



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**

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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 BEERS



PITCHER • \$20



16 OZ PINT • \$7



BARREL AGED • \$8



FLIGHT (4) • \$12

6-PACKS AND KEGS  
AVAILABLE TO-GO!

## HOP HEAVY

### UNDERLANDER IMPERIAL IPA

Let Underlander Hazy IPA guide you with bountiful resin coated tropical and citrus fruit aromatics, supported by a voracious malt complexity.

ABV 8.9% IBU 65

AVAILABLE MARCH 8TH

### 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

This 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 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%

## SEASONAL

### RED THUMP

Toasted biscuit undertones and a light toffee finish, with intense flavors and aromatics of Amarillo and Altus hops.

ABV 5.9% IBU 30

## 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 STROLL

Elements of brown sugar roasted pecans glazed with rich cacao and notes of vanilla, honeysuckle, cinnamon, and nutmeg

ABV 12.5% IBU 65

### STYGIAN STOUT

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

ABV 6.8% IBU 55

### WINTER X

A moderate bodied malt forward winter warmer with notes of toffee, nut crumble and holiday cookies.

ABV 6.9% IBU 20

### BADLANDS IMPERIAL BROWN

Rich brown ale aged in Rye barrels with vanilla, nuts, molasses, coconut, and honey notes.

ABV 8.9% IBU 49

# 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, C  
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