



## Burgers & More

All our burgers and sandwiches are served with seasoned fries  
 GF Bun: \$4.00; Add bacon: \$3.00; Sub Side Salad or side Caesar: \$4.00

<u>Classic Cheeseburger*</u>	\$16
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty, Tillamook cheddar cheese on a brioche bun with aioli, mixed greens & tomato	
<u>Mushroom Swiss Burger*</u>	\$18
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, mushrooms, mayo, mixed greens and onion on a brioche bun	
<u>Fish Sandwich</u>	\$20
Fish of the day, lightly breaded and fried, served on a brioche bun with tartar sauce, red onion, mixed greens and tomato	
<u>Cranberry Feta Elk Burger*</u>	\$24
Seasoned fresh, local 1/3 lb elk burger patty grilled to order topped with cranberry sauce, feta cheese, mixed greens and mayo on a brioche bun	
<u>Surf &amp; Turf Burger*</u>	\$24
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, 3 grilled prawns, mixed greens tomato, onion, mayo & cocktail sauce on a brioche bun	
<u>Grilled Chicken &amp; Bacon Sandwich*</u>	\$20
Seasoned and grilled chicken breast served on a pub bun with avocado mayo, lettuce, tomato, Tillamook Cheddar cheese and bacon	

## Entrees

All entrees are served as described, no modifications or substitutions

<b>Fish &amp; Chips:</b>	<b>\$22.00 to \$28 depending on fish the fish</b>
Catch of the day (halibut, albacore tuna, cod or rockfish) battered in a light citrus soda batter, deep fried and served with tartar sauce and seasoned fries	
<b>Fried Oysters &amp; Fries</b>	<b>20</b>
Deep fried oysters served with fries, tartar sauce & cocktail sauce	
<b>Steamer Clams GF</b>	<b>22</b>
One pound of steamed clams sautéed in wine, garlic butter, herbs, onion, cherry tomatoes and smoked sausage, served with warm bread & butter. GF bread available for an additional \$4.00	
<b>Garlic Parmesan Linguine</b>	<b>28</b>
Home made fresh Linguine pasta tossed in butter & garlic and Parmigiano Reggiano cheese. Add your choice of one (grilled chicken, shrimp, salmon). Served with toasted bread & garlic butter	
<b>Cioppino</b>	<b>32</b>
A medley of seafood (clams, mussels, calamari, fish, crab leg, scallops, shrimp) in a delightful tomato & vegetable sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<b>Gumbo</b>	<b>24</b>
Hearty stew made with file and okra, chicken, sausage & shrimp served hot over cooked rice	
<b>German Sausage with Cabbage &amp; Noodles</b>	<b>24</b>
Two German sausage links boiled in IPA beer and grilled, served over braised cabbage with bacon, shallots, garlic and noodles	
<b>Chicken Mole</b>	<b>20</b>
Boneless chicken thighs in mole sauce, served with rice, black beans and fresh pico	
<b>Steak with Garlic Butter* GF:</b>	<b>\$32 to \$38 depending on the cut</b>
Steak (ask server for the cut of the day) topped with garlic butter, served with seasoned rice and vegie of the day. Add 4 grilled prawns for \$8.00	

## Salads & Tacos

Add 4 oz salmon \* (+\$12), 6 oz chicken (+\$10) 4 prawns (+\$8)

<u>Nicoise Salad with House Canned Albacore Tuna GF</u>	\$22
Mixed greens, red potatoes, green beans, 1 egg, red onion, olives, tomatoes, home canned locally caught Albacore tuna, Nicoise dressing	
<u>Red Beet and Citrus Salad GF</u>	\$15
Sliced red beets, mandarins, mixed greens, parsley, chopped candied walnuts over honey & Greek yogurt sauce, drizzled with EVOO	
<u>Spring Mix Salad GF</u>	\$12
Spring mix, carrots, red onion, feta cheese crumbles, candied walnuts, apples with house made dressing (ranch, balsamic vinaigrette, cilantro lime)	
<u>Shrimp Salad with Avocado Lime Dressing GF</u>	\$20
Mixed greens, corn, cherry tomatoes, bell peppers, feta cheese topped with grilled shrimp and a side of avocado lime dressing	
<u>Caesar Salad</u>	\$12
Traditional Caesar salad with dressing made in house, topped with grated parmesan and garlic croutons. Add grilled chicken or salmon for a complete meal	
<u>Fish Tacos GF</u>	\$18
Three (3) corn tortilla tacos with grilled fish of the day, topped with slaw, fresh Pico de Gallo and cilantro lime crema. Add rice & black beans and make it a meal (+\$6.00)	
<u>Baja Shrimp Tacos GF</u>	\$18
Three (3) corn tortilla tacos loaded with grilled shrimp, topped with slaw, apple & pineapple Pico de Gallo and cilantro crema. Add rice & black beans and make it a meal (+\$6.00)	

### Small Plates

<b>Calamari w/pepperoncini</b>	<b>\$16</b>
<b>Garlic Feta Fries GF</b>	<b>\$10</b>
<b>Oyster shooter GF</b>	<b>\$4</b>
<b>Prawn Cocktail GF</b>	<b>\$16</b>
<b>Side Salad</b>	<b>\$8</b>
<b>Side Caesar Salad</b>	<b>\$8</b>
<b>Chicken Strips &amp; Fries</b>	<b>\$12</b>
<b>One Piece Fish &amp; Fries</b>	<b>\$12</b>
<b>Chicken Quesadilla</b>	<b>\$12</b>

### Soups

<u>Clam Chowder GF - Cup (8 oz) / Bowl (12 oz)</u>	\$10/16
Delicious gluten free clam chowder with calms & bacon, made in house, served with oyster crackers (crackers are not GF)	
<u>Chicken Paprikash GF - Cup (8oz) / Bowl (12 oz)</u>	\$9/15
Traditional Serbian stew (8 oz) made with chicken, potatoes, peas, onion and paprika, served with a slice of French Bread for dipping (bread is not GF)	

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**Automatic gratuity of 20% for parties of 5 or more**  
**One payment type (cash or card) per party/table only.**  
**GF = Gluten Free**

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



503-355-2200

# DRINKS

## Pints on Draft

Michelob Ultra	\$6
Buoy IPA	\$7
Buoy Pilsner	\$7
Public Coast Hazy IPA	\$7
Pelican Kiwanda Cream Ale	\$7
Seasonal	\$8

## Beer & Cider Bottles/Cans

Ace Pineapple Cider	\$7
Incline Marionberry Cider	\$7
Alaskan Amber	\$7
Pelican Tsunami Stout	\$7
Shock Top Belgian White Ale	\$7
Landshark Lager	\$7
Bud Light Seltzer	\$7
Ninkasi Total Domination IPA	\$7
Budweiser & Bud Light	\$5

## Soft Drinks, Espresso & More

<b>Fountain Drinks</b>	\$3
Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (Served on Site only)	
<b>Hot Tea &amp; Honey</b>	\$5
English Breakfast, Green Tea, Mint Herbal Tea, Myer Lemon Herbal Tea, Earl Gray, Orange Spice	
<b>Other Beverages</b>	\$4
Bottled Water, Coke, Diet Coke, Sprite, Minute Made Lemonade; Glass: Orange Juice, Apple Juice, Whole Milk	
<b>Latte</b>	\$7
(Plain or Vanilla) & Mocha & Cappuccino	
<b>Americano &amp; Espresso</b>	\$5

# Cocktails

<b>Violet Margarita</b>	\$12
(Crema de Violette, Sauza Gold Tequila, lavender syrup, sour mix, fresh lime)	
<b>Texas Peach Martini</b>	\$12
(Deep Eddy Peach Vodka, fresh lime juice, jalapeno slices, pineapple juice)	
<b>Blackberry Margarita</b>	\$9
(Sauza Gold Tequila, Monin Blackberry Syrup, House Made Sour Mix, Salt Rim)	
<b>Classic Old Fashioned</b>	\$9
(Jim Beam, Bitters, simple syrup, muddled orange, Bordeaux Cherry)	
<b>Whiskey Punch</b>	\$8
(McNaughton's Whiskey, Pineapple Juice, Fresh Lemon Juice, Simple Syrup)	
<b>Grapefruit Breeze</b>	\$10
(Deep Eddy Grapefruit Vodka, Fresh Lime Juice, and Soda)	
<b>Oasis</b>	\$9
(Seagram's Gin, Blue Curacao and tonic)	
<b>Malibu Bay Breeze</b>	\$8
(Malibu Rum, Pineapple Juice, Cranberry Juice)	
<b>Stratosphere</b>	\$8
(Sparkling Wine & Crema de Violette)	

## Guests Favorites

<b>Sand Dollar Mules</b>	\$9
Choice of: Smirnoff Vodka, Seagram's Gin, Sauza Gold Tequila, McNaughton's Whiskey or Fireball with Cock & Bull Ginger Beer & Lime	
<b>Bloody Mary</b>	\$9
House made medium spicy mix, Smirnoff Vodka, Celery, Lime & pickled garnish assortment	
<b>Sand Dollar Cocktail</b>	\$12
Smirnoff Vodka, Peach Schnapps, Melon Liqueur, Southern Comfort, orange juice, pineapple juice, grenadine and a splash of soda	
<b>Sand Dollar Martini</b>	\$15
Rogue Spruce Gin, Blue Curacao, Lemon Juice, Simple Syrup	
<b>Lemon Drop Martini</b>	\$14
Smirnoff Citrus, Fresh Lemon Juice, Simple Syrup & Sugar Rim	

# Wines

<b>House Wine</b>	\$5   \$23
Chardonnay, Cabernet Sauvignon	
<b>Chateau Ste. Michelle</b>	\$9   \$40
Riesling, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon	
<b>Eola Hills</b>	\$9   \$40
Pinot Noir, Pinot Gris, Rose	
<b>Brut Sparkling Wine</b>	\$8   \$38

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