

APPETIZERS

- Deep Fried Pickles or Green Beans** \$7 **Mozzarella Cheese Sticks** \$7
Mushrooms (sauteed in white wine or beer battered) \$8
Sample Plate (mushrooms, onion rings, deep fried shrimp, mozzarella sticks, & clam strips) \$14
Fried Shrimp or Clams with spicy red sauce. \$8 **Jumbo Prawn or Bay Shrimp Cocktail** \$11
Manila Steamer Clams with garlic toast. \$13 **Calamari** \$9
Hot Wings \$10 **French Fries** \$4 **Beer Battered Onion Rings** \$7

SWEET TALK

All Desserts are made in our kitchen with authentic recipes that have been handed down for decades

- Homemade Pies**..... \$4
Old Fashioned Marionberry Cobbler \$5 **Ala Mode**\$6

BEVERAGES

- Coffee** \$1⁰⁰ **Stash Hot Tea** \$2⁰⁰ **Lipton Iced Tea** with refill \$3⁰⁰
FRESH FRUIT Lemonade with refill \$4⁵⁰ **Lemonade** with refill \$3⁰⁰
2% Milk Reg \$3⁰⁰ Large \$4⁰⁰ **Hot Chocolate** with whipped cream \$2⁵⁰
Soft Drinks with refill: \$2⁷⁵ (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Dr. Pepper)

Growlers / Refills Available

Domestic Draft Brews

Pounder \$3²⁵ Pitcher \$12

Import Brews

Pounder \$4²⁵ Pitcher \$15

Beer Tasters Tray of 4 different flavors.....\$7

~ Wine Menu ~

Kestrel Chardonnay \$8 glass \$19 bottle
creamy apple and light oak.

Carabella Reserve Chardonnay \$32 bottle only
rich ripe pear, baking spice, single vineyard oak.

Kiona Red Blend \$9 glass \$19 bottle
rich and cozy blackberry jam with baking spice.

Jones of Washington Cabernet \$9 glass \$25 bottle
dark cherry and pomegranate with mocha and rose petal.

David Hill Pinot Noir \$10 glass \$25 bottle
light bright bing cherry and summer strawberry

Marks Ridge Pinot Noir \$30 bottle only
scents of stone fruits with sweet floral aromas,
finishes with black cherry and wet earth sensations.

Milbrandt Riesling \$8 glass \$19 bottle
slightly sweet and floral.

Steele Pacini Red Zinfandel \$30 bottle only
ripe wild berry, spice and cola.

Airlie Dry Gewurtraminer \$10 glass \$25 bottle
spicy with pineapple and ginger.

Guardian Cellars Red Blend \$40 bottle only
intense blackberry, pepper and mocha.

Anne Amie Pinot Noir \$11 glass \$28 bottle
dark cherry, sweet tobacco and chocolate.

Oregon Blossom Blush \$8 glass \$19 bottle

House Wines \$5 glass \$8 half carafe \$17 full carafe
Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Our Signature Bloody Mary Meals

Classic with green olive \$6

Pepper Bacon with green olives, asparagus, & pepper bacon \$7

Cajun Surf & Turf with Angus sirloin tips, and jumbo prawns \$14

Sampler with mozzarella stick, deep fried mushrooms, onion rings, hot-wing, and deep fried prawn \$12

Southern Chicken Bacon Ranch with hand breaded chicken tenders, thick hickory bacon & sweet potato fries \$12