



TRAILHEAD

Dungeness Crab Cakes 17.95

seared with lime chipotle aioli and tomato relish

A to Z Chardonnay

NW Cheese Selection 15.25

Oregon Marionberry preserves, candied walnuts, grilled baguette and Chef's selection of Pacific Northwest artisan cheeses

Coopers Hall Pinot Noir

BBQ Pork Mac & Cheese 11.95

Tillamook smoked cheddar cheese sauce, pulled smoked pork, topped with roasted green chilies

Smoked Pulled Pork Sliders 10.50

kimchee, hoisin glaze and house pickled vegetables, served on a soft Hawaiian bun

Quesadilla 11.50

choice of smoked chicken or smoked brisket, with melted Tillamook cheddar cheese, caramelized onions, topped with lime crema and avocado salsa

STREET TACOS

two hand-crafted flour tortilla tacos | add third taco - 4.95

Shrimp on Fire Tacos 10.95

pickled cabbage, battered and fried gulf shrimp, drizzled with lime crema and Sriracha sauce

Smoked Brisket Tacos 10.95

house caramelized onions, lime crema and roasted jalapeños

Smoked Pulled Pork Tacos 9.95

house pickled cabbage, topped with lime hoisin glaze

Rotisserie Pulled Chicken Tacos 9.95

topped with caramelized onions and lime crema

LEGEND

= GRILLED OR WOOD SMOKED

= SUGGESTED WINE PAIRING
Ask us! We love making recommendations.

= VEGETARIAN

= GLUTEN FRIENDLY

FARMED GREENS & SOUP

ADD PROTEIN 5.95

charbroiled chicken breast | seared salmon | seared prawns

Spinach & Arugula Salad 8.95

sliced strawberries, feta and toasted almonds, all tossed in citrus dressing

Hearts of Romaine 8.50

crisp romaine, topped with charred corn, ripe tomatoes, shaved manchego, cornbread croutons and Caesar dressing

Cascadia House Salad 7.95

mixed lettuce, shredded carrots, candied walnuts, and cranberries tossed with balsamic vinaigrette

BLTA Chop Salad 10.50

chopped iceberg, diced ripe tomato, avocado and bacon, all tossed with chipotle ranch dressing

Pacific Northwest Seafood Chowder 5.95 cup | 7.95 bowl

Housemade chowder with salmon, Dungeness crab, bay shrimp, surf clams with potatoes and vegetables simmered in a rich creamy broth

BURGERS & SANDWICHES

burgers are a half pound of Angus beef | vegetable patties are available

SERVED WITH CHOICE OF:

regular fries | parmesan fries | sweet potato fries | house salad

Hangover Burger 15.95

charbroiled beef patty topped with pulled pork, thick cut bacon, fried egg, Tillamook white cheddar cheese and roasted jalapeño

Cascadia BBQ Cheeseburger 13.95

Tillamook smoked cheddar cheese, Pendleton Whisky Barbecue glaze, bacon, lettuce, tomato, onion and mayo, served on a kaiser cheese roll

All American Burger 12.95

built with Tillamook cheddar cheese, caramelized onions, lettuce, tomato and mayo

New Orleans Muffaletta 12.95

thinly sliced mortadella, honey ham, salami, Emmentaler swiss cheese, provolone, and spicy olive salad, served on a toasted New Orleans style sesame bun

Tillamook Grilled Cheese 11.95

Tillamook medium and white cheddar cheese on thick brioche, griddled and served with a roasted balsamic tomato

French Quarter Club Sandwich 12.95

sliced turkey, pepper bacon, Tillamook medium and white cheddar cheese, avocado, lettuce, tomato and mayo, served on a warm Portland French Bakery baguette

Pulled Pork Sandwich 13.95

Pendleton Whisky Barbecue sauce, caramelized onions and Tillamook white cheddar cheese, served on a kaiser cheese roll



SIDES

Grilled Asparagus 5.75

Roasted Heirloom Carrots 5.75

Garlic Spinach 5.75

Tillamook Smoked Cheddar Mac & Cheese 6.95

Roasted Yukon Gold Potatoes 5.75

Potato Au Gratin 6.25

Regular Fries 4.75

Parmesan Fries 5.50

Sweet Potato Fries 5.50

served with house fry sauce, garlic aioli and Portland ketchup

END OF THE TRAIL

Salted Caramel Cookie 7.50

mason jar of housemade lemon curd with seasonal berries topped with house crafted salted caramel cookie

Novelty Hill Late Harvest Sémillon

Nutella Cake 6.50

Nutella infused cake topped with Oregon hazelnut brittle accompanied by caramelized banana

Novelty Hill Late Harvest Sémillon

Flourless Chocolate Cake 6.50

warmed chocolate ganache cake with marinated berries

Abecela Port

Oregon Marionberry Pie Ala Mode 8.25

True Oregon Marionberry pie baked in an individual cast iron pan served with Tillamook vanilla ice cream

Barnard Griffin Port or Abecela Port

Tillamook Creamery Vanilla or Chocolate Ice Cream

1 scoop 1.95 | 2 scoops 3.50



LOCALLY SOURCED

We proudly serve products from Northwest artisans, farmers and ranchers:

Beecher's Cheese

Boones Ferry Berry Farm

Interbay Meats, Washington

Jacobsen Salt Company

Oregon Hazelnuts

Pacific Seafood

Pendleton Barbecue Sauce

Portland French Bakery

Portland Ketchup

Rogue Creamery

Salmon Creek Farms Natural Pork

Tillamook Creamery

BY LAND & SEA

Pacific Cod Fish & Chips 18.95

fresh Pacific cod, local beer batter, served with parmesan fries and housemade tartar sauce

Smoke Roasted Chicken Thighs 17.95

brushed with Pendleton Whisky Barbecue glaze, served over sautéed garlic spinach and Tillamook smoked cheddar mac and cheese

Charbroiled Salmon Filet 27.95

roasted Yukon gold potatoes, garlic spinach and Pinot Noir reduction

Sokol Blosser Rose of Pinot Noir

Thai Noodle Stir Fry 16.95

rice noodles, stir fried with carrots, asparagus, edamame beans and chopped cilantro, served in a rich soy ginger broth

Claar Cellars Riesling

ADD PROTEIN 5.95

charbroiled chicken breast | seared salmon | seared prawns



THE CAMPFIRE | Available after 5 pm

Our grilled items are seasoned and cooked over an open flame to your liking. Smoked items are seasoned and slow smoked over applewood.

Center-Cut Filet Mignon 8 oz 42.95

au gratin potatoes and grilled asparagus

Substance Cabernet Sauvignon

Bone-In Ribeye Cowboy Steak 16 oz 37.95

oven-roasted Yukon gold potatoes and roasted heirloom carrots

The Pines "Big Red"

Double Cut Pork Chop from Salmon Creek Farms 26.95

lightly smoked and finished on the charbroiler with Pendleton Whisky Barbecue glaze, served with roasted Yukon gold potatoes, caramelized apple and grilled asparagus

Revelry Merlot

Smoked Beef Brisket 25.95

Slow smoked beef brisket served with au gratin potatoes and roasted heirloom carrots with Pendleton Whisky Barbecue sauce on the side

Smokehouse Combination 29.95

a trio of our pulled pork, beef brisket and roasted chicken thigh, served with a side of Pendleton Whisky Barbecue sauce, au gratin potatoes and roasted heirloom carrots

Chef's Inspirations | priced daily

daily offerings inspired by regionally farmed or seasonally harvested products

18% gratuity will be added to parties of 8 or more

Consuming raw or undercooked foods may increase your risk of food borne illness.

CHOOSE YOUR OWN ADVENTURE




Ask your server about our current Seasonal Taps

BEER TAP LIST

- Fuzztail Hefeweizen 6**
Sunriver Brewing (Sunriver, OR) | 5% ABV 20 IBU
- Total Domination IPA 6**
Ninkasi Brewing (Eugene, OR) | 6.7 ABV 65 IBU
- Drop Top Amber Ale 6**
Widmer Brewing (Portland, OR) | 5% ABV 20 IBU
- Coors Light 5**
Coors Brewing (Golden, CO) | 4.2% ABV 10 IBU

BOTTLED BEERS & CIDER

- Cascadia Hard Apple Cider 6**
Reverend Nat's (Portland, OR) | 6.5% ABV
- Mirror Pond Pale Ale 6**
Deschutes Brewery (Bend, OR) | 5% ABV 40 IBU
- Omission Pale Ale 6** 
Omission Brewing Co. (Portland, OR) | 5.8% ABV 33 IBU
- Black Butte Porter 6**
Deschutes Brewery (Bend, OR) | 5.2% ABV 30 IBU
- Corona 6**
Grupo Modelo (Mexico City, DF) | 4.6% ABV 19 IBU
- Stella Artois 6**
(Leuven, Belgium) | 5.2% ABV 30 IBU
- Bud Light 5**
Anheuser-Busch (St. Louis, MO) | 4.2% ABV 10 IBU
- Kaliber 5**
Low Alcohol Beer | Guinness Ltd. (Dublin, Ireland)
0.5% ABV 12 IBU

DESSERT WINE 3oz

- Novelty Hill Late Harvest Sémillon 10**
Columbia Valley, Washington
- Barnard Griffin Syrah Port 6**
Wahluke Slope, Washington
- Abecela Port 12**
Umpqua Valley, Oregon

RESERVE WINES BOTTLE

- Argyle Nuthouse Chardonnay 57**
Dundee, Oregon
- Gorman Zachery's Ladder Blend 72**
Red Mountain, Washington
- Archery Summit Premier Cuvee 62**
Willamette Valley, Oregon
- Spring Valley Derby Cabernet 92**
Walla Walla, Washington

WHITES

	GLASS	BOTTLE
Rainstorm Pinot Gris Willamette Valley, Oregon	8	26
A to Z Chardonnay Willamette Valley, Oregon	9	29
Chateau Ste. Michelle Sauvignon Blanc Horse Heaven Hills, Washington	9	29
Abacela Albarino Umpqua Valley, Oregon		39
Iris Pinot Gris Willamette Valley, Oregon	13	42
Claar Cellars Riesling Yakima Valley, Washington	11	36
Whoa Nelly White Portland, Oregon Pinot Gris, Pinot Blanc & Riesling		35
Montinore Estate Borealis Willamette Valley, Oregon Gewurtztraminer, Muller Thurgau, Pinot Gris & Riesling		33
Foris Chardonnay Rogue Valley, Oregon		38
Stoller Chardonnay Dundee Hills, Oregon	14	48
Foris Moscato Rogue Valley, Oregon		40

ROSÉ

Vino Rose of Sangiovese Columbia Valley, Washington	8	26
Charles & Charles Rose Columbia Valley, Washington Syrah, Cabernet Sauvignon, Mourvedre, Cinsault & Counoise		33
Sokol Blosser Rose of Pinot Noir Dundee Hills, Oregon	12	38

REDS

Coopers Hall Pinot Noir Willamette Valley, Oregon	9	29
Silver Totem Cabernet Sauvignon Walla Walla, Washington	9	29
Kings Ridge Pinot Noir Willamette Valley, Oregon		39
Black Magnolia Pinot Noir Willamette Valley, Oregon	14	48
Revelry Merlot Walla Walla, Washington	12	38
Del Rio Claret Rogue Valley, Oregon Cabernet Sauvignon, Merlot, Malbec & Cabernet Franc		42
Substance Cabernet Sauvignon Columbia Valley, Washington	13	42
Cavatappi Sangiovese Yakima Valley, Washington		32
Tenet "The Pundit" Syrah Columbia Valley, Washington		58
The Pines "Big Red" Columbia Valley, Washington Merlot, Zinfandel, Syrah, Cabernet Sauvignon & Pinot Noir	14	48
Sleight of Hand "The Spellbinder" Columbia Valley, Washington Cabernet Sauvignon, Merlot & Cabernet Franc		52

BUBBLES

A-Z Sparkling Rose Oregon		32
Sokol Blosser Evolution, NV Dundee, Oregon		45

CASCADIA BEER & WINE