



## **INFIELD GREENS**

### **Traditional Caesar Salad** ..... \$7.95

Crisp romaine lettuce, parmesan cheese & croutons tossed with Caesar dressing.

ADD: Chicken breast \$4 • Salmon \$8

### **Taco Salad** ..... \$13.95

Lettuce, tomato, onion, Tillamook cheese, olives & tortilla strips; Served with salsa, guacamole, sour cream & your choice of Taco meat, diablo pulled pork, grilled chicken breast, or shredded chicken.

### **Field of Greens** ..... \$4.95

Garden greens with tomato, red onion, cucumber & croutons.

### **Skewered Cajun Shrimp Salad** ..... \$12.95

Served on a bed of crisp garden greens with tomatoes, cucumbers, chopped pecans & a side of red onion vinaigrette.

## **LEADING OFF**

### **Onion Rings** ..... \$8.50

Golden fried, served with ranch dipping sauce.

### **Mozzarella Wedges** ..... \$8.50

Fried mozzarella wedges, served with a tomato coulis dipping sauce.

### **Irish Waffle Fries** ..... \$9.50

Melted cheddar, bacon, green onions and Irish sour cream.

### **Gourmet Nachos**

Tillamook cheddar and pepper jack cheese, black beans, tomato, olives, green onions, salsa, sour cream and guacamole.

ADD: Shredded Chicken \$3 • Taco beef \$3 • Diablo Pork \$3

Chicken breast \$4

**Half:** ..... \$8.95

**Whole:** ..... \$12.95

### **Chicken Tenders**

Jumbo chicken tenders fried, served with BBQ sauce & ranch dressing.

Double \$8.95 • Triple \$10.95

### **Buffalo Wings**

Served with carrots, celery and bleu cheese dressing.

**6 count:** ..... \$8.95

**12 count:** ..... \$12.95

### **Triple Play Combo** ..... \$11.95

Fried mozzarella wedges, two chicken tenders and onion rings with chipotle ranch and tomato coulis.

### **Cheese Quesadilla** ..... \$9.95

Tillamook cheddar, olives, green onions, jalapenos, salsa, sour cream and guacamole.

ADD: Shredded Chicken \$3 • Taco beef \$3 • Diablo Pork \$3

Chicken breast \$4

### **Thai Chicken Skewers** ..... \$11.95

Flavorful Thai peanut sauce basted on chicken skewers & grilled.

### **Spinach & Artichoke Dip** ..... \$8.95

Spinach, artichokes, garlic & parmesan cheese blended with cream cheese.

Served warmed with tri-colored tortilla chips.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please inform your server of any known food allergies so we may better serve you. A suggested gratuity of 17% is recommended for large parties of 8 or more. No pipes or cigars please.

## **BASKETS FROM THE BULLPEN**

All baskets served with your choice of French fries, house made potato chips, salad or coleslaw. Upgrade to onion rings or waffle fries for \$2.00.

### **Half Pound Natural Beef or Grilled Chicken Breast Burgers**

**\*Blue Moon Burger** .....\$12.95

Topped with a blue moon blue cheese, shallots, sweet drop pepper, compound butter and melted sharp white Tillamook cheddar. Served with mayo, lettuce, onion and tomato.

**\*All Star Burger** .....\$10.95

Served with lettuce, tomato & onion with our house relish.

ADD: Bacon \$1 • Cheese \$1

**\*Signature French Onion Burger** .....\$12.95

Served with, lettuce, tomato, French onions & Swiss cheese.

**\*Signature Texas Smokehouse Burger** .....\$13.95

Featuring Jack Daniels BBQ sauce, smoked Tillamook cheddar cheese, onion rings & bacon.

**\*Diablo Burger** .....\$13.95

Topped with grilled onions, jalapeños, pepper bacon, Tillamook pepper jack cheese, house made diablo sauce, lettuce, tomato, & one whole fire roasted jalapeño.

**\*Southwest Patty Melt** .....\$12.95

Topped with pepper jack cheese, spicy mayonnaise, grilled red onions, and crispy jalapenos between two slices of jalapeno cornbread.

*Our hand pressed grilled burgers are made from natural grass fed beef that is aged for premium quality and flavor!*

*Grilled chicken breast may be substituted on any burger.*

**Hot Pastrami Sandwich** .....\$11.95

Grilled onions, dill Havarti cheese, horseradish pickles, Dijon cracked mustard and grilled sourdough.

**Beer Battered Halibut Burger** .....\$12.95

Tillamook cheddar, coleslaw, tomato, red onion and tartar sauce.

**Alaskan Cod Fish & Chips** .....\$11.95

Alaskan battered arctic cod fillets, served with tartar sauce & lemon.

**Wild Prawn Basket** .....\$13.95

Crispy coated prawns deep fried, served with cocktail & wasabi aioli dipping sauces.

**Reuben Sandwich** .....\$11.95

Corned beef, sauerkraut marmalade, Swiss cheese and 1000 Island dressing on grilled marble rye.

**Prime Rib French Dip** .....\$12.95

Sliced Prime Rib topped with melted provolone cheese on a grilled stadium roll. Served with Au Jus.

**Smoked Kielbasa** .....\$7.95

Sauerkraut marmalade and Dijon cracked mustard on a toasted roll.

**Grilled Salmon Sandwich** .....\$13.95

Lettuce, tomato, red onion, caper aioli on grilled ciabatta.

**Cuban Pulled Pork Sandwich** .....\$11.95

Pulled pork, Black Forest ham, Swiss cheese, butter pickles and Dijon cracked mustard on grilled ciabatta.

**Smoked Turkey Club Sandwich** .....\$11.95

Smoked turkey, bacon, lettuce, tomato and mayonnaise on grilled sourdough.

**Grilled Tuna Melt Sandwich** .....\$8.95

Tuna salad and Tillamook cheddar on grilled sourdough.

**Two Pointer Pork Sliders** .....\$8.95

Two BBQ pulled pork sliders topped with cheddar cheese & house coleslaw.

**Flash Fried Oysters** .....\$11.95

Parmesan breaded oysters flash fried golden brown.

## APPETIZER SPECIALS

- Pork Rinds** .....\$2.95  
A basket of pork rinds with chipotle seasoning.
- Potato Chips**.....\$2.95  
House - made salted or BBQ seasoned potato chips.
- Loaded Potato Skins**.....\$7.95  
Potato skins topped with pepper jack cheese, bacon & green onions.  
Served with chipotle ranch.
- Black Butte Porter Cheese Soup**.....\$3.95  
A bowl of house - made Black Butte Porter cheese soup with green onions  
and crispy tortilla strips.
- Boneless Chicken Wings**.....\$7.95  
Deep fried breaded chicken breast morsels tossed in our house buffalo sauce;  
served with blue cheese dressing, celery and carrot sticks.

## HAPPY HOUR MENU

Monday - Thursday 3pm - 5pm & 10 - close

Not available on holidays or special events. Ask your server for more information.

### Sliders

All sliders served with house-made salted or BBQ seasoned potato chips.  
Upgrade to house salad for \$1.50.

- Prime Rib French Dip Slider**.....\$4.95  
Sliced prime rib topped with melted provolone cheese on a grilled ciabatta slider;  
served with a side of au jus.
- Cheeseburger Slider**.....\$4.95  
Quarter-pound natural beef burger topped with melted Tillamook cheddar cheese  
and house relish on a grilled ciabatta slider.
- Alaskan Cod Fish Slider**.....\$4.95  
Alaskan battered Arctic cod fillet on a grilled ciabatta slider with coleslaw and tartar sauce.

### Appetizers

- Pita Street Tacos**.....\$3.95  
Grilled pita bread topped with Tillamook pepper jack & cheddar cheeses, black beans, green onions  
and sour cream. Served with your choice of taco beef, shredded chicken or diablo pulled pork.
- Thai Chicken Skewers**.....\$3.95  
Three grilled chicken skewers on a bed of green leaf lettuce with ginger sesame coleslaw  
topped with Thai peanut sauce and sesame seeds.

### Sides

- Black Butte Porter Cheese Soup**.....\$1.95  
Cup of house-made Black Butte Porter cheese soup garnished with green onions  
and crispy tortilla strips.
- Pork Rinds** .....\$1.95  
Basket of pork rinds with chipotle seasoning.

\*Minimum \$2.00 drink purchase required for all Happy Hour food items.  
No substitutions allowed. Not available for To Go orders.



## \$7 DRINK SPECIALS

### **King's Crown**

A sweet & smooth dessert style cocktail. Served in a bucket glass with Vanilla Whiskey, Kahlua and cream. This one is bound to destroy your sweet tooth.

### **French 77**

A twist on a classic cocktail that dates back to the 1920's. Served in a large wine glass with top shelf Gin, Elderflower Liqueur, citrus and Prosecco.

### **Patty's Coffee**

Warm your taste buds with this delicious twist on the classic 'Irish Coffee'. A cozy cocktail made with Irish whiskey, a touch of sugar and coffee; topped with our house-made whipped cream.

### **Habanero Hail Mary**

We kicked it up the heat with this one! We are using top shelf Habanero Vodka in our 'prized' Bloody Mary recipe.

## \$8 DRINK SPECIALS

### **Corona Rita**

This margarita comes with your choice of Hornitos Tequila; Black Barrel, Plata or Reposado with a mini Corona flipped upside down to slowly release into the margarita.

### **Fish Bowl**

An eye-catching ocean themed cocktail served with Swedish fish, Raspberry Vodka, Orange Liqueur, citrus mixers, soda and mint leaves; topped with a bottle of Pineapple Cider.

## QUENCHERS

Add a basket of pork rinds to all beer pitchers for a \$1.00.

<b>Draft Beers</b> .....	<b>Glass</b>	<b>Pitcher</b>
<b>Domestic:</b> Coors Light, Bud Light.....	\$4.00	\$14.95
<b>Premium:</b> .....	Varies	\$19.95

*Ask server for list of Micro Brews & prices.*

<b>House Wines</b> .....	<b>6oz Glass</b>	<b>9oz Glass</b>	<b>Bottle</b>
Chardonnay, Pinot Grigio, Cabernet, Merlot.	\$5	\$8.50	\$17

<b>Premium Wines</b> .....	<b>6oz Glass</b>		
<b>Blue Moon Riesling</b>	\$6	\$9	\$20

### **Soft Drinks, Juices, Coffee & Hot Tea**..... \$2

Dr. Pepper, Diet Dr. Pepper, Mt. Dew, Pepsi, Cherry Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Ginger Ale, Strawberry, Lemonade, Hot Tea, Unsweetened Tea, Coffee, Decaf Coffee, Cranberry & Orange Juice.