



← APPETIZERS →

HOT WINGS buffalo or bbq sauce, served with ranch or blue cheese dressing.....	15.00
LAMB PASTY anderson ranch lamb, potato, mixed greens, curry vinaigrette, golden raisin.....	13.00
STEAK & MUSHROOM POUTINE* bistro filet, face rock cheese curd, sweet drop pepper, scallion, ale gravy.....	19.00
SEAFOOD DIP sourdough, rock shrimp, dungeness crab, steelhead, artichoke, asiago, malt vinegar potato chips.....	22.00
SCOTCH EGG* country sausage, soft egg, pub mustard, giardiniera.....	11.00

← SOUPS →

BANDON DUNES CHILI
smoked cheddar, scallion - 9.00

MCKEE'S CLAM CHOWDER
new england style - 8.00

← SALADS →

add chicken for an additional +5.00

ORGANIC GREEN	9.00
radish, cucumber, carrot, raisin	
THE WEDGE	11.00
bacon, pickled red onion, rogue blue cheese	
CAESAR SALAD	12.00
romaine, parmesan, croutons	
CHOPPED SALAD	15.00
romaine, cherry tomato, radish, cucumber, corn, snap pea, fresno pepper, cashew, green goddess dressing	

← PIZZAS & FLATBREADS →

pizzas come out when ready. hand-crafted single serving.

THE CHEESE	15.00
mozzarella, provolone, jack, asiago, san marzano sauce	
SAUSAGE & PEPPERONI	18.00
fennel sausage, cheese blend, san marzano sauce	
BLACKENED CHICKEN	20.00
bacon, mama lil's, scallion, parmesan cream sauce	
VEGETABLE CURRY FLATBREAD	14.00
coconut cream, cauliflower, garbanzo bean, pickled fresno pepper, cilantro mint crema, micro cilantro	

← SANDWICHES & BURGERS →

served with french fries. substitute green salad, caesar salad or fruit +3.00
substitute beyond burger +2.00

PUB BURGER* smoked cheddar, house pickles, lettuce, tomato, onion, bacon aioli, pretzel bun.....	19.00
POPPER BURGER* peppered bacon, jalapeño cream cheese, lettuce, tomato, aioli, pretzel bun.....	19.00
NASHVILLE HOT CHICKEN SANDWICH fried chicken breast, nashville hot sauce, house pickles and onions, texas toast.....	17.00
THE PUB CLUB smoked turkey, pastrami, bacon, pepperjack, iceberg, tomato, pepper relish, pub mustard, mayo, hoagie roll.....	17.00

← ENTREES →

BEER BATTERED FISH & CHIPS oregon rockfish, sheep ranch lager, fries, coleslaw.....	22.00
GRANDMA'S MEATLOAF green beans, garlic mash, pan gravy, crispy onions.....	20.00
PORK OSSO BUCO fennel and tomato jus, smokey cheese polenta, grilled broccolini, gremolata.....	34.00
BLACKENED STEELHEAD* oregon wild rice, sweet corn and snap pea succotash, lemon vinaigrette, pea tendrils.....	30.00
CHICKEN AND DUMPLINGS braised chicken and vegetables, gravy, herb dumplings.....	25.00

SHEPHERD'S PIE

braised beef, peas, carrots, pearl onion, garlic mash
26.00

← DESSERTS →

STICKY TOFFEE PUDDING
date, toffee sauce, vanilla ice cream
9.00

PECAN PIE
caramel, whipped cream
9.00

CHOCOLATE FUDGE BROWNIE
peanuts, strawberries, vanilla ice cream
9.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

Individual billing available for parties of 8 or less.