

## APPETIZERS

- CRISPY SALT & PEPPER CALAMARI** Dusted in seasoned flour and tossed with kosher salt and coarse black pepper, then crispy fried. Served with sambal-cilantro dipping sauce. \$10.50
- CHICKEN LETTUCE WRAPS** Asian spiced chicken, scallions, smoked tofu, pine nuts, cilantro, and carrots with lettuce cups. Served with citrus chili and hot soy mustard. \$9.50
- SPINACH, CHEESE, & ARTICHOKE DIP** With Italian reggiano Parmesan, chopped spinach, and marinated artichoke hearts. Served with garlic Parmesan pita chips. \$10.00
- HOUSEMADE ONION RING TOWER** Buttermilk and panko breaded jumbo sweet onions. Served with peppercorn ranch dipping sauce. \$9.00
- SPICE RUBBED SEARED AHI TUNA\*** Coated with Asian spices and seared rare. Served with hot soy mustard, ginger, and wasabi cream. \$14.00
- CALIFORNIA SUSHI ROLL PLATTER** Generous portion of traditional sushi roll filled with crab, avocado, cucumber, and sesame seeds. \$8.00
- SPICY TUNA SUSHI ROLL PLATTER\*** Generous portion of traditional sushi roll filled with spicy tuna, masago, scallions, cucumber, and kaiware. \$10.00
- BLACK BEAN HUMMUS** Served with tomato-cucumber salad, crisp jumbo pita, and fried jalapeños. \$9.00
- CHICKEN POTSTICKERS** Asian dumplings stuffed with lemon grass chicken and shredded vegetables. Pan fried and served with ginger soy dipping sauce. \$8.50
- DUNGENESS CRAB CAKES** Oregon Dungeness crab, grilled with seasoned panko, Creole mustard rémoulade, and scallion oil. \$13.00
- GORGONZOLA FRIES** Cross-cut seasoned fries topped with creamy Gorgonzola cheese sauce. \$9.50

## STARTER SALADS

- CLASSIC CAESAR SALAD** With traditional Caesar dressing, romaine, shaved reggiano, and cornbread croutons. \$6.50
- FIELD GREENS HOUSE SALAD** With white balsamic vinaigrette, basil marinated cherry tomatoes, feta, and cornbread croutons. \$6.50
- THE WEDGE SALAD** Iceberg lettuce wedge with vine ripe tomato, sweet red onion, and crumbled blue cheese dressing. \$6.50
- STRAWBERRY FENNEL SALAD** Tossed with wild greens, toasted hazelnuts, and white peach vinaigrette. \$7.00
- ANJOU PEAR & GORGONZOLA SALAD** Field greens tossed with Anjou pears, candied walnuts, crumbled Gorgonzola, and white balsamic vinaigrette. \$7.50
- TODAY'S HOUSE RECIPE SOUP & SALAD** A bowl of our house recipe soup and whole leaf Caesar salad or a field greens house salad. \$10.50
- TODAY'S HOUSE RECIPE SOUP** Bowl...\$6.00 Cup...\$4.50

## ENTRÉE SALADS

- GRILLED CHICKEN or SALMON CAESAR** Chopped hearts of romaine, cornbread croutons, pecorino romano cheese, traditional Caesar dressing, and Parmesan cheese crisps.  
**Grilled Chicken** \$12.00 **Cedar Plank Salmon** \$15.00
- CHINATOWN CHICKEN SALAD** Teriyaki chicken with chopped greens, cabbage, crispy wontons, water chestnuts, red pepper, cilantro, roasted cashews, and hoisin ginger vinaigrette. \$10.50
- ITALIAN CHOPPED SALAD** Chopped greens, salami, smoked turkey, artichoke hearts, tomato, red onion, pepperoncini, basil, feta, provolone, and Italian vinaigrette. \$11.00
- SPICE RUBBED SEARED AHI SALAD\*** Seared rare ahi, tossed field greens, cabbage, avocado, mango, crispy wontons, and cilantro lime vinaigrette. \$16.00
- TOSSED GRILLED CHICKEN COBB SALAD** Herb grilled chicken, pepper bacon, chopped greens, avocado, tomato, mushrooms, egg, and blue cheese crumbles, tossed with blue cheese dressing. \$11.50
- FLAT IRON STEAK SALAD\*** Grilled medium-rare with chimichurri sauce, baby greens, romaine, roasted red peppers, Maytag blue cheese, red onions, and balsamic vinaigrette. \$16.00
- ANTIPASTO CAPRESE SALAD** Vine ripe tomato, marinated fresh mozzarella cheese, basil, virgin olive oil, sliced Italian salami, Kalamata olives, and fresh greens with white balsamic vinaigrette. \$9.00

## SANDWICHES

*Served with choice of French fries or cole slaw.*

**CRAB CAKE SANDWICH** Sweet bread and butter pickles, Creole mustard rémoulade, and cucumber salad on ciabatta. \$14.50

**TURKEY SANDWICH** Smoked turkey, pepper bacon, avocado, whole grain mustard mayonnaise, lettuce, and tomato on ciabatta. \$9.50

**CLASSIC REUBEN SANDWICH** Corned beef, Swiss cheese, sauerkraut, and 1000 island dressing, grilled on dark Russian rye bread. \$11.00

**GRILLED TURKEY SANDWICH** Caramelized onions, peppers, pepperoncini, and Gruyère cheese served on caraway rye with roasted red pepper rémoulade. \$10.50

**ITALIAN MEAT SANDWICH** Shaved salami, ham, Gruyère cheese, fresh basil, chimichurri, pepperoncini, tomato, and onions served on ciabatta with balsamic vinaigrette. \$12.00

**GRILLED FISH SANDWICH** Pan seared or blackened. Served on a grilled bun with lettuce, tomato, red onion, and tartar sauce.  
**Alaskan Halibut** \$14.00 **Salmon** \$13.00

**HALF SANDWICH & SOUP OR SALAD** Half Reuben or Turkey Ciabatta sandwich, with your choice of a field greens salad, tossed Caesar salad, or a cup of our house recipe soup. \$10.00

## BURGERS

*All burgers are served on a fresh baked Tillamook cheese & onion Kaiser roll and accompanied with a choice of French fries or cole slaw.*

**CHEESEBURGER\*** Half pound of fresh ground chuck, grilled to order and topped with Tillamook cheddar, mayonnaise, lettuce, tomato, and red onion. \$10.00  
add pepper bacon...\$1.00

**BACON BLUE CHEESE BURGER\*** Half pound of fresh ground chuck, grilled to order and topped with Gorgonzola sauce, Maytag blue cheese, and crispy fried onions. \$12.00

**BREWERY BBQ BURGER\*** Half pound of fresh ground chuck, grilled to order and topped with Cure 81 ham, Tillamook cheddar, Black Butte barbecue sauce, mayonnaise, lettuce, tomato, and red onion. \$10.50

**MADEIRA MUSHROOM BURGER\*** Half pound of fresh ground chuck, grilled to order and topped with braised madeira mushrooms and mozzarella cheese. \$11.00  
add pepper bacon...\$1.00

**HOUSEMADE VEGGIE BURGER\*** Our own recipe, housemade with brown rice and black beans, topped with provolone cheese, roasted garlic mayonnaise, avocado, lettuce, tomato, and red onion. \$10.00

## PIZZA

*Fresh dough made from scratch, hand-stretched, topped with our own four-cheese blend, and hearth baked in our pizza oven.*

**GRILLED BBQ CHICKEN** Grilled barbecue chicken, sweet red onions, cilantro, smoked mozzarella, and fontina cheese. \$12.00

**PEPPERONI, ITALIAN SAUSAGE, & MUSHROOMS** Imported pepperoni, ground Italian sausage, and mushrooms with roma tomato sauce and four cheese blend. \$12.00

**MEDITERRANEAN SPINACH & ARTICHOKE** Artichokes, Kalamata olives, basil, spinach, roma tomatoes, pepperoncini, creamy garlic sauce, and feta cheese. \$11.00

**GRILLED CHICKEN, PEAR, & GORGONZOLA PIZZA** Grilled chicken, Anjou pears, Gorgonzola cheese, sweet red onions, creamy garlic sauce, and four cheese blend. \$12.00

**ROMA TOMATOES & ROASTED GARLIC** Roma tomatoes, whole roasted garlic cloves, fresh basil, extra virgin olive oil, feta, fontina, and mozzarella cheese. \$10.00

**HAWAIIAN STYLE** Canadian bacon, fresh pineapple, sweet red onions, with roma tomato sauce and four cheese blend. \$11.00

### HENRY'S OLD FASHIONED ROOT BEER FLOAT

A pint of Henry Weinhard's root beer with a scoop of premium vanilla ice cream. \$4.50

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.

## HENRY'S TAVERN FAVORITES

- FILET\*** Grilled 7 oz. center-cut filet with caramelized onion demi glace. Served with seasonal vegetables and au gratin potatoes. \$31.00
- NEW YORK\*** Grilled 10 oz. cut topped with herb roasted crimini mushrooms and caramelized onion demi glace. Served with seasonal vegetables and au gratin potatoes. \$29.00
- RIB EYE STEAK\*** Signature sweet and smoky rubbed bone-in rib eye with caramelized onions and peppers. Served with seasonal vegetables and au gratin potatoes. \$28.00
- FLAT IRON STEAK\*** Grilled with Gorgonzola cheese and caramelized onion demi glace. Served with seasonal vegetables and scallion red mashed potatoes. \$23.50
- WHISKEY-PEPPERCORN BEEF TENDERLOIN TIPS** Sautéed with red peppers, crimini mushrooms, and three peppercorn whiskey demi glace. Served with seasonal vegetables and scallion red mashed potatoes. \$21.50
- MEMPHIS STYLE BBQ RIBS** One pound slow roasted, sauce basted pork ribs. Served with cornbread wedges and cole slaw. \$23.00
- CLASSIC POT ROAST** Tender pot roast with natural pan gravy, seasonal vegetables, and scallion red mashed potatoes. \$18.50
- PAN SEARED CHICKEN MADEIRA** With mozzarella cheese, sautéed crimini mushrooms, and Madeira sauce. Served with seasonal vegetables and scallion red mashed potatoes. \$18.00
- SLOW ROASTED MEATLOAF** With traditional seasonings and pepper bacon pan gravy. Served with seasonal vegetables and scallion red mashed potatoes. \$17.00
- HALIBUT FISH & CHIPS** Dipped in buttermilk and Bridgeport IPA, lightly coated with panko-Parmesan breadcrumbs. Served with cole slaw and French fries. \$15.00

## CHINESE - THAI - CANTONESE

*Served with steamed rice.  
(except Chow Mein)*

- ORANGE CHICKEN** Crispy chicken tossed in spicy sweet orange glaze. \$13.50
- KUNG PAO CHICKEN** Red chilies, peanuts, celery, red peppers, scallions, and bamboo shoots in a spicy Kung Pao sauce. \$14.00
- MONGOLIAN BEEF** Tender strips of beef with sweet onions, scallions, and sambal chili hoisin sauce. \$15.00
- YAKI SOBA GARLIC NOODLES** Stir fried bean sprouts, napa cabbage, ginger, egg, lime, soy, chili and oyster sauce. **Chicken** \$10.50 **Shrimp** \$11.50 **Tofu** \$9.50
- STIR-FRIED TOFU & PANANG RED CURRY** Japanese eggplant, shiitake mushrooms, carrots, bok choy, scallions, snow peas, peanuts, red peppers, bean sprouts, and mild red curry sauce. \$11.00
- TERIYAKI CHICKEN RICE BOWL** Stir-fried with bok choy, baby corn, snap peas, shiitake mushrooms, carrots, peppers, and teriyaki sauce over steamed rice. \$11.00

## PASTA

- CAJUN SAUSAGE MAC & CHEESE** Tender macaroni noodles simmered in a blend of Cajun spices, cheddar, mozzarella, provolone, with sausage, red peppers, onions, and Parmesan cheese. \$11.00
- ITALIAN SAUSAGE & ANGEL HAIR** Grilled Italian sausage with fresh roma tomato bolognese sauce, garlic, mushrooms, and reggiano cheese. \$15.50
- OREGANO CHICKEN TAGLIATELLE** Kalamata olives, roasted garlic, capers, Italian parsley, roma tomatoes, spinach, extra virgin olive oil, white wine, herb garlic butter, and Feta cheese. \$16.00
- PARMESAN PRAWNS & LINGUINE** Spinach, tomato, and sweet onion sautéed with garlic and white wine in a creamy Parmesan vin blanc, topped with Parmesan crusted prawns. \$18.00

## DESSERT MENU

- FRESH BAKED "HOT OUT OF THE OVEN" CHOCOLATE CHIP HAZELNUT COOKIES & ICE CREAM** Housemade chocolate chip hazelnut cookies, baked to order and served with vanilla and chocolate ice cream. \$8.00 (please allow 20 minutes)
- TRIPLE DECKER DARK CHOCOLATE CAKE** With three types of chocolate, raspberry frosting, chocolate ganache, crème anglaise, and whipped cream. \$7.00
- FRESH BANANA CRÈME BRÛLÉE** Made with authentic vanilla beans, fresh sliced bananas, and caramelized brown sugar crust. \$6.00
- OREGON BERRY COBBLER** Marionberries, blackberries, and raspberries baked in a cinnamon sugar shortbread crust. Served with premium vanilla ice cream. \$6.00