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

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SHARABLE

Garlic Fries (GF) (V)

Tossed in fresh minced garlic and parsley, drizzled with house made roasted garlic aioli 8

Pretzels (v)

Two house made pretzels, served with a stout beer cheese edged with stone ground mustard (Made fresh daily) 11

Quesadilla (v)

Cheddar jack cheese, pinto beans, chipotle aioli, all inside a 14" De Leon Food's flour tortilla, garnished with cilantro, and served with salsa 10 Add Mary's Farm chicken breast 4

Pan Fried Brussels (*GF*)(V)

Pan fried with lemon zest, and drizzled with a balsamic glaze, served with Alpine Bakery bread 10

Buffalo Cauliflower Flatbread (*GF*)(V)

Vegan buffalo ranch sauce, lightly fried buffalo cauliflower, red onions, green onions, cilantro, and drizzled with vegan ranch 12 Gluten free 2

Margherita Flatbread

(*GF*)(*V*)(v)

Topped with olive oil and fresh garlic, mozzarella pearls, sliced heirloom tomatoes, fresh basil, and drizzled with a balsamic glaze 11 Gluten free 2

Chips and Salsa (GF) (V)

De Leon Foods corn chips served with our house made salsa 5 Large house made guacamole 3



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

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

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

Chicken BSTA Salad (*GF*)

Mary's Farm chicken breast, Montana raised thick cut bacon, organic baby spinach, avocado, diced tomatoes, house croutons, and your choice of dressing 15

Oregonzola Steak Salad (*GF*)[♠]

NW raised premium Angus steak, organic baby spinach, Montana raised thick cut bacon, Rogue Oregonzola crumbles, dried cranberries, apples, candied walnuts, served with Oregonzola bleu cheese dressing 16.5 Try it blackened 1

Alaskan Sockeye Salmon Caesar Salad (*GF*)

Alaskan sockeye salmon fillet, fresh cut romaine, parmesan, house croutons, tossed in Caesar dressing 16.5 Try it blackened 1



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Burgers are seasoned with our house blend. All are served with fries, seasonal fruit, or house salad. Sub garlic or parm fries for \$1.5. Add a NW raised premium Angus beef patty for \$4. Substitute a Mary's Farm chicken breast for \$1.50. Sub mac or curry mac for \$4. Sandwiches can be made gluten free with a gluten free bun \$2.

Cascadia Burger ∧

NW raised premium Angus beef, Montana raised thick cut bacon, Tillamook cheddar, a Washington raised fried egg, butter lettuce, tomato, red onion, and chipotle aioli, served on an Alpine Bakery bun 16

Deluxe Cheeseburger ∧

NW raised premium Angus beef, Tillamook cheddar, butter lettuce, tomato, pickle, onion, served on an Alpine Bakery bun 14

Black and Bleu Burger \land

NW raised premium Angus beef, seasoned with Spiceology's blackened blend, melted bleu cheese, Montana raised thick cut bacon, butter lettuce, tomato, red onion, and sriracha aioli, served on an Alpine Bakery bun 16

The Trail Blazer Burger \wedge

NW raised premium Angus beef, Tillamook pepper jack, Montana raised thick cut bacon, Sriracha aioli, butter lettuce, tomato, grilled jalapenos, onion straws, served on an Alpine Bakery bun 16

Northwest Dip

Thinly sliced NW raised premium Angus beef, crispy onions, fontina, house made horseradish aioli, au jus, served on an Alpine Bakery hoagie 16.5

Cascadia Cheesesteak

Thinly sliced NW raised premium Angus beef, grilled onions and peppers, mushrooms, good ol' American cheese, and chipotle aioli, served on an Alpine Bakery hoagie 16.5

Turkey Melt

House roasted turkey breast, Montana raised thick cut bacon, smoked gouda, butter lettuce, tomato, and house pesto aioli, on thick cut grilled sourdough 15

Crispy Chicken Sandwich

Mary's Farm chicken breast, breaded in a house blend of herbs and spices, butter lettuce, tomato, pickle, Montana raised thick cut bacon, pepper jack cheese, and chipotle aioli, on an Alpine Bakery bun 16

DISHES

Mac & Cheese (v)

House made cheese sauce, penne noodles, fresh herbs, topped with breadcrumbs and parmesan, served with toasted Alpine Bakery bread Whole 13.5 / Half 7.5 Add grilled Mary's Farm chicken breast 4

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Curry Mac (V)

Penne, coconut and herb base, topped with bread crumbs, served with toasted Alpine Bakery bread Whole 13 / Half 7

Alaskan Salmon and Chips

Alaskan Sockeye salmon, tempura battered, served with fries, lemon dill aioli and lemon twist 17