



## bar snacks

**Fried Pickles..... 5**

Beer battered Vienna dill pickles served with spicy aioli and honey mustard

**Chips and Salsa..... 4**

Fresh tortilla chips served with two salsas  
add guacamole...3

**Stuffed Jalapeños..... 5.5**

Roasted jalapeños stuffed with herbed cream cheese and bacon on a bed of pickled cabbage

**Ploughman's Platter..... 14**

Salami, La Quercia Prosciutto Americano, Rogue Creamery cave aged blue cheese, Humboldt Fog goat cheese & aged cheddar served with mustard, house-made pickles, apples & toasted baguette

## appetizers

**Beer Battered Sweet White Onion Rings..... 7**

**Hand-Cut Duck Fat French Fries..... 5.5**

**Chicken Wings..... 9.5**

Jidori chicken wings Buffalo style (El Niño or Mt. Diablo) with celery and blue cheese or crispy spicy Korean style with pickled cabbage

**Taquitos..... 8.5**

Shredded chicken and cheese wrapped in corn tortillas and fried served with salsa quemada, guacamole and crème

**Goat Cheese Fritters..... 9**

Herbed goat cheese cakes on a bed of roasted and marinated beets topped with wild arugula, sliced shallots and a mustard vinaigrette

**Mac N' Cheese..... 6.5**

Macaroni baked with creamy gruyere cheese and pancetta topped with Grana Padano cheese and scallions

**Local Mussels..... 8**

Local mussels braised with ale, onions, garlic, peppers, tomatoes and chiles served with toasted ciabatta  
add chorizo...1

**Smoked BBQ Beef Brisket Sliders..... 9.5**

Smoked beef brisket stewed in house-made malted BBQ sauce served on mini ciabatta rolls with pickled shallots

## soups and chili

**Soup of the Day** - See daily specials

**Potato & Vegetable Chowder..... 7.5**

Made with seasonal vegetables and Tillamook cheddar cheese, garnished with scallions and bacon

## salads

**Garden..... 7.5**

Mixed greens, cucumber, radish and red wine vinaigrette  
side salad...3.75

**Caesar..... 9**

Romaine lettuce, Grana Padano cheese, garlic croutons and Caesar dressing\* side salad...4.5

**Wedge..... 7.5**

Iceberg wedge with blue cheese crumbles and house made bacon lardones (choice of blue cheese or Russian dressing)

**Asian Shrimp Salad..... 13**

Marinated and grilled shrimp, iceberg lettuce, bok choy, scallions, red peppers, carrots, napa cabbage, cilantro, toasted peanuts and a creamy peanut dressing

**Bacon & Blue Cheese Salad..... 12**

Niman Ranch applewood smoked bacon, crumbled blue cheese, potatoes, hardboiled egg, red onion and mixed greens with red wine vinaigrette

**Jerked Chicken Salad..... 12.5**

Grilled chicken breast marinated with jerk spices, mixed chicories, roasted butternut squash, dried cherries, red onion, toasted pumpkin seeds and sherry vinaigrette

**Red Ale Chili..... 9**

Slow cooked beef and pork with pinto beans, peppers, tomatoes, chiles, garlic and spices cooked in Table 42 Red Ale and baked with cheddar cheese. Topped with scallions and crème

## sandwiches, etc.

**Includes choice of garden salad, Caesar salad\* or fries.**

*Substitute Soup of the Day add.....1.5*

**Pesto Chicken Sandwich..... 11.5**

Grilled chicken breast with roasted tomatoes, grilled onions, fresh mozzarella, lettuce and pesto sauce on a toasted ciabatta bun

**Grilled Rock Cod Sandwich..... 12.5**

Grilled local rock cod, roasted tomatoes, wild arugula, pickled fennel and lemon herb aioli on a toasted ciabatta bun

**Spicy Steak Melt..... 12.5**

Marinated and sliced Niman Ranch beef with onions, chiles, melted pepper jack cheese and chipotle créma on a soft baguette

**Grilled Portobello Panini..... 11**

Marinated and grilled portobello mushrooms, sautéed red onions, baby spinach and provolone on sourdough

**Applewood Smoked Ham Panini..... 11.5**

Applewood smoked Niman Ranch ham, fontina cheese with honey mustard on sourdough bread

**Roasted Pork Sandwich..... 12.5**

Thinly sliced Niman Ranch pork shoulder, greens sautéed with garlic and onions on a mini baguette with provolone

**Santa Barbara Fish Tacos..... 13.5**

Corn tortillas filled with ono marinated in Beachside Blonde Ale and spices, salsa quemada, guacamole, shredded cabbage, queso fresco and cilantro créma

**Hollister Burger..... 11**

½ lb. Niman Ranch burger cooked to order with lettuce, tomato, red onion and dill pickle on a brioche bun\*  
*add Tillamook cheddar, gruyere or pepper jack cheese...1*  
*Rogue Creamery blue cheese...1.5* caramelized onions...1  
*bacon...1.5* *avocado...2*

## pizzas

**Margherita..... 11**

Fresh mozzarella, tomato sauce and torn basil

**Three Cheese..... 11**

Mozzarella, fontina and Grana Padano cheese, tomato sauce and fresh herbs

**Pepperoni..... 12.5**

Mozzarella, Grana Padano cheese and tomato sauce

**BBQ Pulled Pork Pizza..... 12**

Marinated pulled pork, BBQ sauce, mozzarella, jalapeño chiles and shaved white onions garnished with fresh cilantro

**Fennel Sausage..... 12.5**

Mozzarella, tomato sauce and wild arugula

**Roasted Mushrooms..... 12.5**

Melted leeks, roasted garlic, mozzarella, ricotta, basil and lemon zest

**Chicken Pesto Pizza..... 12**

House-made pesto sauce, marinated and grilled chicken breast, roasted tomatoes, red onion and fresh mozzarella

## entrees

**Chicken Pot Pie..... 12.5**

Jidori chicken stewed with vegetables and potatoes and baked with puff pastry

**Vegetarian Lasagna..... 12**

Baked pasta with spinach, ricotta, mozzarella and Grana Padano cheese and a vegetable marinara sauce served with side salad and garlic bread

**Beef Stew..... 13.5**

Niman Ranch beef shoulder braised in red wine with potatoes, carrots, onions, English peas and garnished with fresh parsley. Served with grilled ciabatta

**Wiener Schnitzel..... 14**

Viennese-style veal cutlets breaded and fried with garlic smashed red potatoes and Table 42 Red Ale gravy garnished with a lemon wedge and fresh parsley

**Red Curry Fish Stew..... 14**

Local rock cod, mussels and shrimp braised in a red curry broth with fennel, onions, potatoes, black kale, garlic and coconut milk. Served with toasted ciabatta

*Add side salad to any entree ...2.5*

## beverages

**Coke, Diet Coke, Dr. Pepper, Barq's Root Beer, Sprite,  
Fresh Squeezed Lemonade and Iced Tea (free refills)..... 2.75  
Peet's Coffee and Selected Peet's Hot Teas..... 2.75**

## desserts

**Root Beer or Stout Float..... 6**

**Warm Brownie with McConnell's Vanilla  
Bean Ice Cream and Hot Fudge..... 8.5**

**House-Made Doughnuts..... 7.5**

Choice of powdered sugar with house-made preserves or cinnamon and sugar with hot fudge

**Bowl of McConnell's Ice Cream..... 5.5**

Ask server for seasonal selection

**Apple Crumble with Toasted Pecans  
and Maple Whipped Cream..... 7.5**

*18% gratuity may be added to parties of 6 or more*

*\*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*