baby spinach, Hill's Farm house cut bacon, Rogue Oregonzola, dried cranberries, apples, candied walnuts, served with Oregonzola bleu cheese dressing 16 Blackened add 1

Cascadia House Salad (*GF*) (v) (*V*)

Organic baby spinach, cherry tomatoes, red onions, shredded carrots, croutons, and topped with parmesan 6 half/10 whole

"Our kitchen uses shared fryers, deep fried items are not 100% gluten free."

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