



—STARTERS—

**CHIPOTLE SPICED SPINACH &
ARTICHOKE DIP** 11.95

NORTHWEST CHEESE PLATE 14.50
Tomato, onion, lettuce

HAWAIIAN STEAK BITES 12.95

FIRE CRACKER PRAWNS 11.95

BBQ WINGS 9.95

BUCKET OF PRAWNS 19.95

**ARTISAN BAKERY ROASTED
GARLIC CIABATTA LOAF** 4.50

BREW CITY FRIES 3.95

1 LB POPCORN SHRIMP 9.95

—BURGERS & SANDWICHES—

served with Brew City fries

WILD SALMON SANDWICH

Tomato, onion, lettuce and lemon-dill aioli 12.95

ROGUE OREGONZOLA BURGER

Oregonzola, Blackstone western style bacon, black pepper, lettuce, tomato, onion, mayonnaise 11.95

DELUXE BACON CHEDDAR BURGER

Blackstone western style bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise 10.95

BLACK BEAN VEGGIE BURGER

Swiss cheese, avocado, cucumber, lettuce, tomato, onion, mayonnaise 11.95

RANCH CHICKEN SANDWICH

Blackstone western style bacon, cheddar cheese, lettuce, tomato, onion, zesty garlic ranch spread 9.95

BLACKENED CHICKEN SANDWICH

Blackstone western style bacon, pepper jack cheese, chipotle slaw, spicy ranch sauce 9.95

BLAT SANDWICH

Old Smoke House Deli thick bacon, lettuce, tomato, avocado, mayonnaise, artisan bread 11.50

NORTH CAROLINA PULLED PORK SANDWICH

Southern style spicy red sauce, creamy coleslaw, ciabatta bun 9.95

DIP SANDWICH

Thinly sliced roast beef, Swiss cheese, sautéed onions, ciabatta bun 11.95

—SOUPS—

CAMPBELL'S NEW ENGLAND STYLE

CLAM CHOWDER BOWL 6.95 **CUP** 4.25

SOUP OF THE DAY BOWL 5.95 **CUP** 3.25

—ENTREES—

served with Brew City fries, baked potato or roasted fingerling potato

KING SALMON FILLET

Campbell House seasoning 17.95

FIRE ROASTED PORTOBELLO

Herb marinade, sun-dried tomatoes, olive oil, goat cheese, roasted red peppers, slow roasted onions 13.95

THE "ITALIAN" STEAK

8 oz top sirloin, Italian seasoning, sautéed mushrooms 17.95

THE "WHOLE FLAT IRON"

Rich, flavorful 16 oz flat iron 21.95

THE "MISTY ISLE NEW YORK" STEAK

All natural, no antibiotics, no hormones, 12 oz NY, Chef Troy's seasoning 31

MEDITERRANEAN CHICKEN BREAST

Herb marinade, sun-dried tomatoes, olive oil, goat cheese, roasted red peppers, slow roasted onions 13.95

—PUB CLASSICS—

FISH & CHIPS

In-house cut cod fillets, special PBR beer batter, creamy coleslaw 12.95

BLACKENED AHI TACOS

Seared rare, flour tortillas, spicy chipotle coleslaw, roasted pineapple habanera sauce 13.95

—SALADS—

BLACKENED AHI

Seared rare, mixed greens, banana wax peppers, roasted red peppers, black olives, lemon caper vinaigrette 14.50

SUMMER WEDGE

Iceberg wedge, roasted hazelnuts, Oregonzola crumbles, honey garlic vinaigrette 8.95

SPRING SALAD

Mesclun greens, Montrachet goat cheese, pine nuts and NW seasonal berries, raspberry vinaigrette 8.95

CAESAR A LA CAMPBELL'S

Romaine, Caesar dressing, toasted capers, Parmesan 8.95

Top with blackened salmon fillet 17.95
chicken breast 12.95

—SIDES—

House Side Salad or Side Caesar 3.95

Baked Potato or Fingerling Potatoes 3.95

Washington State Health Department would like you to know "Consuming raw or under cooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness"

—WINE BY THE GLASS—

LAKE CHELAN WINERIES

TSILLIAN CELLARS RIESLING 7
VIN DU LAC PINOT GRIS 7
NEFARIOUS VIOGNIER 7.50
BENSON PINOT NOIR 9.75
BENSON SANGIOVESE 9.75
NEFARIOUS SYRAH 9.75

WASHINGTON STATE WINERIES

HOGUE CELLARS PINOT GRIGIO 6.50
14 HANDS CHARDONNAY 6.50
14 HANDS MERLOT 6.50
14 HANDS CABERNET SAUVIGNON 6.50

WORLD WINERIES

—BEER ON TAP—

4.75 PINT/3.75 SCOONER

LOKAL LAGER
WIDMER HEFEWEIZEN
HALES' HSB "DUBLIN STYLE"
MANNY'S PALE ALE
DESCHUTES RED CHAIR PALE ALE
MAC & JACK'S AFRICAN AMBER
ROGUE DEAD GUY ALE
NINKASI TOTAL DOMINATION IPA

GUINNESS STOUT 4.50/5/50
PABST BLUE RIBBON LAGER 2.00/3.00
STELLA ARTOIS LAGER 4.50/5.50

—BOTTLE BEER —

CORONA 3.75
BUDWEISER, BUD LIGHT,
COORS LIGHT, O'DOUL'S NA 3.00