

STARTERS

HALF PRICE HAPPY HOUR!

Starters are half price MON - FRI from 4-6 pm.
(except Kobe Beef Sliders & Seafood Martini)

Hot Wings and Bleu Cheese Dip Crisp wings and drummies tossed in your choice of sauce (Teriyaki, Frank's Original hot, or ring of fire) with bleu cheese dip. **\$9.50**

Kobe Beef Sliders Three 2 oz. fresh Kobe beef sliders, grilled medium and topped with caramelized onion, melted Swiss and roma tomato served with spicy house ketchup. **\$9.95**

Grilled Beef Medallions Fresh tender beef medallions, marinated and fire grilled medium, served with warm Asian soba salad and crisp won tons. **\$10.95**

Fried Oysters Hand breaded Willapa Bay oysters (7) with fresh lemon and house cocktail sauce. **\$8.95**

Seafood Martini Pacific Dungeness crab, poached tiger prawns (5), avocado, fresh lemon and cocktail sauce served "up" in a martini glass. **\$11.95**

Ploughman Platter Northwest cheese, grilled brewhouse sausage, spicy capicola salami, gherkins, fresh fruit, crostini and Monkey Face Porter mustard. **\$10.95**

Mediterranean Platter Hummus, roma tomato, feta, cucumber, carrots, marinated onions, tahini sauce, falafel and warmed pita bread. **\$10.95**

Nachos!!! Smoked chicken simmered in chile verde and piled on tortilla chips with grilled summer corn, black beans, diced tomato, cheddar and pepperjack cheeses, cilantro, sour cream and guacamole. **\$9.95**

Oyster Shooter A fresh willapa bay oyster, with tangy home made cocktail sauce & fresh lemon. **\$1.50** Add a Mazama pepper vodka shot for \$3.

BURGERS & SANDWICHES

If you are in search of a mouth-watering morsel of meatiness, you are on the right barstool. Our 6 oz. burgers are fresh, never frozen 100% NW chuck with no added trim or fillers making what we believe is the tastiest, juiciest burger around! Served with lettuce, tomato, onion, a bun and **your choice of french fries or fresh coleslaw.**

SUBSTITUTIONS:

Onion Rings	\$2.50
Sweet Potato Fries	\$2.50
Cup of Soup	\$2.50
Green Salad	\$2.50
Chicken Breast	FREE
Kobe Beef Patty	\$2.50
Buffalo Patty	\$2.50

Cheeseburger The classic with all the fixins' and your choice of cheese. **\$8.95**

Cowboy-Up Burger Topped with smoked bacon, tangy BBQ sauce and choice of cheese. **\$9.95**

Black & Bleu Bacon Burger Dredged in blackening spices, topped with smokey bacon and melted bleu cheese. **\$9.95**

Cascade Turkey Melt Roasted turkey, crisp bacon, and basil pesto mayo. Served hot on parmesan-grilled sourdough. **\$9.50**

BBQ Pit Ham Sandwich Smoked Oregon pit ham simmered in house BBQ sauce on a toasted cornmeal bun with pickles and crispy fried onions. **\$9.50**

Hot Wing Sandwich A lightly breaded airline chicken breast tossed in Franks Original hot sauce on a warm cornmeal bun with shaved red onion, leaf lettuce, roma tomato, bleu cheese crumbles and bleu cheese dressing. **\$9.95**

Cold Meatloaf Sandwich A generous slice of our Kobe beef meatloaf on fire grilled sourdough with chipotle mayo and lettuce, tomato and onion. **\$9.25**

Portobello Philly Thinly sliced and grilled portobello mushroom, sautéed peppers and onions, Swiss and cream cheese on a pub roll. **\$8.75** Add smoked chicken for \$2.

Black Bean Veggie Burger A combination of black beans, soy, brown rice, onions, corn and herbs & spices make this veggie burger a tasty alternative. Served with chipotle mayo on a 9-grain whole wheat bun. **\$8.95**

Falafel Sandwich Three spiced chickpea fritters on warm pita with marinated onions, cucumber, tomato, leaf lettuce and lemon-tahini sauce. **\$7.95**

V = Vegetarian Entrees



BREWHOUSE SALADS

Served with choice of dressing: Ranch, Bleu Cheese, Honey Mustard, Sweet Balsamic Vinaigrette, 1000 Island and Bleu Cheese Vinaigrette, Italian Vinaigrette

ADDITIONS:

Grilled Chicken	\$3
Poached Prawns	\$4

House Salad Fresh field greens topped with marinated onions, cucumber, diced tomatoes, carrots and crostini with your choice of dressing on the side. **\$3.95**

The Wedge A hearty wedge of iceberg lettuce with heirloom tomato, crispy bacon, shaved onion, bleu cheese crumbles and your choice of dressing on the side. **\$9.95**

Italian Chop Salad Chopped iceberg lettuce tossed with spicy capicola salami, fresh basil, garbanzo beans, shaved red onion, grated cheddar and pepperjack cheeses, diced tomato, crostini and Italian vinaigrette. **\$10.95**

OG Lodge Salad Your choice of mesquite grilled tri-tip steak or grilled wild salmon on a bed of field greens with toasted almonds, shaved red onion, raisins, bleu cheese crumbles, roasted red potatoes and bleu cheese vinaigrette on the side. **\$13.95**

Crab Louie Chopped iceberg lettuce with Pacific Dungeness crab, cucumber, hard-boiled egg, diced tomato, fresh lemon, crostini and 1000 Island dressing on the side. **\$13.95**

Southwest Chicken Cobb Blackened airline chicken breast on a bed of field greens with hard boiled egg, grilled corn, black beans, avocado, diced tomato, cheddar pepperjack blend, tortilla chips and chipotle ranch dressing. **\$12.95**

Burger-in-a-Bowl A low-carb alternative to the traditional burger. Chopped iceberg with your choice of toppings and dressing, topped with a freshly grilled burger patty. **\$11.95**

Toppings: diced tomato, carrots, cucumber, grilled corn, black beans, marinated onion, hard boiled egg, grated cheddar pepperjack blend, shaved red onion, bleu cheese, almonds, raisins, heirloom tomato (\$1), bacon (50¢), fresh basil, garbanzo beans, avocado (75¢), hard-boiled egg (50¢).

CASCADE FAVORITES

Meatloaf Dinner, Turkey Sandwich and NY Strip served with: roasted potatoes at lunch and mashed potatoes after 5 pm unless otherwise requested.

Mama's Meatloaf Dinner Kobe beef served with braised harvest vegetables, gravy and crispy fried onions. **\$12.95**

Hot Turkey Sandwich House roasted turkey breast and crispy fried onions are piled on a slice of grilled sourdough and smothered in gravy. **\$10.95**

Bone-in NY Strip Your choice grilled or blackened! A 12oz chop of Angus New York strip steak, green chile verde, mashed potatoes and honey-jalapeno glazed carrots and snap peas. **\$17.95**

Baked Salmon "Rockefeller" Wild salmon is oven baked Rockefeller-style with herbs and garlic and served over roasted red potatoes and honey-jalapeno glazed carrots and snap peas. **\$14.95**

Smoked Chicken Tetrazzini House smoked chicken tossed with egg noodles, peas, carrots, portobello mushrooms and toasted almonds in a parmesan cream sauce. **\$11.95**

Yakisoba Bowl A generous portion of stir fried veggies, yakisoba noodles & toasted cashews in a sweet chili sauce. **\$8.75**

DESSERTS

Apple Cranberry Crisp with vanilla ice cream. **\$6**

Ice Cream Cookie Sandwich **\$3**

Brownie Puddle **\$6** **Mud Pie** **\$6**

A gratuity of 18% will be applied to all parties of 8 or more.

WHAT'S TO DRINK

CASCADE LAKES BREWING COMPANY



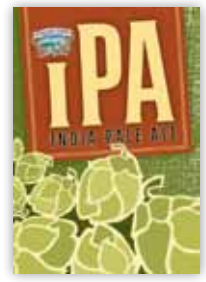
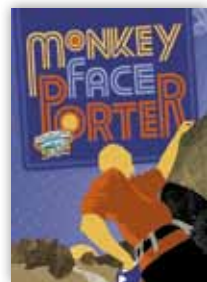
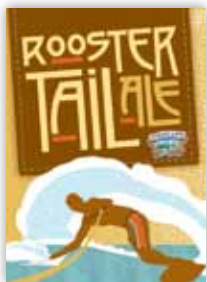
AT THE LODGE

Cascade Lakes Brewing Company has been making craft ales and lagers in Central Oregon for over 17 years now and we're still in love with it. Using all Northwest ingredients, our brewers have created some of the finest beers that you will find anywhere. If this is your first visit to one of our establishments, we encourage you to order the taster tray and find out which of our beers tickles your

taste buds. If you are a Cascade Lakes regular, we thank you for your business! Don't forget, if you are ever rolling through Redmond, stop in to 7th Street Brew House.

Cheers and Enjoy!

WEDNESDAYS ARE LOCALS' NIGHT AT THE LODGE 6-10 PM \$3.25 20 OZ PINTS



BREWS ON TAP YEAR 'ROUND (pictured above)

Blonde Bombshell As the name implies, this is one "knock out" of a beer. Brewed to be a light bodied, low alcohol (low carb!) refreshing ale, this beer combines subtle malt and wheat flavors with a delicate liberty hop aroma.

Rooster Tail Ale Rooster Tail Ale is the flagship beer of Cascade Lakes Brewing Co. This light bodied, golden style ale has become a Central Oregon favorite. A malty aroma, crisp caramel flavor and clean finish makes this the perfect beer for all seasons!

Pine Marten Pale Ale From the spirited Pine Marten, a weasel with spunk comes the newest addition to the CLBC line up. Pine Marten Pale Ale is perfectly balanced with Northwest grown hops which makes for an extremely refreshing ale any time of the year!

20" Brown Named after the Brown Trout found in Northwest streams, this beer lives up to the legend. The complex malt character is balanced with an ample amount of hops to create a real "catch!"

Monkey Face Porter Monkey Face Porter is a medium bodied porter with significant chocolate malt characteristics. Don't let the dark color scare you, this beer finishes extremely dry with just a hint of the Willamette hops.

India Pale Ale For those bitter beer lovers out there, this is the beer for you. It is a traditional IPA featuring a significant amount of Northwest grown hops balanced by a hefty grain bill.

SEASONAL BREWS

Paulina Lake Pilsner is a classic German style Pilsner. A dry crisp lager with higher hop bitterness and aroma than your typical American Lager.

Skookum Creek Ale is a medium-bodied ale with a malt complexity and hop presence our region of the country is known for. *Get Skookumed!*

Riverside Red exhibits a copper red color provided by generous amounts of three kinds of crystal malt. These malts are balanced by three different American hop varieties, resulting in a full-bodied ale that as a vigorous American hop presence.

Seasonal IPA Please ask your server for today's selection.

Seasonal Nitro Draft Please ask your server for today's selection.

CASCADE LAKES BEER PRICES

Glass	\$2.50	Growler w/fill	\$12
20 oz Pint	\$4.25	Growler refill	\$9
Pitcher	\$12.00		
Taster Tray	\$7.00		
Coors Light	\$3.75		

HAPPY HOUR!
Mon-Fri 4-6 pm

RED WINE LIST

GLASS/BOTTLE

Genesis Cabernet Sauvignon, WA	\$5.75/\$21
A full bodied, dark fruit bomb from Washington. Great Value!	
Two Worlds Pinot Noir, OR	\$7.25/\$28
Deeper fruit, stronger tannins and a firmer backbone.	
Hedges CMS 2009, WA	\$6.75/\$24
Aromas of dark cherry, tobacco and tar. A great NW red!	
Ravenswood Zinfandel, CA	\$6.25/\$23
Rich and full, with black cherry & mixed peppercorns on the nose.	
Red Diamond Merlot, WA	\$6/\$22
Black plum & boysenberry flavors exquisitely balanced.	

WHITE WINE LIST

GLASS/BOTTLE

A - Z Chardonnay, OR	\$6.25/\$23
A Northwest gem showcasing the best in OR Chards.	
Los Cardos Sauvignon Blanc, Argentina	\$6.50/\$23
A medium-bodied wine with a clean, brisk finish.	
Fetzer White Zinfandel, CA	\$4.50/\$19
America's favorite white zinfandel...	
Heron Chardonnay, CA	\$5.50/\$21
Vibrant pear, lemon & orange fruit with a hint of vanilla on the finish.	
Big Fire Pinot Gris, OR	\$7.25/\$28
Tastes of lemon peel, peach, apple and roasted nut done Oregon Style!	

Soda	\$1.50	Cascade Lakes		Coffee	\$1.75	Lemonade	\$2.00
Pepsi, Diet, Dr. Pepper, Mt. Dew,		Root Beer Float	\$3.50	Hot Chocolate	\$1.75	Milk	\$2.00
Sierra Mist, Root Beer				Hot Tea	\$2.00	Juice	\$1.75