



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.

STARTERS

CHICKEN VERDE SOUP • \$10

Tomatillo, roasted chilis, cilantro, lime, crispy tortilla strips, chipotle crema

TEMPURA FRIED DELICATA SQUASH RINGS • \$9

Served with sorghum aioli V VG

ANNIE'S BAKESHOP PRETZEL • \$14

Served with THIS IPA mustard, smoked beer cheese V

JOJO'S • \$10

Spiced potato wedges served with ranch or chipotle aioli

PIMENTO CHEESE HUSH PUPPIES • \$9

Benne, basil, southern caviar, Durant EVOO, fried tomato sauce V

SMOKED CHICKEN WINGS (12PC) • \$19

Tossed in choice of BBQ, Staycay IPA hot sauce, sweet Char Siu, Nashville Hot or naked, celery

HALF ORDER (6PC) • \$10

SALADS

WEDGE SALAD • \$15

Iceberg, cucumber, carrot, charred peppers, sea island red peas, chives, crispy house bacon, Rogue smokey blue cheese dressing GF

SOUTHWEST SALAD • \$16

Romaine, peppadews, pico, roasted corn, pickled red onions, cotija, cilantro, crispy tortilla chips, chipotle ranch V

PUB CAESAR SALAD • \$15

Romaine, crispy brussel sprouts, shaved apple, parmesan, torn croutons, roasted garlic caesar dressing

ADD TO ANY SALAD

- SHRIMP \$6
- ROASTED OR FRIED CHICKEN \$4
- SMOKED BRISKET OR PULLED PORK \$5

V **vegetarian** VG **vegan** GF **gluten-free**

@CASCADELAKESBREWINGCO
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ENTREES

FISH + CHIPS* • \$23

CLBC beer battered cod, jojo fries, lemon, Old Bay tartar sauce

Pairs well with Staycay IPA

QUESO BLANCO NACHOS • HALF \$12 | FULL \$22

Pinto beans, pico, mashed avocado, pickled jalapeno, cilantro, tortilla chips, queso blanco, chipotle aioli, cojita cheese, choice of ground beef, pulled pork verde or veggie fajita

Pairs well with This IPA

CLBC CRAFTED BBQ

SMOKED BRISKET PLATTER (SERVES 3-4) • \$45

House smoked brisket, house sausage, BBQ beans, Spanish Rice, potato salad, slaw, loaded cast-iron cornbread, jojo's, pickles & shaved onion, Big Ed's Texas toast, slice of pecan pie or bread pudding (rotates weekly)

****LOOKING FOR MORE TO SHARE? ADD 1LB PULLED PORK OR SMOKED BRISKET • \$19, 1 SAUSAGE • \$7, SMOKED CHICKEN WINGS (6EA) • \$10**

SANDWICHES

Served with choice of fries, side salad, or tater tots.

Upgrade any side to onion rings +\$2 or substitute a gluten free bun +\$2.

CLBC CUBANO* • \$17

House bacon, mojo pulled pork, shaved ham, swiss cheese, dill pickles, Cubano sweet mustard, Big Ed's potato hoagie

Pairs well with 20" Brown

CRISPY COD SANDWICH • \$18

B&B pickles, shredded iceberg, shaved red onion, cole slaw, roasted delicata squash mustard, brioche bun

Pairs well with Blonde Bombshell

CRISPY CHICKEN SANDO* • \$15

Pickle-brined fried chicken thigh, slaw, dill pickles, chipotle aioli, brioche bun

****make it Nashville hot****

Pairs well with This IPA

TURKEY DIP • \$18

Smoked shaved turkey, house bacon, butter lettuce, tomato, onion, toasted parmesan, feta aioli, turkey jus, Big Ed's Texas toast

Pairs well with Tropic Blur IPA

CLBC SMASH BURGER* • \$15

Local and fresh, double beef patties, shredded iceberg lettuce, tomato, house-made bomb sauce, Tillamook sharp cheddar, caramelized onion, brioche bun [add House-smoked bacon +3, egg +2, or smash patty \$2]

Pairs well with Lotus Pils

DESSERT

SCOOP OF ICE CREAM • \$6

Ask your server for our daily flavor choices

ICE CREAM SANDWICH • \$8

Brown butter & dark chocolate chunk cookies, choice of ice cream - ask your server for our daily flavor choices

ANNIE'S BAKESHOP PRETZEL • \$14

Cinnamon sugar buttered pretzel, cream cheese frosting dip

SEASONAL DESSERT OF THE DAY • \$8

Ask your server for more details

*** 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.

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 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

SEASONAL

ROTATING IPA

Ask your server about for details.

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

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. 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

SALTED CARAMEL PORTER

A lightly roasted, mahogany-colored, medium-bodied malt with a sweet & salted caramel flavor.
ABV 5.8% IBU 37

WINTER X

A moderate bodied malt forward winter warmer with notes of toffee, nut crumble and holiday cookies.
ABV 6.9% IBU 20

R+D BEERS

Looking for something new and delicious? Ask a team member about our limited-release Research & Development brews.
ENJOY THEM WHILE THEY LAST!

CRAFT COCKTAILS

PINE MARTINI* • \$14

Wild Roots pear vodka, Amaretto, lemon, honey, egg white, cinnamon and nutmeg

OUTBACK OLD FASHIONED • \$13

Whiteaker barrel-aged rum, cardamom bitters, cinnamon simple syrup

FLYING DUTCHMAN FIZZ • \$13

Crater Lake gin, grapefruit, lime, rosemary, sparkling wine

APPLE CINNAMON CHAPMAN MULE • \$12

Wild Roots Apple Cinnamon Vodka, lime, ginger beer, Cascade Lakes Chapman Cider, cinnamon stick

CLIFFHANGER CRANBERRY MARGARITA • \$12

Batanga blanco, cranberry, lime, triple sec, simple syrup, cardamom bitters, cinnamon

CLOUDCHASER CHAI • \$12

Whiteaker barrel-aged rum, chai tea, simple syrup, cardamom bitters, cinnamon, nutmeg (Available hot or iced)

MOCKTAILS

SPICED CIDER • \$6

CRANBERRY ROSEMARY SPRITZ • \$6

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

OTHER BEVS

COKE PRODUCTS • \$3

ICED TEA, LEMONADE, GINGER BEER, COFFEE, TEA • \$3

RECESS CBD • \$5

BREW DOCTOR KOMBUCHA • \$6

RED BULL • \$4

ROTATING N/A BEER • \$6