



← APPETIZERS →

HOT WINGS buffalo or bbq sauce, served with ranch or blue cheese dressing.....	15.00
GUINNESS BEEF PASTY braised beef, cabbage, carrot, potato, onion.....	12.00
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, giardineiera	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

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	

← FLATBREADS →

hand-crafted leavened dough

BUFFALO CHICKEN	16.00
parmesan cream, mozzarella, rogue blue, carrot & celery	
AL PASTOR	17.00
roasted chile sauce, queso fresco, onion, salsa verde	
VEGETABLE CURRY	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 →

BAKED MAC & CHEESE andouille sausage, dubliner, swiss, roasted onion and tomato	22.00
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

*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.