

SHAREABLES

CHICKEN FINGERS & FRIES • \$14

BEER BATTERED ONION RINGS • \$10

HOUSE-MADE FRIED MOZZARELLA • \$12
Marinara, parmesan

SPINACH ARTICHOKE DIP • \$15
Served with warm pita

HOUSE-SMOKED CHICKEN WINGS (12) • \$18
Choice of teriyaki, sweet chili, BBQ or buffalo
Half order (6) • \$12

PUB NACHOS • \$15
Black olives, green onions, cheese, sour cream,
guacamole, pico, tortilla chips, chicken or pulled
pork. Sub steak +6
Half order • \$10

HUMMUS PLATE • \$15
Falafel, tzatziki, carrots, red pepper, cucumber,
warm pita

SOUPS AND SALADS

Dressings: ranch, blue cheese, balsamic vinaigrette,
honey mustard, thousand island, and caesar

HOUSEMADE SOUP OF THE DAY • \$6/8
Available in a cup or a bowl

MIXED GREEN SALAD • \$7
Fresh vegetables

CAESAR SALAD • \$11
Romaine, parmesan, house made croutons

BREWHOUSE SALAD • \$14
Mixed greens, tomato, red onion, pepperoncini,
almonds, Rogue Creamery blue cheese

COBB SALAD • \$15
Mixed lettuce, avocado, tomato, olives, egg,
bacon, Rogue Creamery blue cheese

BUFFALO CHICKEN SALAD • \$17
Tomato, cucumber, celery, carrots, romaine,
Rogue Creamery blue cheese, choice of crispy
or grilled buffalo chicken

**ADD CRISPY OR GRILLED CHICKEN +6, STEAK +9
OR MAKE IT A WRAP**

SPECIALTIES

FISH AND CHIPS • \$19
CLBC blonde bombshell & panko battered

FAJITA BOWL • \$17
Sauteed onion & peppers, guacamole, pico,
chipotle aioli, Tillamook pepper jack cheese,
black beans, brown rice, choice of chicken or
steak

TERIYAKI CHICKEN BOWL • \$17
Cabbage, green onion, sesame seeds, brown
rice, teriyaki chicken

BAKED MAC AND CHEESE • \$15
Toasted breadcrumbs, three cheese blend

ADD FRIED OR GRILLED CHICKEN +4 OR DAILY'S BACON +3

BURGERS AND SANDWICHES

**ALL BURGERS ARE 8OZ DOUBLE R RANCH WAGYU CHUCK
PATTY, CHOICE OF FRIES, POTATO SALAD OR SLAW**

*Sub side salad or cup of soup +5, hand-cut fries, sweet potato fries, cajun
fries or onion rings +3, chicken breast +3, black bean patty or beyond
burger no charge*

BREWERY BURGER* • \$15
Tomato, onion, lettuce

HOT SHOT BURGER* • \$17
Sauteed jalapeno, green chilies, cajun seasoning, Tillamook
pepper jack cheese

PATTY MELT* • \$16
Grilled onion, Tillamook swiss, thousand island dressing, Big
Ed's rye

MILES BURGER* • \$16
Sauteed mushrooms, Tillamook swiss

BLTT • \$15
Daily's smoked bacon, lettuce, tomato, turkey, mayo, Big Ed's
sourdough

GYRO • \$15
Tomato, cucumber, olives, pepperoncini, feta cheese, tzatziki, gyro
meat, pita

GRILLED CLBC WRAP • \$16
Tomato, red onion, turkey, Daily's smoked bacon, cream cheese,
blue cheese dressing, flour tortilla | 16

CRISPY CHICKEN WRAP • \$16
Crispy chicken, romaine lettuce, parmesan, caesar dressing, flour
tortilla

REUBEN KINCAID • \$15
Sauerkraut, Tillamook swiss, thousand island dressing, corned beef,
Big Ed's rye

PHILLY CHEESE STEAK • \$17
Sauteed onions & peppers, mushrooms, white American cheese,
grilled steak, amoroso roll

TEXAS TOAST DIP • \$16
Sauteed onion, swiss, grilled steak, au jus, garlic toast

TUNA MELT • \$16
House-made tuna mix, swiss, cheddar, tomato, thousand island
dressing, Big Ed's rye

**ADD FRIED EGG +2 DAILY'S BACON +3 AVOCADO +2 TILLAMOOK CHEESE +1
ROGUE CREAMERY BLUE CHEESE +2**

FLATBREADS

CAPRESE • \$16
Cherry tomatoes, basil, pesto, mozzarella, roasted garlic, balsamic
reduction | 16

BBQ CHICKEN • \$19
Red onion, cilantro, mozzarella, BBQ sauce

'BUILD YOUR OWN' • \$13
Red sauce, mozzarella
Add pepperoni +2, sausage +2, red onion +1, peppers +1, mushroom
+1, pineapple +1, cherry tomato +1

*** 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. NO
MORE THAN 2 PAYMENT METHODS PER CHECK PLEASE**

OUR BEERS



PITCHER • \$20



16 OZ PINT • \$7



BARREL AGED • \$8



FLIGHT (4) • \$12

HOP HEAVY

ELK CAMP IPA

Benefitting the Oregon Hunters Association and Rocky Mountain Elk Foundation, these mosaic hops give floral, tropical, and earthy tones. Cheers to the hunt!

ABV 6.4% IBU 65

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

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

OVERLANDER IMPERIAL IPA

Aromas of citrus, melon, mango, and a touch of pine. Balanced by a combination of malts.

ABV 8.9% IBU 65

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

CIDER

CHAPMAN CIDER

An unfiltered cider with a brilliant apple aroma and flavor that doesn't finish overly sweet.

ABV 5.4%

SUBLIMINAL CIDER

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

ABV 6%

DARKER SIDE

SALTED CARAMEL PORTER

A lightly roasted, mahogany-colored, medium-bodied malt with a sweet & salted caramel flavor.

ABV 5.8% IBU 37

20-INCH BROWN ALE

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

ABV 5.3% IBU 17

MIDNIGHT ARDENNES

A barrel-aged Belgian-style ale with elements of vanilla praline waffles, cinnamon, and marshmallow

ABV 8.5% IBU 25

STYGIAN STOUT

A full but smooth brew with notes of coffee, deeply roasted nuts, and a hint of smoke.

ABV 6.80% IBU 55

**R+D
BEERS**

*Looking for
something new
and delicious?*

Ask a team member about our limited-release Research and Development brews.

ENJOY THEM WHILE THEY LAST!

CRAFT COCKTAILS

CHAI OLD FASHIONED • \$15

Bulleit Bourbon, Oregon Chai Tea, lemon and orange bitters

CHOCOLATE ESPRESSO MARTINI • \$14

Carter Lake Hazelnut Espresso Vodka, Bailey's, creme de cacao, chocolate drizzle

POMEGRANATE JEWEL • \$12

Pama pomegranate, Prosecco and grenadine

HOT APPLE PIE • \$12

Tuaca, spiced apple cider topped with whipped cream

ARLO'S "PUNKIN" MOCHA \$14

Captain Morgan's Spiced Rum, pumpkin pie cream, hot chocolate topped with whipped cream

MEZCAL OLD FASHIONED • \$14

Vida Mezcal, muddled orange, and bitters

KENTUCKY MULE • \$14

Maker's Mark, lime and ginger beer

CHAPMAN CIDER MIMOSA • \$12

CLBC Chapman cider and Brut Champagne

HUCKLEBERRY LEMON DROP • \$14

44 North vodka, lemonade, raspberry, with a sugar rim

**6-PACKS AND
KEGS AVAILABLE
TO-GO!**

WINE

WHITE AND SPARKLING

BROADSIDE

Chardonnay

POET'S LEAP

Riesling

MONTPARNASSE

Brut

PORTLANDIA

Pinot Gris

RED

BROADSIDE

Cabernet Sauvignon

MERCER BROS

Merlot

WILD HILLS

Pinot Noir

GLASS \$9 BOTTLE \$36



We're proud of our roots at Cascade Lakes Brewing Co. Founded in 1994, we are among the pioneering Central Oregon Breweries that helped put this beer-centered region on the map and we are now the first and only not-for-profit brewery in Central Oregon.

NOT BEER

BOTTOMLESS SODA • \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer

BOTTOMLESS LEMONADE • \$3

BREW DOCTOR KOMBUCHA • \$5

FRESH BREWED ICED TEA • \$3

JUICE • \$3

COFFEE, HOT TEA, HOT CHOCOLATE • \$3

MILK • \$3

SHARE YOUR FAVORITES & FOLLOW @CASCADELAKESBREWCO