



BITES

Flatbread + NW Hummus 12

Olive tapenade, grilled flatbread, greek olives, roasted red peppers, artichoke hearts, olive oil

Spicy Shrimp 12

garlic, black sesame, green onion, korean bbq glaze

Steak + Bleu Cheese Nachos 17

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, pepperjack, four cheese sauce, blue cheese crumbles, green onions

Korean Fried Broccoli 9

Tempura friend broccoli, Korean bbq glaze, chili flakes, black sesame seeds

GREENS

The Wedge 11

Iceberg lettuce, crispy bacon, Rogue Creamery bleu cheese, green goddess dressing, smoked paprika
Add 5oz grilled flank steak 9

Grilled Shrimp Salad 16

Chermoula marinated shrimp, cous cous, curried carrots, roasted cauliflower, raisins, toasted almonds, spinach, lemon tahini dressing

Broccoli Salad 12

Mixed greens, broccoli florets, bacon, red onion, dried cranberries, feta, sunflower seeds, honey yogurt dressing

The Caesar 7/10

Romaine, radicchio, crostini, parmesan cheese, caesar dressing

The House 6/9

Mixed greens, rainbow carrots, cucumber

Proteins: Portobello 4, Beer Brined Chicken Breast 6, Beyond Burger Patty 6, Flank Steak 9, Shrimp 7

Dressings: Buttermilk Ranch, Bleu Cheese, Caesar, Lemon Tahini Vinaigrette, Green Goddess, Honey Yogurt Vinaigrette

MAINS

Fish + Chips 16

Sasquatch ale batter, 1/2 lb. pacific cod, horseradish cabbage slaw, house tartar, fries

Buttermilk Fried Chicken Sando 16

Horseradish slaw, Nashville hot sauce, pickle, smoked aioli, Big Ed's potato bun

Beer Cheese Burger* 16

Oregon raised Country Natural beef patty, candied bacon, beer cheese sauce, pickled jalapeno, Big Ed's potato bun

Black Garlic Burger* 17

Oregon raised Country Natural beef patty, sauteed onions and blue oyster mushrooms, black garlic butter, smoked aioli, parmesan crisp, Big Ed's potato bun

Jalapeño Popper Mac 16

Elbow mac, bacon, cheddar, pepperjack, cilantro, sautéed jalapeño, topped with bread crumbs

Cider Brined Pork Chop 19

10oz. bone in pork chop, roasted broccoli and cauliflower, honeycrisp apple mostarda

Steak Frites* 26

Black garlic rubbed hanger steak, herb compound butter, french fries, spicy chili aioli

Substitutions: All sandwiches and burgers are served on fresh, locally baked bread with fries. Sub portobello patty for any of our burgers. All burgers cooked medium unless specified.

Sub gluten free bun 3 Sub salad 3 Sub beyond patty 2.5

*Deschutes County Health Department would like us to remind you, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. (Some food items may contain common allergens, please advise your server of any food allergies.)

FOOD

PIES

Plain Jane 17 (11* GF)

Marinara and shredded mozz

Just Pepp 20 (14* GF)

Marinara, shredded mozz, large sliced pepperoni

The GOAT 24 (18* GF)

Olive oil, mama lil's peppers, goat cheese, balsamic tossed arugula, pepitas, capicola, red onion, roasted red peppers, fresh herbs, parmesan

Old World 24 (18* GF)

Basil pesto, shredded mozz, red onion, roasted garlic, marinated greek olives, roasted red peppers, feta

The Jaca (Pronounced 'Hack Uh') 24 (18* GF)

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

East Coast ODB 24 (18* GF)

Marinara, shredded mozz, sopressata, capicola, banana peppers, red onion, parmesan, fresh herbs

Fire Chicken 24 (18* GF)

Garlic cream sauce, shredded mozz, chicken, bacon, jalapeño, Sriracha, fresh herbs

Personal Pie + Salad 16 (weekday lunch only)

10" personal pie any style + house salad. Available Monday-Friday until 4pm.

Just like our brewing philosophy, our dough is made in house daily. All pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

***All pies are available in a 10" GF crust.**

CUSTOM PIES

Start with a 15" Plain Jane and you take it from there. Get creative.

Sauces

10 Barrel marinara, garlic cream, basil pesto

Cheeses 2.00 Each

Shredded mozz, fresh mozz, feta, goat cheese

Meats 3.00 Each

Pepperoni, Italian sausage, bacon, chicken, pulled pork, Canadian bacon, capicola

Veggies 2.00 Each

Jalapeño, fresh basil, red onion, artichoke hearts, pickled jalapeño, roasted garlic, banana pepper, olives, pineapple, spinach, greek olives

MORE

Basic Cheesecake 8

NY style cheesecake, sour cream frosting, marionberry topping

Flourless Chipotle Chocolate Torte 6

Chocolate, chipotle puree, topped with powdered sugar and paprika

Buy the Kitchen a 6-Pack 10

No really, we'll give them a 6pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

*Parties of 10 or more will have an 18% gratuity added to their check

UPDATED 05/07/22

OUR STORY

We started back in 2006 with three guys in Bend, Oregon who shared one simple mindset; brew beer, drink beer, and have fun doing it. Since then our brewery has grown but we will always stay the same...Rough morning? Grab a beer. Powder day? The "gone skiing" sign goes up. Too hot to work? Mandatory company float. You get the picture...Here's to living it up with a beer in hand. Cheers!