

STARTERS

FRENCH ONION SOUP • \$9 GF

Rich beef broth, caramelized onion, toasted crostini, melted Gruyère, parmesan

DRUNKEN MUSSELS • \$10

Tomato broth, gremolata, house crumbled chorizo, parsley

BRUSSEL SPROUTS • \$8 GF

Crispy pork belly, maple bourbon glaze, pimento cheese, southern caviar

ANNIE'S BAKESHOP PRETZEL • \$12 V

This IPA mustard, smoked beer cheese

SMOKED CHICKEN WINGS (10PC) • \$18

Tossed in choice of BBQ, Nashville hot, Jeff's Fresno hot sauce, sweet Char Siu, or naked, celery

QUESO BLANCO NACHOS • \$15

Pinto beans, pico, pickled jalapeño, cilantro, tortilla chips, queso blanco, chipotle aioli, choice of ground beef, pulled pork verde or fajita veggies

CHIPS AND DIP • \$6 GF VG

House-fried tortilla chips, salsa
add queso +\$4, add guacamole +\$4

SALADS

QUINOA SALAD • \$14 GF V

Romaine, matchstick carrots, preserved tomato, cucumber, red onion, feta, kalamata olives, lemon vinaigrette

SUMMER BOWL • \$13 GF

Romaine, rice noodles, edamame, red cabbage, bell pepper, crispy pork belly, mint, basil, roasted peanuts, benne seeds, sesame oil vinaigrette

PUB CAESAR SALAD • \$15

Crispy Brussels sprouts, romaine, Granny Smith apples, shredded parmesan, torn croutons, grilled lemon Caesar dressing

ADD TO ANY SALAD OR BOWL:

SHRIMP \$6, ROASTED OR FRIED CHICKEN (MAKE IT NASHVILLE HOT) \$4, SMOKED BRISKET \$5, HOUSE BACON \$3, SALMON \$7

CRAFTED BBQ PLATTER

(SERVES 3-4) • \$45

House smoked brisket, house sausage, BBQ beans, ribs, slaw, loaded cornbread with hot honey drizzle, pub mac & cheese, pickles, shaved onion, Texas toast, banana pudding or bread pudding (rotates weekly)

**LOOKING FOR MORE TO SHARE?
ADD 1LB PULLED PORK OR SMOKED
BRISKET • \$19, 1 SAUSAGE • \$7, SMOKED
CHICKEN WINGS (10EA) • \$18**



Founded in 1994, we are among the pioneering Central Oregon Breweries that helped put this beer-centered region on the map and are now the first and only not-for-profit brewery in Central Oregon.

ENTREES

FISH + CHIPS* • \$23

CLBC beer battered cod, fries, lemon, Old Bay tartar sauce
Pairs well with Staycay IPA

PUB MAC AND CHEESE • \$17

Three cheese sauce, béchamel, gremolata
add house bacon +\$4, add smoked brisket +\$6, add fried chicken +\$4
Pairs well with Blonde Bombshell

SEARED SALMON* • \$25 GF

Seared salmon fillet, roasted fingerling potatoes, blanched & seared asparagus, lemon, beurre blanc
Pairs well with Tropic Blur

BLACKENED FISH TACOS* (3PC) • \$13 GF

Blackened cod, coleslaw, tartar sauce, cilantro, corn tortilla
Pairs well with Muy Chido

FRIED TOGARASHI RIBS (8PC) • \$17

White sticky rice, pickled cucumber, gochujang aioli, honey soy glaze, microgreens
Pairs well with 20" Brown

SANDWICHES

Served with choice of fries, sweet potato fries, side salad, or tater tots
Substitute onion rings +\$2, substitute a gluten-free bun +\$2

HOLY GRAIL • \$17

Smoked brisket, red onion, dill pickles, house-made peach BBQ sauce, Big Ed's potato hoagie
Pairs well with Staycay IPA

TUNA MELT • \$15

Melted cheddar, Big Ed's Texas toast, dill pickles
Pairs well with Blonde Bombshell

KICK'N CHICKEN • \$15

Fried chicken thigh, pimento cheese, slaw, dill pickles, chipotle aioli, brioche bun (make it Nashville hot)
Pairs well with This IPA

CLBC SMASH BURGER* • \$15

PNW fresh ground beef double patties, raw yellow onion, cheddar cheese, bomb sauce, iceberg, tomato, brioche bun
Pairs well with Lotus Pils

GARDEN GREENS BURGER • \$15 V VG

House-made chipotle black bean and corn patty, pickled red onion, guacamole, arugula, vegan cilantro lime aioli, brioche bun
Pairs well with Lotus Pils

LAGER DOG • \$14

Rotating house-made sausage, yellow mustard, red onion, pickled jalapeño, New England bun
Pairs well with This IPA

DESSERT

SINGLE SCOOP ICE CREAM • \$3

Peanut butter, vanilla, or chocolate (make it a float +\$2)

3 LAYER STOUT CAKE • \$8

Layered ganache and fluffy chocolate cake

APPLE CRUMBLE CAKE • \$7

Browned butter cream cheese frosting, Salted Caramel Porter sauce

DESSERT OF THE DAY • \$8

Ask your server for more details

VG Vegetarian V Vegan GF Gluten-free

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE NOTE: A GRATUITY OF 20% IS ADDED TO PARTIES OF 8 OR MORE.

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THE BREW DECK

THE BEERS



PITCHER • \$20



16 OZ PINT • \$7



BARREL AGED • \$8



FLIGHT (4) • \$12

6-PACKS AND KEGS
AVAILABLE TO-GO!

HOP HEAVY

STAYCAY IPA

Mountain pine aromas with tropical notes, this tasty IPA is made with Idaho 7, Centennial, and Mosaic hops.

ABV 7.1% IBU 37

THIS IPA

This award-winning PNW IPA has hop-forward juiciness with a refreshing pine aroma.

ABV 7.2% IBU 70

TROPIC BLUR IPA

Juicy and piney with notes of papaya, light pineapple, and undertones of dragon fruit.

ABV 6.5% IBU 45

UNDERLANDER IMPERIAL IPA

Let Underlander Hazy IPA guide you with bountiful resin-coated tropical and citrus fruit aromatics, supported by a voracious malt complexity.

ABV 8.9% IBU 65

OVERLANDER IMPERIAL IPA

Award-winning American-style IIPA has Aromas of citrus, melon, mango, and a touch of pine, balanced by a combination of malts.

ABV 8.9% IBU 65

CIDER

SUBLIMINAL CIDER

This old-world heritage cider created with a special blend of heirloom apples grown in Salem, OR drinks dry & offers wonderful true apple character.

ABV 6%

DARKER SIDE

20-INCH BROWN ALE

Medium-bodied with a complex malt character as a product of six Northwest varieties.

ABV 5.3% IBU 17

LIGHTER SIDE

BLONDE BOMBSHELL GOLDEN ALE

Light-bodied & refreshing ale with subtle malt & wheat flavors.

ABV 4.3% IBU 14

LOTUS PILS

An unfiltered, refreshing pilsner that boasts hoppy waves of orange and vanilla followed by candied grape and tropical fruit aromas.

ABV 4.8% IBU 20

SEASONAL

MUY CHIDO

Introducing our new summer stable: a light, refreshing brew with malt aromas, subtle herbal hints, and a boastful blend of nutty and honey notes.

ABV 5.1% IBU 19

R+D BEERS

ENJOY THEM WHILE THEY LAST!

Looking for something new and delicious? Ask a team member about our limited-release Research & Development brews.

CRAFT COCKTAILS

VOODOO SUNRISE • \$13

Malibu coconut rum, Lewis and Clark silver rum, Gosling's dark rum, mango purée, pineapple, grenadine, soda

LAVA RIVER MARGARITA • \$13

House-made habanero infused tequila, mango purée, triple sec, lime, Tajin

WHISKY PEACH GRAND SLAM • \$13

Forthwest Peach Whisky, mint simple syrup, lemon

NEWBERRY MARGARITA • \$13

Batanga Blanco tequila, triple sec, basil simple syrup, lime, muddled strawberry

CRAZYHORSE COLLINS • \$12

Wild Roots Cucumber & Grapefruit gin, rosemary simple syrup, soda

SIDESHOW SPRITZ • \$12

Crater Lake vodka, rosé, muddled strawberry, soda

LONEWOLF LAVENDER SOUR • \$13

Crater Lake vodka or gin, lemon, lavender simple syrup, Ms. Better's Bitters vegan foam

STORM KING MARTINI • \$13

Crater Lake vodka, St. Brendan's coffee liqueur, cold brew, chocolate bitters

TIDDLYWINKS • \$13

Gompers Gin, house-made fruit-infused ice cube, tonic, soda

MOCKTAILS

LAVENDER LEMON SPRITZ • \$7

STRAWBERRY MINT SPRITZ • \$7

GREEN TEA REFRESHER • \$7

WINE

WHITE

DEER & FINCH, WASHINGTON

Chardonnay

ROCK POINT, OREGON

Pinot Gris

MATUA, NEW ZEALAND

Sauvignon Blanc

DEL RIO, OREGON

Rosé

STERLING, CALIFORNIA

Sparkling

RED

PRIMARIUS, OREGON

Pinot Noir

JOEL GOTT, CALIFORNIA

Cabernet Sauvignon

SAWTOOTH, IDAHO

Red Blend

GLASS • \$10
BOTTLE • \$36

OTHER BEVS

COKE PRODUCTS • \$3

ICED TEA, LEMONADE, COFFEE, TEA • \$3

GINGER BEER \$3

RECESS CBD • \$5

BREW DR. KOMBUCHA • \$6

RED BULL • \$4

ROTATING N/A BEER • \$6

DRINK BEER, DO GOOD.