

BURGERS & SANDWICHES



CLASSIC BURGER Painted Hills grass-fed beef VEG BURGER House-made fried bean patty vo

\$200

House-made ketchup, lettuce mix and our own secret recipe Bar Bar sauce on a locally made potato bun

ADD: AMERICAN CHEESE ONION RING & BBQ SAUCE .50 \$100 TILLAMOOK CHEDDAR \$100 MAKE IT A DOUBLE \$**250**

COMBO MEAL

CHEESEBURGER or CHEESE VEG BURGER + FRIES (no subs)

With a soda fountain drink \$11<u>00</u> With PBR Tall Boy \$13₀₀

BACON

BBQ VEGAN CHICK'N SANDWICH **S**800

Gardein chick'n, house made BBQ and secret sauces, tomatoes, pickles and lettuce mix on a potato bun

'BTA' GFO **\$7**00

Bacon, tomato and arugula sandwich with roasted garlic aioli on a potato bun

EGG MCMORTON GEO

\$<u>600</u>

\$1<u>00</u> GF V

Fried egg, apple butter, dijon, Tillamook cheddar & arugula on a potato bun Add Bacon \$2

SUBSTITUTE BEYOND MEAT PATTY

GRILLED CHEESE \$400

SALADS & SIDES

MR. MEAN GREENS VO GE \$650

House-pickled beets, goat cheese, caramelized onions, crunchy chickpeas and balsamic vinaigrette on a bed of arugula

THE RETURN OF THE SHREDDER **VO**

\$<u>650</u>

Shredded iceberg & cabbage, blue cheese, tomatoes, bacon, croutons & ranch dressing

VEGAN CHICK'N STRIP BASKET **V** \$850

Gardein chick'n strips on top of our famous fries. Served with vegan ranch dip

TOASTED RAVIOLIS 'T-RAVS'

\$<u>600</u>

Fried cheese raviolis with house-made marinara. Inspired by Mama Toscano's in St. Louis

FRENCH FRIES **S** \$350

CAJUN FRIES V \$<u>400</u>

FRIED PICKLES \$4<u>00</u>

ONION RINGS \$4<u>00</u>



V Vegan V0 Vegan Options GF Gluten Free GFO Gluten Free Options

See Chalkboard for Rotating Selection

BOTTLES & CANS

PBR TALL BOY \$<u>300</u> **TECATE TALL BOY** \$300

COORS LIGHT TALL BOY \$350

CRUX NOMO N/A IPA \$400

SPIKED SELTZER \$400

SCHOFFERHOFER

GRAPEFRUIT RADLER \$500

WINE

HOUSE RED/WHITE/ROSE \$**8**00

FEATURED RED/WHITE \$1<u>0</u>00

CHAMPAGNE! BY THE BOTTLE ONLY \$**50**00

BOTTLES AVAILABLE Ask your bartender!

Ask us about our SELECTION!







HOUSE COCKTAILS

iviva la revolución! \$1200 Let's have a tiki

Mezcal, mole, orange and cinnamon make up this spiced take on a traditional Old Fashioned.

LAVENDER FIELDS **FOREVER**

\$1<u>000</u>

Bar Pilot gin, Iemon, ginger, lavender, bubbly water served tall. Take a walk through the fields of summer with this floral, refreshing sipper.

GEORGIA ON MY MIND \$1000

Effen Vodka, peach, lemon and mint is a tall, bubbly drink of well, booze. It's best enjoyed in the sun on a patio, eating a cheeseburger.

Cold Brew Coffee, Rhum Agricole, Banana brandy, Frangelico and coconut cream. The kind of "pick-me-up" for any kind of weather!

IAY CHIHUAHUA! \$1<u>0</u>00

Jalapeno infused Hornitos reposado tequila, pineapple juice, and ginger will clear your sinuses and your agenda for the day.

PAPER CRANE

A sophisticated spin on one of our favorite contemporary cocktails. this features the delicious Suntori Toki Single Malt Whisky, Aperol, Lemon and Amaro Montenegro.

\$1200 BAR BAR BOILERMAKER

\$1<u>0</u>00

Dealer's Choice shot and a beer

COCKTAIL OF THE MONTH:

\$1<u>0</u>00

Can't think of what to drink? Let our bartenders whip you up one of their hip-pocket specialties. Open your mind and mouth for what is sure to be a delicious experiment or a bonafide classic!

BARRA CANTINA MARGARITA

\$**9**00

Made with Hornitos Reposado Tequila and fresh lime juice -Our house specialty

\$**9**50 Make it Spicy \$1<u>2</u>00 Cadillac

USUAL SUSPECTS

SAN PELLEGRINO, BOTTLE \$<u>**3**50</u>

POLAR GRAPEFRUIT \$**7**00 **SELTZER WATER**

\$**4**00 RED BULL OR SUGAR FREE

COFFEE/HOT TEA \$<u>300</u>

BOYLAN'S - Cola, Root Beer, \$<u>300</u> **Cream Soda**

FOUNTAIN SODA - Cola, Diet Cola, \$<u>**3**00</u> **Lemon Lime, Ginger Ale**







