SNACKS | | | | | | |

Maple Bacon Almonds Spicy Flash-fried Chickpeas

Chile-cherry Roasted Peanuts

Hot n' Sweet Pecans

Sweet n' Salty Crackerjacks

Miso Caramel Cashews

4 each

STARTERS & SALADS | | | | | |

Housemade Soft Pretzel

Topped with sea salt and served with Tillamook White Cheddar Wallace Brewery Honey Ale Sauce and grain mustard. 6

Chicken Wings

Slow-cooked Washington chicken wing, lightly coated and fried crisp, tossed in housemade Louisiana hot sauce. 8

Beer-battered Onion Rings

Housemade Walla Walla onions rings served with Wallace Brewery honey ale barbecue sauce and buttermilk ranch. 7

Roast Jackson Farms Tomato Soup

Tomato soup with grilled cheese croutons. cup 3 bowl 6

Beer Cheese Soup

Made with Oregon cheddar, topped with popped St. Maries Wild Rice. cup 3 bowl 6

Washington Apple Endive Salad

Tillamook Vintage White Cheddar dressing with Belgian endive, crisp bacon, candied pecans and green apples. 8

Cobb Wedge Salad

Slice of iceberg lettuce, applewood bacon and bleu cheese, avocado, cured cherry tomato, green onion and hardboiled egg with bleu cheese vinaigrette. 10

MAINS Served with house-cut fries or tater tots.

The Puburger

Beer butter-basted ground short rib topped with grilled Walla Walla onions, grain mustard, butter leaf lettuce, cured tomatoes and house pickles on a homemade sesame bun. 8

The Kobeurger

Our most luxurious burger made with Snake River Farms Wagyu beef topped with truffle cheese and served with butter leaf lettuce, tomato, oxtail marmalade and foie gras aioli. 9

Umami Lamburger

Experience mouthwatering umami flavors with domestic ground lamb grilled over rosemary and topped with sautéed shitake mushrooms, umami mayonnaise, roasted tomato ketchup and Parmigiano-Reggiano cheese. 9

Burger Flight

Can't choose? Taste them all. Sample a Mini Puburger, Mini Kobeurger and Mini Lamburger. 9

Palouse Giant

Half-pound burger topped with a beer-battered Walla Walla onion ring, double bacon and double cheese. Served on a grilled cheese-bun with tomato jam and house sauce. 12

Tuna of the Landburger (Chicken)

Grilled Washington chicken burger with hot sauce, celery-carrot slaw and bleu cheese aioli on a buttermilk fried bun. 8

Smoky Pacific Tuna Burger

Sugar Cream Pie

Seasonal Pie

Flaky pie dough filled

with vanilla baked cream and

bruléed with brown sugar. 3

Ask your server for details. 3

Ground yellowfin tuna grilled and topped with curry-braised bacon, lemongrass aioli, pickled chilies and cabbage slaw. 9

Chinatown Maple Leaf Farms Duck Burger

Fresh ground duck burger with Szechuan pepper. Topped with wok-fried shiitake, kimchi-cabbage slaw and served on a sweet roll. 9

Grilled Cheese

Tillamook Vintage White Cheddar, orange cheddar and smoked cheddar served with tomato jam and house pickles. 7

Add grilled house-cured country ham for \$1

Ourbq

Pulled beef brisket tossed in Carolina-style barbecue sauce. Topped with coleslaw and served on a sweet roll with smoked onion jam. 8

Reuben

Slow-roasted and smoked, house-cured brisket, sliced and topped with Swiss cheese and sauerkraut. Served on rye bread with beer mustard and house sauce. 9

Applewood Bacon,

Lettuce and Tomato

All natural bacon, butter leaf lettuce, brown butter mayonnaise and marinated tomato. 7

Fish N' Chips

Idaho potato beer-battered Alaskan cod served with house malt vinegar. 11

Mac N' Cheese

Grown up mac n' cheese with shells tossed in a white cheddar sauce and baked until golden. 7 Add grilled house-cured country ham for \$1

DESSERTS • • • • •



Granny smith apples tossed with spices baked in a savory cheddar crust. 3

S'mores Pie

Graham cracker crust filled with melted Hershey chocolate bars and topped with burnt marshmallow. 3

Chocolate Peanut Butter Pretzel Pie

Pretzel crust filled with chocolate and topped with whipped peanut butter and crushed pretzels. 3

HOUSEMADE SODAS







Root Beer

Ginger & Vanilla Cream Soda

3 each





