**DRESSINGS:** ranch, bleu cheese, honey mustard, balsamic, thousand island, caesar, chipotle ranch, tarragon vinaigrette

**BERRY AVOCADO**
- $4.5
- Field greens, seasonal mixed berries, avocado, candied pecans, goat cheese, tarragon vinaigrette

**SOUTHWEST COBB**
- $13
- Field greens, hard-boiled egg, grilled corn, black beans, avocado, tomato, cheddar pepper jack blend, tortilla chips, chipotle ranch

**HOUSE SALAD**
- $6
- Field greens, cucumber, grape tomatoes, carrots, croutons, parmesan, caesar dressing

**CAESAR**
- Sm $7
- Large $12
- Romaine, croutons, parmesan, caesar dressing

**BEER NUTS**
- 6oz $4
- 12oz $7
- Smoked cashews, almonds, pecans, hazelnuts, cajun seasoning

**BUFFALO CAULIFLOWER**
- $11
- Roasted cauliflower, buffalo sauce, celery, bleu cheese dressing

**HOT WINGS**
- Six for $10 / twelve for $17
- Choice of buffalo, bbq, teriyaki or fire sauce, celery, bleu cheese dressing

**SPINACH ARTICHOKE DIP**
- $11.5
- Spinach, artichokes, jalapenos, parmesan, asiago, tortilla chips

**STREET TACOS**
- $13
- Carnitas or carne asada*, romaine, cotija, pico de gallo, tequila lime sauce, white corn tortillas

**BEEF MEDALLIONS**
- $14.5
- Beef medallions, yakisoba noodles, stir fried veggies, napa cabbage, wontons

**CHEESEBURGER**
- $13.5
- Choice of cheese

**BLACK & BLEU BACON**
- $15
- Blackening spices, bacon, bleu cheese

**KOBE BACON**
- $17
- 100% American Kobe, bacon, choice of cheese

**COWBOY**
- $18
- Brisket burger, bacon, smoked cheddar, crispy fried onion strings, BBQ

**BREW NUTS**
- 6oz $4 / 12oz $7
- Smoked cashews, almonds, pecans, hazelnuts, cajun seasoning

**BUFFALO CAULIFLOWER**
- $11
- Roasted cauliflower, buffalo sauce, celery, bleu cheese dressing

**HOT WINGS**
- Six for $10 / twelve for $17
- Choice of buffalo, bbq, teriyaki or fire sauce, celery, bleu cheese dressing

**SPINACH ARTICHOKE DIP**
- $11.5
- Spinach, artichokes, jalapenos, parmesan, asiago, tortilla chips

**STREET TACOS**
- $13
- Carnitas or carne asada*, romaine, cotija, pico de gallo, tequila lime sauce, white corn tortillas

**BEEF MEDALLIONS**
- $14.5
- Beef medallions, yakisoba noodles, stir fried veggies, napa cabbage, wontons

**CHEESEBURGER**
- $13.5
- Choice of cheese

**BLACK & BLEU BACON**
- $15
- Blackening spices, bacon, bleu cheese

**KOBE BACON**
- $17
- 100% American Kobe, bacon, choice of cheese

**COWBOY**
- $18
- Brisket burger, bacon, smoked cheddar, crispy fried onion strings, BBQ

**BURGERS & SANDOS**
- Come with french fries, tater tots, or coleslaw

**SUBSTITUTE ORANGE RINGS, SWEET POTATO FRIES, HOUSE SALAD +$2.5**

**GLUTEN-FREE BREAD +$2**

**MAKE IT BETTER! ADD:**
- Pulled Pork $4
- Grilled Chicken $4.5
- Carne Asada* $6.5
- Beef Medallions* $6.5

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* Burgers, steaks and seafood can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. | A gratuity of 18% will be applied to all parties of 8 or more. | Vegetarian option.
WHAT'S ON TAP?

Ask your server for our seasonal beer selections

ANNUAL DRAFT

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.

20-INCH 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!”

SALTED CARAMEL PORTER
Our Salted Caramel Porter is a lightly-roasted, mahogany-colored, medium-bodied malt that is as smooth as a Marvin Gaye love song. With a sweet, salted-caramel flavor you’ll want to enjoy this porter over and over. Mercy, mercy me! *Only available in a 16oz snifter

PINEAPPLE KUSH IPA
We are stoked to offer this tasty IPA where mountain pine aromas collide with the tropics. The blend of three flavorful hops and a splash of pineapple make this the liquid to drench your cottonmouth.

OG KUSH HOPPY PALE ALE
Cascade Lakes Brewing Co. brings things back to its O.G. roots with this NW pale ale. A hopped-up splash of deliciousness and an inviting aroma that will send your taste buds for a spin in this crushable ale! Cascade Lakes is one of the Original Gangsters in the NW beer scene and we are proud to share this with the hood!

HAZY KUSH HAZY IPA
Put your mind at ease with all that’s right in the world with this smooth Hazy IPA. An enjoyable bitterness that combines the worlds of juicy and piney as the name would suggest. Papaya, light pineapple, and undertones of dragon fruit will have you reaching for the next before you’ve finished the last.

HOPSMACK IPA
This striking citra hop IPA brings complex tropical and citrus aromas and a thirst-quenching flavor to the palate. With great head retention and clarity this well balanced yet aggressive India Pale Ale makes this a great choice for the “hop lover” in all of us!

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WINE

REDS

Glass / Bottle
THREE RIVERS CABERNET, WA $8 / $30
CAPRIO RED, WA $9.5 / $32
SEBASTIANI MERLOT, CA $8 / $27
ADELSHEIM PINOT NOIR, OR $9.5 / $32

WHITES

Glass / Bottle
A-Z CHARDONNAY, OR $8.5 / $28
BANSHEE SAUVIGNON BLANC, CA $7.5 / $25
J. LOHR CHARDONNAY, CA $8 / $27
ELK COVE PINOT GRIS, OR $9 / $31

SODA + $3
pepsi, diet pepsi, dr. pepper, orange crush, sierra mist, root beer lemonade coffee or hot tea iced tea hot chocolate milk

CASCADE LAKES BREWING COMPANY
has been making craft ales and lagers in Central Oregon since 1994 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’re ever in Redmond, stop in to our 7th Street Brew House. Cheers and enjoy!

Head Chef: Ben Partlow
General Manager: Katie Quittschreiber