



BITES

Pickled Deviled Eggs 6 (4pcs)

Beet pickled eggs, goat cheese, candied hazelnuts & crispy capicola

Flatbread + NW Hummus 12

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

Roasted Potatoes 9

Local potatoes, bacon, feta cheese, samurai sauce, fresh herbs

Spicy Shrimp 12

garlic, black sesame, green onion, korean bbq glaze

Steak + Bleu Cheese Nachos 16

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

Fried Brussels Sprouts 9

Korean bbq glaze, chile rubbed pork cracklings

Soup of the Day Cup 5 / Bowl 7

GREENS

The Wedge 11

Iceberg lettuce, crispy bacon, Rogue Creamery bleu cheese, local potato crisps, green goddess dressing, smoked paprika

Add 5oz grilled flank steak 9

Harvest Salad 12

Seasonal roasted local veggies, quinoa, manchego cheese, candied hazelnuts, maple mustard dressing

Grilled Shrimp Salad 16

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

The Caesar 7/10

Romaine, radicchio, crostini, parmesan cheese, caesar dressing

The House 6/9

Mixed greens, rainbow carrots, cucumber

Proteins: Portobello 4, Chicken 6, Beyond Burger Patty 6, Flank Steak 9, Wild Bristol Bay Salmon 9, Shrimp 7

Dressings: Buttermilk Ranch, Bleu Cheese, Caesar, Maple Mustard, Lemon Tahini Vinaigrette, Green Goddess

MAINS

Buttermilk Fried Chicken Sando 14

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

Fish + Chips 16

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

Hanger Steak 26

Black garlic rubbed, local potato & winter squash with herb butter

Beer Cheese Burger* 15

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

Salmon Tacos 15

Bristol Bay Sockeye Salmon, mango cabbage slaw, creamy cilantro lime dressing, samurai sauce, cajun chips

Bacon Bleu Burger* 16

Oregon raised Country Natural beef patty, Rogue Creamery bleu cheese, bacon chutney, smoked aioli, arugula, Big Ed's potato bun

Jalapeño Popper Mac 15

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

Cider Brined Pork Chop 18

10oz. bone in pork chop, roasted brussels sprouts, honeycrisp apple mostarda

*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 16 (11* GF)

Marinara and shredded mozz

The Fall Guy 22 (17* GF)

Basil Pesto, shredded mozz, goat cheese, seasonal squash, roasted red peppers, red onions, pepitas, fresh herbs, parmesan

Just Pepp 20 (15* GF)

Marinara, shredded mozz, large sliced pepperoni

Old World 22 (17* GF)

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

The Jaca (Pronounced 'Hack Uh') 22 (17* GF)

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

East Coast ODB 22 (17* GF)

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

Fire Chicken 22 (17* GF)

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

Personal Pie + Salad 15 (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, pepper jack, cheddar, feta, goat cheese

Meats 3.00 Each

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

Veggies 2.00 Each

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

MORE

Apple Crisp 8

Oatmeal crisp topping, vanilla ice cream, Jamaican Me Pumpkin reduction

Flourless Chipotle Chocolate Torte 5

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.

UPDATED 11/21/21

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!