

V=VEGAN v=VEGETARIAN GF=GLUTEN FREE * *=POSSIBLE

SHARABLE

Herbed Parmesan Fries (GF) (*V*) (v)

One pound, tossed in rosemary and thyme, topped with parmesan 9

Garlic Fries (GF) (V)

One pound, tossed in fresh minced garlic and parsley, drizzled with house made roasted garlic aioli 8

Pretzels (*V*) (v)

Two house made pretzels, served with a stout beer cheese edged with stone ground mustard, sub vegan cashew queso no charge (Made fresh daily, limited supply) 9

Pan Fried Brussels with Brussels Dip

(*GF*) (*V*) (v)

Pan fried with a lemon zest, served with house made cheesy brussels dip, topped with parmesan, and served with Alpine Bakery bread 12.5

Drumsticks

Nearly one and a half pounds of drumsticks tossed in our house made buffalo sauce or BBQ sauce, served with celery and carrots 13 (Please allow extra cooking time)

Cashew Queso Nachos (GF) (V)

House made chips, topped with a vegan cashew queso, house pinto beans, tomato, onion, and cilantro, served with house made salsa (*queso contains nuts*) 14

Nachos (GF) (v)

House made chips, cheddar jack cheese, house pinto beans, tomatoes, onions, cilantro, served with house salsa, sour cream, and house made guacamole 13

Add Mary's Farm chicken for 4

Chips and Salsa (GF) (V)

House made chips served with our house made salsa 5 Large house made guacamole 3

Quesadilla (v)

Cheddar jack cheese, pinto beans, chipotle aioli, all inside a 12" flour tortilla, garnished with cilantro served with salsa 10

Add Mary's Farm chicken breast 4

Margherita Flatbread (*GF*) (*V*) (v)

Topped with olive oil and fresh garlic, mozzarella pearls, sliced heirloom tomatoes, fresh basil, drizzled with a balsamic glaze 11

Buffalo Cauliflower Flatbread (*GF*) (V)

Vegan buffalo ranch sauce, tossed buffalo cauliflower, red onions, and garnished with green onions, and cilantro, drizzled with vegan ranch 12

BBQ Chicken Flatbread (*GF*)

Tangy BBQ sauce, Mary's Farm chicken breast, red onions, mozzarella cheese, garnished with green onions 12

(Substitute a gluten free flatbread for \$2)

LEAVES AND SOUPS

All salads are served with Alpine Bakery bread. Any salad can be served as a wrap with a side of fries for just \$1. Dressing choices are house pear vinaigrette, house bleu cheese, Caesar, honey mustard, house balsamic vinaigrette (V), house ranch, or house vegan ranch (V)

Chicken BSTA Salad (*GF*)

Mary's Farm chicken, thick cut bacon, organic baby spinach, avocado, diced tomatoes, house croutons, and your choice of dressing 14

NW Salmon Caesar Salad (*GF*)

NW wild caught salmon fillet, fresh cut romaine, parmesan, house croutons, tossed in Caesar dressing 16.5 Blackened add 1

"Our kitchen uses shared equipment, therefore we cannot guarantee 100% allergen free."

"Most of our ingredients are made fresh daily, therefore we apologize if we are sold out of a menu item."

Oregonzola Steak Salad (*GF*)

St. Helens Farm's culotte, organic baby spinach, thick cut bacon, Rogue Oregonzola, dried cranberries, apples, candied walnuts, served with Oregonzola bleu cheese dressing 16.5 Blackened add 1

Cascadia House Salad (*GF*) (*V*) (v)

Organic baby spinach, cherry tomatoes, red onions, shredded carrots, croutons, and topped with shredded parmesan 6 half/10 whole Make it a Caesar no charge

Tomato Basil Soup (*V*) (v)

Our house made creamy tomato basil soup, topped with shredded parmesan, served with Alpine Bakery bread. 5 Make it a combination with a house salad for 10 *Ask about our rotating soup*





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BURGERS AND SANDWICHES

Burgers are seasoned with our house blend. All are served with fries, seasonal fruit, or house salad. Sub garlic or parm fries for \$1.5 and soup for \$2. Substitute a Mary's Farm chicken breast for \$1.50. Sub mac or curry mac for \$4. All sandwiches can be made gluten free with a gluten free bun \$2.

The Steak Dip

St Helen's Farm's sliced culotte steak, fontina, house made horseradish aioli, au jus, served on an Alpine Bakery hoagie 15 Add grilled or crispy onions .75

Cascadia Burger [^]

Gebber's Farm grass fed beef, thick cut bacon, Tillamook cheddar, topped with a Wilcox Farms fried egg, butter lettuce, tomato, red onion, and chipotle aioli, served on an Alpine Bakery bun 15.5

Deluxe Cheeseburger [^]

Gebber's Farm grass fed beef, Tillamook cheddar, butter lettuce, tomato, and red onion, served on an Alpine Bakery bun 13

Add bacon 2

D's BBQ Burger [^]

Gebber's Farm grass fed beef, thick cut bacon, butter lettuce, tomato, BBQ sauce, onion straws, and Tillamook cheddar, served on an Alpine Bakery bun 14.5

The Trail Blazer Burger [^]

Gebber's Farm grass fed beef, Tillamook pepper jack, thick cut bacon, Sriracha aioli, lettuce, tomato, grilled jalapenos, onion straws, served on an Alpine Bakery bun 15

Chicken BLTA [^]

Mary's Farm chicken breast, thick cut bacon, lettuce, tomato, avocado, and cilantro lime aioli, served on an Alpine Bakery bun 13.5

Add cheese 1

NW Grilled Salmon Sandwich

Grilled NW wild caught salmon fillet, spinach, tomatoes, and lemon dill aioli, served on an Alpine Bakery hoagie 17

West Coast Philly

St. Helens Farm's sliced culotte steak, grilled onions and peppers, good ol' American cheese, and chipotle aioli, served on an Alpine Bakery hoagie 15 Add au jus for .75

Buffalo Chicken Sandwich

Grilled Mary's Farm chicken breast, house made buffalo sauce, thick cut bacon, bleu cheese crumbles, tomato, lettuce, served on an Alpine Bakery bun 13.5

Grilled Cheese (*v*)

Tillamook cheddar, fontina, thick cut bacon, tomato, and grilled onion on thick cut sourdough bread 13

Small Planet Philly (V)

Small Planet TOFU, grilled onions and peppers, Chao cheese and chipotle aioli, served on a ciabatta hoagie 14.5

Small Planet TLTA (V)

Small Planet TOFU, marinated in our house smoky sauce, lettuce, tomato, avocado and basil garlic aioli, served on grilled thick cut sourdough 13.5 Add Chao cheese 1.5

BBQ TOFU Sandwich (V)

Small Planet TOFU, tossed in BBQ Sauce, creamy slaw, and crispy onion straws, served on an Alpine Bakery bun 13.5

The Bean Beet Wrap (V) (Contains nuts)

House made bean and beet patty, butter lettuce, tomato, red onion, cilantro, and plant based chipotle aioli, served in a 12" flour tortilla, 13.5 Add Chao cheese 1.5

The ImpossibleTM or Beyond BurgerTM (V)

Choose of one of our plant based burgers, butter lettuce, tomato, red onion, and house sauce, served on an Alpine Bakery bun. Beyond 15 Impossible (Not GF) 16 Add Chao cheese 1.5

DISHES

Steak and Herbed Parmesan Fries (*GF*)

St. Helen's Farm's culotte steak, herbed parmesan fries, served on a crispy onions, topped with herb compound butter, served with a side salad. (Please allow extra cooking time) 19.5

Blackened Salmon and Herbed Parmesan Fries (*GF*)

Blackened NW wild caught salmon fillet, on a bed of onion straws, lemon, dill, served with herbed parmesan fries and a side salad 18.5

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Mac & Cheese (v)

Tillamook smoked cheddar, fontina, penne noodles, fresh herbs, topped with breadcrumbs and parmesan, served with toasted Alpine Bakery bread Whole 13 / Half 7 Add a grilled Mary's Farm chicken breast 4

Curry Mac (V)

Penne pasta, coconut and herb base with yellow curry, topped with bread crumbs, served with toasted Alpine Bakery bread Whole 13 / Half 7 Add Small Planet TOFU for 3

