



*Our food is proudly prepared fresh and made from scratch every day! Ask us about our Chef Specials!
Substitute a Beyond patty and make anything vegetarian!*

Appetizers

Pub Nachos | Warm hand fried corn tortilla chips topped with melted cheddar & jack cheese, black beans, sliced jalapeno, black olives and pico de gallo; served with a side of our homemade salsa | 14.50

Make it Imperial | Includes a side of sour cream, fresh guacamole, and our homemade salsa. With your choice of protein: Spicy chicken, beef, or Beyond Burger | +4.50

Ale-Battered Onion Rings | Piping hot hand beer battered onion rings, served with our homemade buttermilk ranch dressing | 8.00

Hand Cut Fries | Hand cut every day, lightly salted and served with ketchup | 7.75

Clam Chowder | Our homemade clam chowder topped with pecan smoked bacon bits and served with oyster crackers | Cup 7.00 | Bowl 10.00 | *Ask about the Soup of the day!*

Lilliwaup Oysters | Local Lilliwaup oysters on the half shell with champagne mignonette | 3.00 ea

From the Garden

All salad ingredients are hand chopped and made fresh every day!

Cider House Bleu Salad | Chopped crisp Romaine lettuce topped with pecan smoked bacon bits, sliced cherry tomatoes, avocado, bleu cheese crumbles and sliced garlic herb chicken. Served with our homemade Cider-Bleu Cheese dressing | 15.00

Pub Grilled Salmon Salad | Locally sourced mixed greens topped with sliced cherry tomato, homemade pickled red onion, diced cucumber, homemade dill cream cheese and grilled wild caught sockeye salmon. Served with our homemade Dark & Dry vinaigrette | 16.00

Caesar Salad | Chopped crisp romaine topped with garlic croutons and freshly grated parmesan. Served with our homemade caesar dressing | Half 7.50 | Full 13.00

Entrees

Served with your choice of fries, mixed green salad, chips & salsa or coleslaw.

Substitute onion rings 2.00 or caesar salad 1.50

Fish Tale Tacos | Two Grilled tortillas (corn or flour) layered with homemade pickled shredded red cabbage, our fresh pico de gallo and marinated grilled cod. Topped with a drizzle of our cilantro crème | 15.50

Fish Tale Fish and Chips | Hand beer battered cod in seasoned panko, deep fried to a golden brown. Served with homemade coleslaw, hand cut French fries and our homemade dill tartar sauce | 17.00 | Extra cod 4.00

Pub Burger | Toasted local pub roll topped with a lightly seasoned ½ lb local grass fed beef patty, lettuce, tomato, red onion and choice of cheese with mayo | 16.00

Pub Beyond Burger | Toasted local Brioche bun topped with a lightly seasoned Beyond Burger patty lettuce, tomato, red onion, pickle and hodge mustard | 16.00

Prime Rib Dip | Toasted local French roll topped with Pacific Northwest Butcher Block sliced prime rib and melted provolone cheese. Served with au jus and horseradish | 15.00

B.L.A.S.T | Toasted local sourdough topped with pecan pub smoked bacon, lettuce, sliced tomato, avocado, swiss cheese and mayo | 14.00

Grilled Chicken Sandwich | Toasted local brioche bun, garlic herb chicken breast, pecan smoked bacon, cheddar cheese, lettuce, sliced tomato and red onion with chipotle mayo | 15.00

Reuben | Toasted local rye topped with fork tender hand cut braised corned beef brisket, swiss cheese, sauerkraut and homemade 1000 island dressing | 14.00

Veggie Wrap | Chopped cucumber, avocado, red onion, tomato, feta cheese and locally sourced mixed greens, drizzled with our homemade lemon tahini dressing and wrapped in a spinach tortilla | 13.00 | Vegan option - Beyond 16.00

Desserts

Mudshark Porter Chocolate Cheese Cake | A deliciously rich chocolate cheese cake made with our very own Mudshark Porter, topped with a dark chocolate ganache | 7.00

** The consumption of raw or under cooked shellfish or meats may increase your risk of food-borne illness. Please alert your server if you have any food allergies.*



Beer and Cider on Tap
Ask about our limited releases!!

Organic Wild Salmon Pale | Remarkable bright with a crisp hop finish, Fish tale Organic Pale Ale is a beautifully balanced jewel of brewing. Its four organic malts impart a mellow sweetness that's amply matched by Yakima Cascade hops
| ABV 5% | IBUs 32 | 16oz 6.25

Beyond the Pale Ale | This medium-bodied pale ale presents a rich and complex malt character derived from a bold blend of four different types of grain, wonderfully balanced by five complementary varieties of hops
| ABV 5% | IBUs 35 | 16oz 6.25

Organic IPA | Fish Tale Organic India Pale Ale is a medium-bodied beer with a rich golden color. The organic pale and crystal malts lay down a firm malt body. This provides the backbone for an assertive hop profile featuring organic Pacific Gem
| ABV 6.7% | IBUs 42 | 16oz 6.25

Hodgson's Bitter End IPA | A full-bodied, hop-forward India Pale Ale, Hodgson's Bitter End is one of the original classic Northwest IPAs. The flavor is intense, as it should be in a beer that was created in the 1840s
| ABV 6.5% | IBUs 70 | 16oz 6.25

Organic Red Ale | Sip and enjoy this medium-bodied red ale with an appealing dark amber hue. Organic pale, Munich and crystal malts create a gentle sweet character, balanced by organic Centennial and Palisades hops zesty flavors results in a truly delicious beer | ABV 5% | IBUs 22 | 16oz 6.25

Cocktails

Strawberry Lemon Drop | Vodka, lemon, strawberry purée, simple syrup | 10.00

Jalapeño Orange Margarita | Tequila, triple sec, jalapeño orange syrup, lime, orange, cayenne salt rim | 10.00

Val's Boxcar Uncle Val's botanical | Gin, triple sec, orange, lemon, simple syrup | 11.00

Drunken Sailor | Rum, lime, pineapple, grenadine, bitters | 10.00

Doctor's Orders | Gin, Aperol, crème de pamplemousse, lemon, orange bitters | 10.00

Non Alcoholic Beverages

Clausthaler NA | 5.00

Reed's Ginger Extra | 4.00

Soda | Coke, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb | 3.15

Mudshark Porter | Medium-bodied and robustly flavorful, Mudshark Porter sports a satisfying dry finish and rich notes of chocolate. Smooth, dark and bittersweet cocoa flavors linger on the palate from the first pint to the last
| ABV 5.2% | IBUs 36 | 16oz 6.25

Premium Lager | Combining traditional Bavarian pilsner flavors with a bolder Northwest profile, the result is an unusually tasty full-bodied lager | ABV 5% | IBUs 23 | 16oz 6.25

Whistling Pig Hefeweizen | Crisp yet easygoing, this unfiltered wheat beer with its classically cloudy appearance characterizes the best German hefeweizens born in the Pacific Northwest
| ABV 5.4% | IBUs 22 | 16oz 6.25

Dark and Dry Cider | Assertive tartness is pleasingly balanced by a gentle richness and hint of caramel and brown sugar. Savor this refreshing glass of complexity | ABV 5% | 16oz 6.50

Sparkling Pear Cider | A blend of Bartelle, Bosc, and Anjou Pears give this cider a gentle zest and delicate sweetness. Complimented by soft, sprightly sparkle | ABV 5% | 16oz 6.50

Ask about Growler and Crowler fills and refills!!

Glutenburg GF IPA in the can | 5.00

Wine

Deer & Lark Cabernet Sauv | Columbia Valley 2018 | 8.00

Georges DuBoeuf Merlot Pays d'Oc | France 2017 | 8.00

Cune Tempranillo Rioja | Spain 2016 | 8.00

Deer & Lark Chardonnay | Columbia Valley 2019 | 8.00

Ryan Patrick Pinot Grigio | Columbia Valley 2018 | 8.00

Côtes du Rhône Rosé Rhône Valley | France 2018 | 8.00

JFJ Champagne | California | 5.50

Coffee | Olympia Coffee Roasters | 3.50

Other | Tea, Lemonade, Arnold Palmer | 3.15

Strawberry Lemonade | 4.50