

STARTERS

HALF PRICE HAPPY HOUR!

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

Beer Hall Platter Potato latkes, bacon and apple braised cabbage, and grilled Taylor's Brand Bratwurst. Served with green onion sour cream and our own Monkey Face Porter mustard. **\$10.95**

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

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 and celery sticks. **\$9.50**

Coconut Shrimp Five large prawns hand dipped in a semi-spicy batter and coated in sweet coconut and fried golden brown. Served with a rice vinegar Nappa slaw, wonton straws, and a sweet chili dipping sauce. **\$11.95**

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

✓ **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**

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

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**

The Reuben This Classic sandwich piles New York Deli Style Pastrami with caraway spiked sauerkraut, Swiss cheese and thousand island dressing on thick slices of grilled marbled rye bread. **\$9.95**

BBQ Pulled Pork Shoulder Sandwich Tender slow braised pork shoulder laced with our BBQ sauce and nestled on a toasted burger bun and topped with simple tangy coleslaw. **\$9.50**

Toasted Club Sandwich Oregon pit ham, house roasted turkey breast, Swiss and cheddar cheeses, presented triple decker style on three grilled slices of thick sourdough with thousand island dressing, bacon, lettuce and tomato. **\$9.95**

✓ **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**

✓ = 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**

Southwest Chicken Cobb Blackened 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**

Tri Tip Steak Salad Mesquite grilled Tri-Tip steak on a bed of field greens with toasted almonds, shaved red onions, raisins, bleu cheese crumbles, roasted red potatoes, and blue cheese vinaigrette on the side. **\$13.95**

Grilled Chicken Caesar Crisp romaine lettuce tossed in our vibrant Caesar dressing with herbed croutons, Tumalo Farms Classico Cheese, chopped bacon and hard boiled egg, topped with a chargrilled marinated chicken breast. **\$12.95**

Asian Seafood Chop Chop Salad Four poached prawns and Pacific Red Crab meat top a bed of field greens and Nappa cabbage tossed in a fat free soy-ginger dressing, with tri-colored julienne bell peppers, toasted cashews, carrots, diced tomatoes, and cucumbers accented with fried wonton straws. **\$13.95**

Wild Salmon Salad Grilled wild caught Coho salmon tops a bed of fresh romaine lettuce with raisins, pickled red onions, carrots, diced tomatoes, toasted almonds, cucumbers and crostinis, with our sweet balsamic dressing on the side. **\$13.95**

CASCADE FAVORITES

All entrees served with a choice of roasted red potatoes, rice pilaf or French fries. Mashed potatoes available after 5pm.

Chicken Pot Pie Tender all breast meat chicken gently simmered with carrots, potatoes, peas, pearl onions, celery and herbs, baked with a light puff pastry crust and presented with a side salad and dressing of your choice. **\$12.95**

Chimichurri Flat Iron Steak A Classic Argentine sauce of garlic, onions, parsley, lemon juice, spices and cayenne marinate this tender cut of beef charbroiled to your liking. Served with seasonal vegetables and your choice of side. **\$13.75**

Chicken Fried Steak A specially seasoned, breaded cube steak fried golden brown and smothered in a bacon and onion Country Style cream gravy. Served with sautéed seasonal vegetables, your choice of side. **\$12.50**

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

Teriyaki Grilled Salmon An 8oz. wild caught Pacific Coho salmon filet chargrilled and basted with our teriyaki glaze and served with fresh seasonal vegetables, rice pilaf and a fresh pineapple-mango salsa. **\$14.95**

✓ **Yakisoba Bowl** A generous portion of stir fried veggies, yakisoba noodles & toasted cashews in a sweet chili sauce. **\$8.75**
Add marinated chicken for \$2. Add marinated steak for \$5.

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



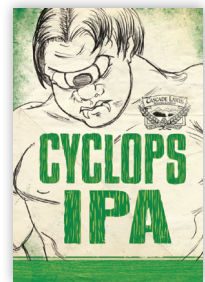
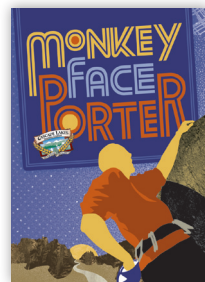
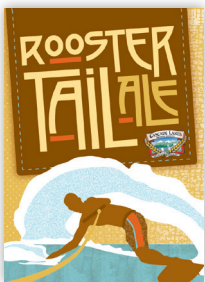
AT THE LODGE

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

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

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!



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 This flagship beer of Cascade Lakes Brewing Co. is a 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.

Cyclops the One Eye P. A. A cornucopia of five hop varieties offering striking flavor and aroma resulting in one of the more balanced and aromatic IPA offerings you'll wrap your hands around.

SEASONAL BREWS

Centennial IPA Brewed to celebrate the 100th anniversary of the city of Redmond, this beer boasts almost all Centennial Hops and 100 I.B.U.'s which makes this limited specialty beer a local favorite.

Slippery Slope Winter Ale Crystal malt and generous amounts of cascade hops produce this well-balanced seasonal ale. So, whether your slippery slope is a mountain or your sidewalk, this ale makes an excellent companion.

Riverside Red Exhibiting 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 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	\$7.50		
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