

APRÈS SKI

2 - 5 pm daily



\$6

HOUSE CUT FRIES

Fries, made fresh daily from Northwest spuds, tossed in fresh herbs, kosher salt and pepper gf
truffled fries +3; sweet potato waffle fries +3

HOUSE CHIPS & SALSA

House-made tortilla chips and salsa gf

LARGE PRETZEL WITH MUSTARD

House-made cheese +3

\$8



PUB WINGS

Six wings and drums slow braised, fried and tossed in our house buffalo, ghost chili or sweet BBQ sauce gf

ROASTED HUMMUS

House-made roasted red pepper hummus, served with fresh vegetables and house made chips v

CAESAR SALAD

Crisp romaine, house-made croutons, shredded Parmesan and cracked-pepper Caesar dressing



\$10

VEGAN BOWL

Coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber and fried rice noodles and a side of sesame-ginger and Thai peanut sauce vegan

WHITE BEAN & GREEN CHILI TOSTADA

Crispy corn tortilla topped with stewed white beans, green chilis, shredded lettuce, pico de gallo, salsa, crème fraîche and avocado gf v

\$12

THE BURGER

1/2 lb Cascade Natural beef patty with our IPAioli, lettuce, tomato, onion and pickle on a Big Ed's brioche bun gf

ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo on sourdough

\$16



AHI TARTARE

Avocado and mango purée with sesame oil, fresh ginger, garlic, sweet soy sauce and wasabi crema

ELK SHEPHERD PIE

House-made with ground elk, carrots, celery, onions, red potatoes, fresh herbs and beef stock topped with mashed potatoes and cheddar jack cheese

BEVERAGES

10 oz Draft Beer \$5 each

Deschutes Jubleable
Bend Brewing Outback Amber
PFriem IPA
German Pilsner

Craft Cans \$5 each

Bend Brewing 3 Putt Pilsner
Deschutes Mirror Pond Ale
Sunriver Vicious Mosquito IPA
Tumalo Cider



Cocktails \$7 each

House Margarita
Pomegranate Lemon Drop

Wine By the Glass \$8

g3 by Goose Ridge, WA
Chardonnay/Cabernet Sauvignon