

starters

# BIRRIA CIGARS 16

braised flank steak, oaxaca cheese, avocado-tomatillo salsa, charred pepper coulis, chili oil, pickled carrots, golden tortillas, cilantro micros.

# CHILI CRISP AHI POKE 18

yellowfin tuna, house chili crisp, toasted peanuts, ponzu, charred scallion aioli, crispy wontons.

## CRISPY BRUSSELS SPROUTS GF 15

balsamic reduction, citrus goat cheese, candied walnuts.

## KOREAN CAULIFLOWER 15

crispy fried cauliflower, gochujang bbq, sesame pickled cucumbers, black + white sesame seeds.

# BREAD 8

rosemary buttered baguette, whipped bleu cheese, smoked onion jam, pickled tomatoes.

# GARLIC-PARM FRIES

7

fresh garlic, shredded parm, parsley, jalapeño aioli.

salads

add chicken 5 add ahi 7 add shrimp 6

7 | 11

7 | 11

18

# KALE + SQUASH GF

kale, arugula, mixed greens, roasted butternut squash, pickled onions, crushed walnuts, goat cheese, honey vinaigrette.

## **CAESAR**

romaine, parmesan, croutons, pepperoncini, lemon, house caesar dressing.

#### **SESAME AHI**

greens, cabbage, carrots, pickled onions, sesame pickled cucumbers, crushed wontons, chili oil, honey-sesame dressing.

## SOUP OF THE DAY

6 | 10

# refreshments

рор	3
iced tea	3
lemonade	3
coffee	3
huckleberry lemonade	3.5
hot tea	3
perrier	4
red bull	5
shirley temple	3
roy rogers	3
orange juice	3
cranberry juice	3



# lunch entrees.

C ROCK BURGER 2.0 6 oz. american kobe beef, smoked gouda, c-rock bacon,	20	alehouse battered cod, honey- jalapeño slaw, lemon, tartar, fries.	
bacon jam, roasted garlic aioli, arugula, pickled tomatoes, brioche bun, fries.		BACON + BLEU MEATLOAF GF American Kobe ground beef, ground bacon, whipped bleu cheese, pickled red onion,	21
THE FLOAT HOUSE BURGER 6 oz. american kobe beef, tillamook pepper jack, roasted jalapeno-goat cheese aioli,	18	smoky-raspberry bbq, spicy tots.	
chimmichurri, fried pepperoncinis, lettuce, tomato, pickled red onion, brioche bun, fries.		PAPPARDELLE roasted butternut squash, brown butter-garlic cream, roasted anaheim chilis, parmesan, lemon zest.	22
MIDWAY BURGER 6 oz. american kobe beef, tillamook cheddar, lettuce, tomato, pickled red onion, fry sauce, brioche bun, fries.	17	FISH TACOS grilled white fish, cabbage, mango pico, citrus aioli, cilantro, golden tortillas, spicy tots.	18
TURKEY BACON CRUNCH sliced whole turkey breast, basil aioli, c-rock bacon, arugula, parmesan frico,	17		
pickled tomato, brioche bun, fries.		<b>kids</b> for 12 and under.	
		CHICKEN STRIPS crispy chicken, fries.	8
crispy chicken, honey-chipotle "chicken sauce", honey-	18	CHEESEBURGER	8
jalapeño slaw, pickled red onions, brioche bun, fries.		4 oz. patty, toasted bun, tillamook cheddar, pickles.	
BLT c-rock bacon, lettuce, tomato, mayo, toasted sourdough, fries.	16	MAC + CHEESE kraft special, fries.	8
		KIDS FISH + CHIPS battered cod, tartar, fries.	8



# DINIER everyday 4-9

starters

# BIRRIA CIGARS

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## **CHILI CRISP AHI POKE**

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## KOREAN CAULIFLOWER

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salads

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8 | 12

7 | 11

18

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# entrees

		MIDWAY BURGER	17
HONEY CITRUS STEELHEAD columbia river pan seared steelhead trout, roasted beet cous cous, basil aioli, basil oil, citrus goat cheese, crushed	29	6 oz. american kobe beef, tillamook cheddar, lettuce, tomato, pickled red onion, fry sauce, brioche bun, fries.	
walnuts, seasonal vegetables.	0.4	FISH + CHIPS  alehouse battered cod, honey- jalapeño slaw, lemon, tartar, fries.	19
BACON + BLEU MEATLOAF GF american kobe ground beef,	24		
ground bacon, whipped bleu cheese, pickled red onion, smoky-raspberry bbq, garlic smashed potatoes, seasonal vegetables.		CHIPOTLE CHICKEN SANDO crispy chicken, honey-chipotle "chicken sauce", honey-jalapeño slaw, pickled red onions, brioche bun, fries.	18
GRILLED PORK RIBEYE GF smoked maple butter, apple cider reduction, pickled cosmic crisp apples, fried sage, garlic smashed potatoes, seasonal vegetables.	25	FISH TACOS  grilled white fish, cabbage, mango pico, citrus aioli, cilantro, golden tortillas, spicy tots.	18
PAPPARDELLE roasted butternut squash, brown butter-garlic cream,	22	kids for 12 and under.	
roasted anaheim chilis, parmesan, lemon zest.		CHICKEN STRIPS crispy chicken, fries.	8
SHRIMP PAD THAI GF rice noodles, peanuts, scallions, spicy chili-garlic sauce, lime, sprouts, cilantro.	28	CHEESEBURGER 4 oz. patty, toasted bun, tillamook cheddar, pickles.	8
GRILLED COULETTE STEAK GF 8 oz. top sirloin cap,	27	MAC + CHEESE kraft special, fries.	8
caramelized onion butter, red wine demi, garlic smashed		KIDS FISH + CHIPS	8



potatoes, seasonal vegetables.

battered cod, tartar, fries.