

# PRELUDE

## caesar salad 11.00

romaine, parmesan cheese,  
croutons, caesar dressing  
(dressing includes anchovies)  
add chicken +3

## chop house salad 12.00

mixed greens, capicola ham,  
tomato, egg, bacon, blue cheese,  
avocado & jalapeno ranch

## beechy tots 10.50

beecher's cheese sauce, scallions,  
bacon bits, pickled red chiles

## diablo wings 15.00

house diablo sauce, ranch, celery  
& carrots

## grilled pineapple teriyaki wings 15.00

sweet & spicy pineapple glaze,  
wasabi slaw



### BUILD YOUR OWN MAC & CHEESE

elbow macaroni with house  
white cheese sauce with your  
choice of four flavors **\$13**

#### ADD WHAT YOU LIKE

**vegetables:** tomato · mushroom · roasted red pepper  
scallion · pickled chiles · caramelized onion

**cheeses:** tillamook white cheddar · feta  
beecher's flagship · blue cheese

**add protein\* +2.00:** bacon · ham · chicken

### WOOD FIRED PIZZA

#### big cheeser 14.00

hand tossed with traditional pomodoro sauce, fresh mozzarella,  
parmesan & tillamook white cheddar with fresh herbs

#### pepperoni 16.00

hand tossed with traditional pomodoro sauce, fresh mozzarella,  
tillamook white cheddar & shaved pepperoni with fresh herbs

#### from the garden 15.00

hand tossed with traditional pomodoro sauce, fresh mozzarella,  
tillamook white cheddar, mushroom, red bell pepper, jalapenos  
& tomatoes with fresh herbs

#### margherita 16.00

hand tossed with basil pesto, tomato, fresh mozzarella, shaved  
red onion & extra virgin olive oil with fresh herbs

#### the big meat 17.00

hand tossed with traditional pomodoro sauce, fresh mozzarella,  
tillamook white cheddar, pepperoni, chorizo & capicola with  
extra virgin olive oil with fresh herbs

# MAIN ACT

## half pounder burger 14.00

½ pound beef patty, romaine,  
tomato, pickle & red onion  
add tillamook white cheddar,  
bacon or grilled pineapple for 1.50  
each

## country fried chicken sammich 15.00

tillamook white cheddar, cider  
slaw, pickles, honey mustard aioli

## bistro club 13.00

grilled chicken, romaine, tomato,  
bacon, red onion, roasted garlic  
aioli & tillamook white cheddar on  
sourdough



ORDER ANY MAIN ACT YOUR WAY:  
GET NAKED [LETTUCE WRAP]  
GET DRESSED [BUN]

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*all menu items are prepared in a kitchen where nuts and gluten are present.

# BEER



## DRAFT

- stella artois, pilsner 6
- seasonal beer 7
- elysian, mens room red 6
- square mile, cider 6
- lagunitas, seasonal 7
- diamond knot, ipa 7

## BOTTLE

- budweiser, lager 6
- bud light, lager 6
- rainier, lager 6
- guinness, stout 7
- seattle cider, dry 9
- space dust, ipa 7
- beck's, non-alcoholic 6

## SIGNATURE COCKTAILS

pineapple express 13  
buffalo trace bourbon, caramelized  
pineapple puree, whiskey bitters, club  
soda, amarena cherries

the naked experience 13  
bsb brown sugar bourbon, pineapple  
juice, lemonade, cherry

cranberry magnolia 12  
champagne, orange juice,  
cranberry juice, grand marnier

red dawn 13  
big gin, grand marnier, aperol, simple  
syrup, lemon juice, cherry juice

**ASK FOR OUR FULL LIST  
OR WE CAN MIX  
WHATEVER YOU LIKE**

# WINE

## GLASS / BOTTLE

### SPARKLING

townshend, sparkling, wa  
10 / 35

### WHITE

ruby sky, chardonnay, wa  
7 / 16  
mer soleil, chardonnay, wa  
10 / 36  
erath, pinot gris, or  
8 / 25  
bogle, sauvignon blanc, ca  
8 / 25

### RED

concannon of paso robles, cabernet, ca  
8 / 20  
ruby sky, cabernet, wa  
7 / 16  
pacific, pinot noir, or  
9 / 28  
j. lohr, pinot noir, ca  
10 / 35  
petite petit, petit syrah, ca  
9 / 28  
revelry, merlot, wa  
9 / 28  
conundrum, red blend, ca  
10 / 36  
graffigna, malbec, argentina  
7 / 20