



Burgers & More

All our burgers and sandwiches are served with seasoned fries
 GF Bun available for burgers for \$4.00

Classic Cheeseburger*	\$16
Grilled to order, fresh, local 1/3 lb seasoned wagyu pacific premium burger patty, Tillamook cheddar cheese on a pub bun with aioli, mixed greens & tomato	
Mushroom Swiss Burger*	\$18
Grilled to order, fresh, local 1/3 lb seasoned wagyu pacific premium burger patty topped with Swiss Cheese, Mushrooms, mixed greens and onion on a buttered pub bun	
Salmon Burger*	\$18
Salmon patty made in house and grilled, tartar sauce, mixed greens, tomato & pickled onions on a pub bun	
Cranberry Feta Burger*	\$18
Seasoned fresh, local 1/3 lb wagyu pacific premium burger patty grilled to order topped with cranberry sauce and feta cheese, caramelized onions, mixed greens and mayo on a pub bun	
Chicken Caramelized Onion Grilled Cheese Sandwich	\$18
Grilled chicken breast, Tillamook cheddar cheese, mayo, caramelized onion on a thick, toasted sourdough bread	
Cheese Curd Burger*	\$18
Seasoned fresh, local 1/3 lb wagyu pacific premium burger patty grilled to order, topped with caramelized onions and deep fried cheese curds, mixed greens and mayo on a pub bun	
Cod Fish & Chips	\$22
Cod Loin battered in house in a light citrus soda batter, deep fried and served with tartar sauce and fries	

Dinner Entrees

Served after 4:00 PM, not available for take out

Cioppino	34
A medley of seafood that may vary from one day to another (clams, mussels, calamari, fish, crab, scallops) in a delightful tomato & vegetable sauce, served with garlic bread (GF bread available for \$4.00 upcharge)	
Steamer Clams	22
One pound of steamed clams sautéed in wine & garlic butter, herbs, onion, cherry tomatoes and smoked sausage, served with garlic bread. GF bread available for an additional \$4.00	
Macadamia Nut Crusted Salmon	32
Grilled local fresh Coho salmon, crusted with macadamia nuts, served with white rice, veggie of the day and citrus wine reduction	
Linguini Alfredo	28
Hand made linguini in house, original recipe Alfredo sauce, topped with your choice of grilled chicken, shrimp, strip steak or salmon & garlic bread	
Honey Dijon Pork Chops * GF	24
Two pork chops marinated in honey dijon mustard sauce, grilled and topped with creamy honey dijon wine sauce, served with creamy polenta and veggie of the day	
NY Strip Steak with Garlic Butter* GF	32
8 oz NY Strip steak topped with garlic butter, served with creamy polenta and veggie of the day	
Bruschetta Chicken Linguini	28
Hand made linguini with a blend of tangy balsamic, basil, blistered tomatoes and juicy balsamic chicken, herbs and Parmesan cheese	

Salads, Soups & Tacos

Add 6 oz salmon * (+\$12), 6 oz steak * (+\$12), 6 oz chicken (+\$10)

Nicoise Salad GF	\$15
Mixed greens, red potatoes, green beans, 1 egg, red onion, olives, tomatoes, Dijon mustard vinaigrette	
Strawberry Mixed Greens Salad GF	\$15
Sliced strawberries, mixed greens, red onion, chopped candied walnuts, feta cheese crumbles, strawberry vinaigrette	
Spring Mix Salad GF	\$10
Spring mix, carrots, red onion, feta cheese crumbles, candied walnuts, apples with house made dressing (ranch, strawberry vinaigrette, balsamic vinaigrette, cilantro lime)	
Shrimp Salad with Avocado Lime Dressing	\$18
Mixed greens, corn, cherry tomatoes, bell peppers, feta cheese topped with grilled shrimp and a side of avocado lime dressing	
Grilled Rock Fish Taco GF	\$18
3 corn tortillas topped with sweet & tangy sauce, slaw, pineapple & apple pico grilled local rock fish and avocado crema	
Corkscrew Shrimp Tacos	\$18
3 corn tortillas topped with roasted red pepper, honey sriracha aioli slaw, deep fried corkscrew shrimp, avocado crema	
Clam Chowder - Cup GF/ Bowl/ Bread Bowl	\$10/16/18
Delicious gluten free clam chowder made in house, served with oyster crackers (not GF)	
Chicken Paprikash - Cup GF/Bowl/ Bread Bowl	\$10/16/18
Traditional Serbian stew made with chicken, potatoes, peas, onion and paprika, 8 oz, served with French Bread	

Happy Hour

3 pm to 5 pm daily
 Served in the Bar/ Lounge only

Deep fried cheese curds	\$8
BBQ chicken strips & fries	\$8
Corkscrew Shrimp Basket	\$10
Salmon Slider & Fries	\$10

Guest Favorites

Calamari w/peperoncini	\$14
Garlic Feta Fries GF	\$10
Oyster shooter GF	\$4
Pan Fried Oysters	\$20
Prawn Cocktail	\$15

Automatic gratuity of 20% will be added to parties of 5 or more, One payment per party/group/table only.
 To avoid one credit card payment, you can each pay by cash.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
 GF = Gluten Free



503-355-2200

DRINKS

Happy Hour

Served 3 PM to 5 PM in Bar/Lounge only

Mojito	\$6
Bloody Mary	\$6
Blueberry Gin Fiz	\$6
Rosemary Grayhound	\$6
Rose City Gin/Vodka + mix	\$4
Castillo Rum + Mix	\$4

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	\$6

Wine Cocktails

Campari Spritz (Sparkling Wine, Campari, and Soda over Ice)	\$7
Rockaway Sunset (Red Wine, Grand Marnier & Coca Cola over Ice)	\$7
Summer Dream (Riesling, Orange Juice & Soda over ice)	\$7
Mimosa (Sparkling Wine & Orange Juice)	\$10
Stratosphere (Sparkling Wine & Creme De Violette)	\$10

Cocktails

Sand Dollar Martini (Rogue Spruce Gin, Blue Curacao, Lemon Juice, Simple Syrup)	\$15
Sand Dollar Mule (Choice of Vodka, Gin, Tequila, Whiskey or Fireball with Lime & Cock and Bull Ginger Beer)	\$12
Sand Dollar Cocktail (Vodka, Peach Schnapps, Melon Liqueur, Southern Comfort, orange and pineapple juices, grenadine and a splash of soda)	\$15
Lemondrop Martini (Citrus Smirnoff, Fresh Lemon Juice, Simple Syrup & Sugar Rim)	\$15
Blackberry Margarita (Sauza Gold Tequila, Monin Blackberry Syrup, House Made Sour Mix, Salt Rim)	\$12
Texas Peach Martini (Deep Eddy Peach Vodka, Fresh Lime Juice, Jalapeno Slices, Pineapple Juice)	\$15
Whiskey Punch (McNaughton's Whiskey, Pineapple Juice, Fresh Lemon Juice, Simple Syrup)	\$10
Grapefruit Breeze (Deep Eddy Grapefruit Vodka, Fresh Lime Juice, and Soda)	\$12
Oasis (Seagram's Gin, Blue Curacao and tonic)	\$10
Malibu Bay Breeze (Malibu Rum, Pineapple Juice, Cranberry Juice)	\$10

Pints on Draft

Michelob Ultra	\$7
Buoy IPA	\$8
Buoy Pilsner	\$8
Public Coast Hazy IPA	\$8
Pelican Kiwanda Cream Ale	\$8
Seasonal	\$9

Wines

Bucket List Chardonnay, Cabernet Sauvignon	\$5 \$23
Chateau Ste. Michelle Riesling, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon	\$9 \$40
Eola Hills Pinot Noir, Pinot Gris, Rose	\$9 \$40
Cooks Brut Sparkling Wine	\$8 \$38

Soft Drinks, Espresso & More

Fountain Drinks Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (Served on Site only)	\$3
Hot Tea & Honey English Breakfast, Green Tea, Jasmine Green, Peppermint, Myer Lemon Herbal Tea, Chai Spice, and Orange Spice	\$5
Bottled Bev, Bottled Water, Orange Juice, and Apple Juice	\$4
Latte (Plain or Vanilla) & Mocha & Cappuccino	\$7
Americano & Espresso	\$5

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