Burgers, steaks and seafood can be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**STARCHS**

- **SHRIMP (5)** $6.5
- **BEEF MEDALLIONS***
- **CARNE ASADA***
- **GRILLED CHICKEN** $4
- **PULLED PORK** $4
- **MAPLE-GLAZED PORK BELLY** $3
- **AHI POKE BOWL*** $11.5 (chipotle ranch, salsa, romaine, pico de gallo, avocado, cotija, spiced rice, roasted corn, black beans, verde
- **BAJA BOWL** $13.5 (maple tahini sauce, roasted chickpeas, bell pepper, goat cheese, squash, rice medley, grilled red onion, sautéed kale, broccoli, roasted butternut squash)
- **BREWERY BOWL** $13.5 (maple balsamic vinaigrette, roasted red pepper, sweet chili teriyaki sauce)
- **CAESAR** $6 (carrots, crostini, field greens, cucumber, grape tomatoes, house ranch)
- **HARVEST KALE** $13.5 (island, caesar, chipotle ranch, bleu cheese dressing)
- **SOUTHWEST COBB** $13 (hummus, tzatziki, carrot, cucumber, bell pepper, grape tomato, pickled onion, kalamata olives, feta cubes, warm naan bread, fajita sauce, celery, bleu cheese dressing)

**DRESSINGS**
- ranch, bleu cheese, honey mustard, house balsamic, thousand island, caesar, chipotle ranch, tarragon vinaigrette
- maple tahini sauce
- maple balsamic vinaigrette

**SMOKEHOUSE**

- **SHRIMP (5)** $6.5
- **BEEF MEDALLIONS***
- **CARNE ASADA***
- **GRILLED CHICKEN** $4
- **PULLED PORK** $4
- **MAPLE-GLAZED PORK BELLY** $3
- **AHI POKE BOWL*** $11.5 (chipotle ranch, salsa, romaine, pico de gallo, avocado, cotija, spiced rice, roasted corn, black beans, verde
- **BAJA BOWL** $13.5 (maple tahini sauce, roasted chickpeas, bell pepper, goat cheese, squash, rice medley, grilled red onion, sautéed kale, broccoli, roasted butternut squash)
- **BREWERY BOWL** $13.5 (maple balsamic vinaigrette, roasted red pepper, sweet chili teriyaki sauce)
- **CAESAR** $6 (carrots, crostini, field greens, cucumber, grape tomatoes, house ranch)
- **HARVEST KALE** $13.5 (island, caesar, chipotle ranch, bleu cheese dressing)

**SALADS**

- **SHRIMP (5)** $6.5
- **BEEF MEDALLIONS***
- **CARNE ASADA***
- **GRILLED CHICKEN** $4
- **PULLED PORK** $4
- **MAPLE-GLAZED PORK BELLY** $3
- **AHI POKE BOWL*** $11.5 (chipotle ranch, salsa, romaine, pico de gallo, avocado, cotija, spiced rice, roasted corn, black beans, verde
- **BAJA BOWL** $13.5 (maple tahini sauce, roasted chickpeas, bell pepper, goat cheese, squash, rice medley, grilled red onion, sautéed kale, broccoli, roasted butternut squash)
- **BREWERY BOWL** $13.5 (maple balsamic vinaigrette, roasted red pepper, sweet chili teriyaki sauce)
- **CAESAR** $6 (carrots, crostini, field greens, cucumber, grape tomatoes, house ranch)
- **HARVEST KALE** $13.5 (island, caesar, chipotle ranch, bleu cheese dressing)

**STARTERS**

- **HOT WINGS** $10/$17 (six or twelve, choice of original, bbq, teriyaki or fire sauce, celery, bleu cheese dressing)
- **BRUSSEL SPROUTS** $11 (brussel sprouts, kung pao, pork belly, sprouts)
- **SPINACH ARTICHOKE DIP** $11.5 (spinach, artichokes, jalapenos, parmesan, asiago, tortilla chips)
- **NACHOS** $13.5 (tortilla chips, chili verde, grilled corn, black beans, tomato, cheddar, pepper jack, cilantro, sour cream, guacamole and salsa)
- **MEDITERRANEAN PLATTER** $14 (traditional hummus, roasted red pepper hummus, tzatziki, carrot, cucumber, bell pepper, grape tomato, pickled onion, kalamata olives, feta cubes, warm naan bread, fajita sauce, celery, bleu cheese dressing)
- **BEEF MEDALLIONS*** $14.5 (steak, yakisoba noodles, stir fried veggies, napa cabbage, wontons)

**BOWLS**

- **SOUTHWEST COBB** $13.5 (maple balsamic vinaigrette, roasted red pepper, sweet chili teriyaki sauce)
- **AHI POKE BOWL*** $18.5 (warm jasmine rice, marinated ahi tuna, wasabi, pickled ginger, balsamic onions, avocado, cucumber, bell pepper, micro green, wasabi vinaigrette)
- **YAKISOBA** $13.5 (yakisoba noodles, stir fried veggies, cashews, sweet chili teriyaki sauce)

**MAKE IT BETTER! ADD:**
- **MAPLE-GLAZED PORK BELLY** $3
- **PULLED PORK** $4
- **GRILLED CHICKEN** $4.5
- **CARNE ASADA*** $6
- **BEEF MEDALLIONS*** $6.5
- **SHRIMP (5)** $6.5

**SANDOS**

- **CHICKEN & AVOCADO** $14.5 (grilled chicken breast, bacon, pepper jack, feta aioli, avocado, lettuce, tomato, onion, toasted ciabatta roll)
- **BRISKET DIP** $14 (beef brisket, pepper jack, horseradish, toasted pub roll, au jus)
- **CRISPY CHICKEN WRAP** $13 (crispy chicken, pesto mayo, avocado, bacon, smoked cheddar, tomato, romaine, balsamic onions, spinach tortilla sub grilled chicken for $2)
- **GYROS** $14 (gyros, romaine, tomato, balsamic onions, feta, tzatziki, naan bread)
- **TURKEY MELT** $13.5 (turkey, bacon, basil pesto mayo, lettuce, tomato, onion, pARMESAN grilled sourdough)
- **AHl TUNA*** $16 (seared ahi tuna, sesame ginger slaw, toasted ciabatta roll)
- **BBQ PORK** $14 (pulled pork, BBQ, coleslaw, crispy fried onion strings, potato bun)
- **FRIED CHICKEN BREAST** $15 (crispy fried chicken, pickle, garlic aioli, lettuce, tomato, onion, potato bun)

**SPINACH ARTICHOKE DIP**

- **Traditional hummus, roasted red pepper hummus, tzatziki, carrot, cucumber, bell pepper, grape tomato, pickled onion, kalamata olives, feta cubes, warm naan bread, fajita sauce, celery, bleu cheese dressing**

**SUGGESTIONS**

- **HAPPY HOUR**
  - Mon–Fri 4–6pm
  - $3 off all Starters
  - Sub a black bean burger at no charge.
  - Sub falafel at no charge.

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

- **GLUTEN-FREE BREAD +$2**

- ** Cheers to a better tomorrow! **

- **Again, thank you so, so much for your support. We look forward to a brighter future filled with cheers and laughter. Cheers to a better tomorrow!**
**SODA +**

- Pepsi, Diet Pepsi, Dr. Pepper, Orange Crush, Sierra Mist, Root Beer
- Lemonade
- Coffee or Hot Tea
- Iced Tea
- Hot Chocolate
- Milk

**ANNUAL DRAFT**

**BLENDE 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!

**WHITES**

- A2 CHARDONNAY, OR: $8.5 / $28
- SANSHEE SAUVIGNON BLANC, CA: $7.5 / $25
- J. LOHR CHARDONNAY, CA: $8 / $27
- ELK COVE PINOT GRIS, OR: $9 / $31

**REDS**

- THREE RIVERS CABERNET, WA: $8 / $30
- CAPRO RED, WA: $9.5 / $32
- SEBASTIANI MERLOT, CA: $8 / $27
- ADELSHEIM PINOT NOIR, OR: $9.5 / $32

**WINE**

**What’s on Tap?**

Ask your server for our seasonal beer selections.

| HAPPY HOUR |

**DISCOUNTS ON BEER & FOOD**

Mon-Fri 4-6pm

**SCAN ME**

FOR OUR LATEST BLOG!

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@CASCADELAKESALE

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**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:** Austin Warren  
**General Manager:** Katie Quittschreiber