

BREAKFAST

BREAKFAST 9am - 3pm • Saturday & Sunday

BREAKFAST SPECIALTIES

BREAKFAST PLATTER	10
Two large eggs your way, home-style potatoes and choice of toast	
STEAK & EGGS	16
Famous Weinhard Skirt Steak cooked to order. Served with two eggs your way, home-style potatoes and toast	
SALMON BENNY	18
Wild-caught Pacific smoked salmon benedict with poached eggs, tomato and hollandaise sauce served on english muffin with home-style potatoes	
WEINHARD BENNY	13
Traditional eggs benedict with tomato and hollandaise sauce served with home-style potatoes	
BREAKFAST BURRITO	13
Scrambled eggs, potatoes, bacon, cheddar cheese and salsa, served with home-style potatoes and salsa on the side	
WG BREAKFAST SANDWICH	13
Country fried steak, thick cut Applewood bacon, over-easy egg and Tillamook cheddar cheese served with sausage gravy on a toasted brioche bun and home-style potatoes	
*Sub country steak for WG fried chicken breast	2
COUNTRY FRIED STEAK	12
Two eggs your way, served with home-style potatoes, sausage gravy and choice of toast	
*Sub steak for WG fried chicken	2
CHICKEN & WAFFLES	14
Belgian waffle, served with buttermilk fried chicken, maple	
WAFFLES	6
Belgian, butter & maple	
+ strawberries & whipped cream (seasonal)	+3
BISCUITS & GRAVY	8
Buttermilk biscuits served with sausage gravy	

SIDES

APPLEWOOD THICK CUT BACON	
HALF (2) WHOLE (4)	2.5 / 4
HAM	4
SAUSAGE, 3 LINKS	4
LARGE EGG	2
HOME-STYLE POTATOES	4
GRAVY (CUP)	2.5
AVOCADO	3
TOAST (SLICE) (Sourdough, Wheat, Rye)	1.5
BISCUIT	2.5
SALSA	1.5
SOUR CREAM	1

WEINHARD STYLE YOUR POTATOES —

ADD COUNTRY
GRAVY, CHEDDAR
& BACON

3.5

WEINHARD BEVERAGES DRINK SPECIALS

Bubbly Bar	
Mimosa (single)	7
Bottle	17
Chloe Prosecco	9/36
Spanish Coffee	10

BLOODY MARY BAR

JOIN US EVERY SATURDAY
& SUNDAY FOR OUR
BLOODY MARY BAR!

ROTATING ACCOMPANIMENTS OF
SAUCES, MEATS AND CHEESES
EVERY WEEK, ASK YOUR SERVER
FOR MORE DETAILS.

HOUSE VODKA	
Single / Double	10 / 13
TITO'S / ABSOLUT	
Single / Double	11 / 14
GREY GOOSE	
Single / Double	13 / 16

BOTTOMLESS BEVERAGES

Fresh Brewed Ice Tea	3
Arnold Palmer	3
Shirley Temple	3
Soda Water with lemon/lime	3
Coke, Diet Coke, Sprite	3
Coffee	3

WORKING BEVERAGES

Weinhard Home Brewed Root Beer	4
Stash Hot Tea (choice)	3
Hot Cider	3
Weinhard Hot Chocolate	5
With Whip & Chocolate Drizzle	
Orange Juice 8 oz	5
Berry Lemonade	6

Gratuity: 6-8 18%, one check required for parties of 6 or more // split plate charges: \$3 // *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We always do our best to accommodate special dietary needs but we cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.



STARTERS

- ANTIPASTO** 16
Specialty meats, served with a cheese variety, olives, vegetables, nuts and bread
Great appetizer for 2 or more
- HUMMUS AND PITA** 10
Pita bread and hummus served with greek olives, cucumber and carrots
- FLAT BREAD OF THE DAY** 11
Ask your server for todays creation
- CHICKEN FLAUTAS** 11
Hand made with chicken, black beans, corn, pico de gallo and wrapped in a flour tortilla
- WEINHARD MAC & CHEESE** 12
Made to order with real cheddar and finished with bacon, blue cheese and breadcrumbs
- PULLED PORK QUESADILLA** 12
Our house slow roasted pork with melted cheddar cheese and served with chipotle aioli

SOUP & SALAD

SOUP OF THE DAY

- CUP OR BOWL** 3-5/6
- BLACK AND BLUE SALAD*** 18
Skirt steak atop mixed greens topped with blue cheese and grape tomatoes, served with a choice of dressing – GF
- *ADD CHICKEN/STEAK/SALMON TO THE BELOW SALADS FOR ADDITIONAL:**
- CHICKEN 6OZ** 8
STEAK 8OZ 9
SALMON, 8OZ FILET 10
- QUINOA*** 12
Spring greens, quinoa, grape tomatoes, dried cranberry, black beans, corn and feta crumbles, served with cilantro lime vinaigrette
- HOUSE CAESAR SALAD*** 8/12
Hearts of Romaine lettuce hand tossed in Caesar dressing, topped with shaved Parmesan and croûtons
- WG MIXED GREENS*** 7//11
Spring greens topped with tomato, cucumber, red onion, croûtons and choice of dressing
- DRESSINGS:**
Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette and Honey Mustard

BURGER & SANDWICHES

SERVED WITH FRENCH FRIES OR COLESLAW

- Sub:
- Hand Tossed Garlic Fries 1
Garlic Parmesan Fries 2
Cup of Soup or Mixed Greens 2
Gluten Free Bun additional 2
Veggie Burger 2
- WEINHARD BACON CHEESE BURGER *** 14
½ lb. fresh blend of brisket, short-rib and chuck served with trimmings on the side (lettuce, tomato, red onion, pickles & aioli)
- WEINHARD BURGER *** 12
Served on a brioche bun with trimmings on the side (lettuce, tomato, red onion, pickles & aioli)
***ADD CHEESE** 1
- WEINHARD SPICY REUBEN** 14
Hand Sliced corned beef brisket topped with sauerkraut, chipotle aoli & swiss cheese served on marble rye
- WEINHARD BBQ PULLED PORK** 13
House slow roasted pulled pork topped with our homemade coleslaw
- CHIPOTLE CRISPY CHICKEN WRAP** 14
Hand breaded chicken with cheddar, apple wood smoked bacon, romaine lettuce, pickles and tomatoes wrapped in a flour tortilla with our chipotle aioli
- WG CLASSIC BLT** 12
Applewood smoked bacon on sourdough, romaine lettuce, tomato and dill aioli
- TURKEY CLUB** 14
WG house roasted turkey, bacon, ham, cheddar, lettuce, tomato on sourdough with dill aioli
- WG GRILLED CHEESE** 10
Cheddar cheese and tomato on sourdough -Add bacon \$1

SIDES

- HOUSE FRENCH FRIES** 8
HAND TOSSED GARLIC FRIES 9
SAUTÉED VEGETABLES 5
GARLIC MASHED POTATOES 7
WILD RICE 7
GARLIC BREAD 3
1/2 AVOCADO 3
GARLIC PARMESAN FRIES 10

WEINHARD IPA FISH & CHIPS 16

Wild caught house prepared cod in our own Weinhard IPA batter and served with french fries
Add \$1 for hand tossed garlic fries

ENTRÉES 4 PM

- WEINHARD SKIRT STEAK *** 18
Served with a cremini mushroom reduction, garlic mash potatoes and sautéed vegetables - GF
- CHICKEN MARSALA** 18
Chicken, house crafted mushroom marsala, prosciutto, and wild rice
- MOM'S POT-ROAST** 16
Slow roasted in house served with garlic mash potatoes and sautéed vegetables - GF
- WILD CAUGHT PACIFIC SALMON** 22
Sautéed 8 oz wild caught Pacific Salmon fillet served with rice pilaf and seasonal vegetables
- WILD MUSHROOM MARSALA RAVIOLI** 18
Wild mushroom ravioli in our hand crafted marsala sauce, served with garlic bread
- FETTUCCHINE ALFREDO YOUR WAY** 14
Pasta Weinhard style in our scratch made Alfredo sauce, served with garlic bread
- CHICKEN 8 OZ SALMON FILLET** 22 24

BOTTOMLESS BEVERAGES

- Fresh Brewed Ice Tea 3
Arnold Palmer 3
Soda Water with lemon/lime 3
Coke, Diet Coke, Sprite 3
Lemonade 3
Coffee 3

WORKING BEVERAGES

- Weinhard Home Brewed Root Beer 5
Stash Hot Tea (choice) 3
Hot Cider 3
Weinhard Hot Chocolate 5
With Whip & Chocolate Drizzle
Lemonade w/ fresh fruit 6

Gratuity: 6-8 18%, one check required for parties of 6 or more // split plate charges: \$3 // *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We always do our best to accommodate special dietary needs but we cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

BEER & CIDER

ON DRAFT

- On Rotation Micro Brews* 6
- Fort George Vortex IPA* 6
- Oregon City Brewing Rotating* 6
- Coin Toss Brewing "The Weinhard IPA"* 6
- Weinhard Home Brewed Root Beer (Non Alcoholic)* 5
- Rotating Cider* 7

BOTTLE / CAN

- Black Butte Porter* 5
- Coors Light 16oz* 4

WINE

CANYON ROAD HOUSE SELECTIONS

- Chardonnay • Pinot Grigio • Cabernet Sauvignon*
7.5 | 30

WHITE

- Washington Hills Chardonnay* 8 | 30
- Pacific Rim Sweet Reisling* 8 | 30
- Ava Grace Rosè* 8 | 30
- Brancott Sauvignon Blanc* 8.5 | 32
- Eola Hills Pinot Grigio* 8.5 | 32
- Kendall Jackson Chardonnay* 9 | 34
- Chloe Prosecco* 9 | 34

RED

- Columbia Winery Red Blend* 8.5 | 32
- Waterbrook Cabernet Sauvignon* 8.5 | 32
- Eola Hills Pinot Noir* 9 | 34
- Alamos Malbec Argentina* 9 | 34
- Elouan Pinot Noir* 13 | 50
- Rodney Strong Upshot Red Blend* 13 | 50

SPECIALTY WINE BY THE BOTTLE

- Orin Swift Abstract California* 59
- Louis Martini Cabernet Sauvignon Napa* 69
- Orin Swift 8 Years in the Desert* 79
- Quilt Cabernet Sauvignon Napa* 72
- Dobbles Patricia Cuvée Pinot Noir* 85



SIGNATURE COCKTAILS

OLD FASHIONED

*Knob Creek Bourbon, Bordeaux Cherry,
Sugar, Orange & Bitter Housewives Knob
Creek Cherry Bitters 12*

MANDARIN COSMOPOLITAN

*Stoli Orange Vodka, Lime, Orange Liqueur
& Cranberry 10*

LEMON DROP

Stoli Citros Vodka, Lemon & Sugar 10

MOSCOW MULE

Absolut Vodka & Lime Ginger Beer 10

COCONUT MOJITO

*Malibu, Bacardi Rum, Mint, Lime,
Sugar & Soda 10*

DIRTY MARTINI

Aviation Gin & Olive Juice 10

PALOMA

*Cazadores Tequila, Lime, Sugar,
Grapefruit & Soda 9*

CADILLAC MARGARITA

*Hornitos Plata Tequila, Gran Gala
& House Mix 12*

BLOODY MARY

Absolute Vodka, Tomato Juice & Spices 10

3 BARREL OLD FASHIONED

*Basil Hayden Bourbon, Knob Creek, Bookers,
Bordeaux Cherry, Sugar, Orange & Bitters 20*

