



G R I L L M E N U

S T A R T E R S

FRIED CALAMARI \$13

lemon pepper aioli, lemon wedge

TEMPURA CHICKEN BITES \$10

green onions, black sesame seeds, thai chili sauce, jasmine rice, english cucumbers, vegan option available with tofu

CHICKEN WINGS 8PC \$17

choice of dressing: buffalo, garlic parmesan, sweet chili lime, or BBQ

EPIC NACHOS \$19

spicy chorizo, pepper jack cheese, queso sauce, pickled peppers, jalapenos, black beans, cilantro, green onion mulch, grated cotija cheese, cumin crema, pico de gallo, smashed avocado, lime wedge

QUESADILLA \$14

pepper jack cheese, spicy chorizo, cilantro, green onion mulch, grated cotija cheese, cumin crema, queso, pico de gallo, lime wedge

BASKET OF O'RINGS \$9

homemade chipotle mayo

GARLIC PARMESAN FRIES \$6

fresh parsley

G R E E N S

PROTEIN OPTIONS

4oz Salmon Filet +\$10

6oz Chicken Breast +\$5

6oz Crispy Calamari +\$8

Breaded or Buffalo Style Chicken Strip +\$5

CAESAR SALAD \$8.50/\$12

romaine lettuce, parmesan cheese, croutons, lemon wedge, *make it a wrap with chicken for \$14*

TACO SALAD \$13

spicy chorizo, romaine lettuce, cheddar cheese, green onions, diced tomatoes, pickled peppers, cilantro, house spicy ranch, crispy tortilla chips

STRAWBERRY SALAD \$8.50/\$17

mixed greens, shredded chicken breast, red seedless grapes, candied pecans, Gruyere cheese, tossed in honey mustard dijon dressing

CEVICHE TOSTADA \$9/\$18

prawns, calamari rings, jalapenos, tomatoes, avocado, green onion, cilantro, citrus juices, lime crema, fried corn tostada



GRILL MENU



ENTREES

All burgers come on a brioche bun with our hand-pressed fries. Substitute fries for a side salad or onion rings +\$2. Substitute patty for beyond patty +\$3.

CASCADE CLUB \$15

sliced turkey breast, applewood smoked bacon, lettuce, tomato, brie, smashed avocado, mayo, honey wheat bread

BLTA&E \$13

apple smoked bacon, butter lettuce, tomato, crushed avocado, fried egg, mayo on honey whole wheat bread

ZESTY GRILLED CHICKEN SANDWICH \$16

herb marinated chicken breast, applewood smoked bacon, pepper jack cheese, lettuce, tomato, red onion, chipotle mayo

BRONZED SALMON BURGER \$17

salmon fillet, mixed greens, sliced tomato, stonground mayo

GOLD MOUNTAIN BURGER \$16

1/2lb beef patty, applewood smoked bacon, cheddar cheese, caramelized onions, lettuce, house mayo

FAIRWAY \$13

1/2 beef patty, cheddar cheese, red onion, lettuce, tomato, house mayo

CLASSIC FRENCH DIP \$14

top sirloin, provolone, french roll

BURGER DIP \$14

1/2lb beef patty, provolone, french roll

PHILLY CHEESESTEAK \$17

sauted mushrooms, bell peppers, french roll, queso on the side, caramelized onions

PATTY MELT \$14

1/2lb beef patty, swiss cheese, caramelized onions, house mayo, grilled rye bread

THE REUBEN \$16

sliced pastrami, swiss cheese, sauerkraut, russian dressing

CURRY BOWL \$8

curry sauce with seasonal vegetables, choice of protein, tofu \$2, chicken \$5

3PC FISH N CHIPS \$16

beer-battered cod, hand-pressed fries, coleslaw

TACOS

AL PASTOR TACOS \$7.50/\$15

grilled al pastor chicken, flour tortilla, chipotle mayo, cilantro, onion pico de gallo, slaw mix

FISH TACOS \$7.50/\$15

beer-battered cod, chipotle mayo, cilantro, onion, slaw mix, pico de gallo

PIZZA

PEPPERONI \$16

SUPREME \$18

MARGHERITA \$15

HAWAIIAN \$17

CHEESE \$14.50

BUILD YOUR OWN \$14.50

each additional topping +\$1.50
bacon, pepperoni, sausage, pineapple,
pickled peppers, ham, sliced tomato, basil,
black olives, pickled jalapenos, mushrooms

DESSERT

NEW YORK CHEESECAKE \$7

SORBET \$6

