

★ **STARTERS & SNACKS** ★

- HUMMUS PLATE** \$7.60
With kalamata olives, cucumber, marinated red onion, tomato, feta cheese, & warm Greek-style pita bread
- SPINACH & ARTICHOKE DIP** \$6.00
A creamy blend of spinach, artichoke hearts, a hint of jalapeño, & three cheeses served with our own freshly made tortilla chips
- SPICY CHICKEN WINGS** \$7.70
An Olympic Club original recipe... with blue cheese dressing, chili oil, & veggie sticks
- PICO DE GALLO** \$3.70
With freshly made tortilla chips
- WARM BLACK BEAN DIP** \$5.80
Seasoned black beans topped with fresh salsa & cilantro sour cream... served with freshly made tortilla chips
- CHINESE BARBECUE PORK** \$6.60
With spicy mustard & plum sauce
- TATER TOTS** \$4.50
Served with peppercorn ranch dressing
Or Cajunized for... \$5.50
- CAJUN FRIES** small \$4.10 large \$6.95
Our fabulous fresh-cut fries with Cajun spices & peppercorn ranch dressing for dipping
- MCMENAMINS FRESH-CUT FRIES** large \$5.80 small \$3.10
- SOUP OF THE DAY** bowl \$3.60 cup \$2.70

★ **SALADS** ★

- BREWER'S SALAD** \$7.25
Seasonal mixed salad greens with blue cheese crumbles, roasted hazelnuts, & marinated red onions tossed with a raspberry-Ruby Ale vinaigrette
- CAESAR SALAD** \$7.25
Romaine lettuce with our own garlic croutons, Parmesan cheese, & Caesar dressing
- SANTA FE SALAD** \$8.20
Black beans, roasted corn, black olives, diced tomatoes, & red onions on a bed of lettuce topped with fried tortilla chips & chipotle-lime sour cream dressing
- CAJUN COBB SALAD** \$10.35
Blackened chicken with romaine lettuce, sliced egg, crisp bacon, & tomato tossed with blue cheese crumbles & blue cheese dressing
- TAVERN GREEN SALAD** \$3.95
With cucumber, tomato, marinated red onions, & Parmesan cheese... served with your choice of dressing
(Peppercorn Ranch, Blue Cheese, 1000 Island, Italian, or Raspberry-Ruby Ale Vinaigrette)
- Add chicken for an additional \$3.00**

We will gladly accommodate your special requests

★ **SANDWICHES** ★

- Served with your choice of fresh-cut fries, small green salad, or a cup of soup
- SMOKED PORK LOIN SANDWICH** \$8.95
Thinly sliced house-smoked pork loin with Hammerhead BBQ sauce served on a toasted hoagie roll with a side of coleslaw
- CLASSIC REUBEN** \$9.00
Corned beef, Swiss cheese, sauerkraut, & Russian dressing on grilled marbled rye bread
- HOUSE SPECIAL CHEESESTEAK SANDWICH** \$8.20
Thinly sliced ribeye, Tillamook® cheddar, grilled onions, mushrooms, & bell peppers with secret sauce on a sourdough roll
- CHICKEN BREAST SANDWICH** \$8.20
With Hogshead mustard sauce, lettuce, tomato, red onion, & pickles on a traditional bun
- GRILLED AHI TUNA STEAK SANDWICH** \$9.60
Served medium-rare with wasabi mayonnaise & pickled ginger-cucumber condiment on a traditional bun plus lettuce, tomato, & red onion
- MCMENAMINS AMERICAN DIP** \$9.15
Tender roast beef on a toasted French roll with horseradish & garlic jus on the side
- PORTLAND DIP** \$8.20
Hot turkey sandwich with grilled mushrooms & Swiss cheese... served with secret sauce on a sourdough roll plus garlic jus for dipping
- TURKEY SANDWICH** half \$4.60 whole \$7.60
With Swiss cheese, cranberry relish, lettuce, tomato, red onion, & secret sauce on whole grain wheat bread
- ALBACORE TUNA SALAD SANDWICH** half \$4.20 whole \$6.90
A creamy tuna salad with celery, red onion, & fresh dill served on rustic bread with lettuce, tomato, & pickles

★ **DESSERTS & MILKSHAKES** ★

- PECAN PIE** \$5.75
A silky blend of caramel and pecans baked in a buttery pie crust
- SEASONAL FRUIT CRISP** \$5.75
Served warm with vanilla bean ice cream
- NEW YORK-STYLE CHEESECAKE** \$5.75
Topped with raspberry-Ruby Ale compote
- BLACK & TAN BROWNIE** \$5.75
Served with caram-ale sauce & fresh whipped cream
- MARIONBERRY COBBLER** \$5.75
Served warm with vanilla bean ice cream
- SCOOP OF VANILLA BEAN ICE CREAM** \$1.30
- HAND-SCOOPED MILKSHAKES** \$4.15
Your choice of strawberry, raspberry, chocolate, or vanilla all made with vanilla bean ice cream
- RUBY-RASPBERRY MILKSHAKE** \$4.75
Fresh raspberry compote & our Ruby ale
- TERMINATOR-CHOCOLATE MILKSHAKE** \$4.75
Hersheys chocolate syrup & our Terminator Stout

★ **IMBRIE HALL SPECIALTIES** ★

- COWBOY STEAK** \$18.75
16-oz bone-in ribeye steak with peppered-Hogshead whiskey sauce, sauteed seasonal vegetables, & Yukon gold mashed potatoes
- ALE-MARINATED SIRLOIN STEAK** \$15.60
Flame broiled 10-oz steak topped with maple-smoked jalapeño butter & served with Yukon gold mashed potatoes & sauteed seasonal vegetables
- HAMMERHEAD RIBS** \$12.85
1/2-rack of hickory smoked spareribs basted with Hammerhead BBQ sauce... served with bourbon baked beans & buttermilk coleslaw
- HICKORY-SMOKED PORK CHOP** \$13.85
House-smoked 12-oz thick-cut chop served with peppered-Hogshead whiskey sauce, sauteed seasonal vegetables, & Yukon gold mashed potatoes
- HALIBUT FISH & CHIPS** 2 piece \$9.20 3 piece \$12.35
Hand-dipped in our ale batter with fresh-cut fries, buttermilk coleslaw, & tartar sauce
- SAUZA TEQUILA-LIME MARINATED CHICKEN** \$10.95
Grilled chicken breast basted with smoked jalapeño butter... served with black beans & chipotle rice
- CHRIS' ROCKIN' JAMBALAYA** \$9.00
Chicken & spicy sausage simmered in a Creole broth & served with chipotle rice
- BLACK BEAN BURRITO** \$6.90
Seasoned black beans, chipotle rice, Tillamook® cheddar, tomato, & red onions wrapped in a flour tortilla... topped with cilantro sour cream & fresh salsa
- CHEESE ENCHILADAS** \$7.30
With Monterey jack cheese, green chilies, & traditional tomato-chili enchilada sauce

★ **BURGERS** ★

- THE STUFFED BURGER** \$8.80
1/2-pound all natural beef patty filled with savory ingredients on a traditional bun with all the usual fixins.
Ask your server about today's selection
- 1/3-pound *Country Natural Beef* patty served with lettuce, tomato, pickle, red onion, & secret sauce on a traditional bun. Served with your choice of fresh-cut fries, small green salad, or a cup of soup
- HAMBURGER** \$5.75
- CHEESEBURGER** \$6.30
- BACON CHEESEBURGER** \$6.90
- WILBUR'S JUMBO DELUXE BURGER** \$7.40
Tillamook® cheddar, bacon, & a fried egg
- CAPTAIN NEON BURGER** \$6.90
Blue cheese dressing & bacon
- DUNGEON BURGER** \$6.90
Grilled mushrooms & Swiss cheese
- COMMUNICATION BREAKDOWN BURGER** \$7.15
Tillamook® cheddar, grilled onions, bell peppers, & mushrooms
- BACKYARD BURGER** \$8.10
Bacon, Tillamook® cheddar, grilled onions, & Hammerhead BBQ sauce
- GARDENBURGER®** \$6.75
The grain based original

★ **FROM THE PIZZA OVEN** ★

We make our own handmade pizza fresh everyday, using the finest ingredients available.
Check specials sheet for weekly pizza & calzone specials

	SMALL	MEDIUM	LARGE
CHEESE	\$4.90	\$11.45	\$14.85
Whole milk mozzarella & Parmesan			
PEPPERONI	\$5.80	\$13.60	\$17.65
A traditional favorite			
SECRET GARDEN VEGGIE	\$6.90	\$16.15	\$20.95
Sweet bell peppers, red onions, mushrooms, black olives, artichoke hearts, spinach, tomato, & fresh herbs			
BARBECUE CHICKEN	\$7.50	\$17.60	\$22.85
With roasted red peppers, green onion, mozzarella, & sharp cheddar cheese			
ROADHOUSE SPECIAL	\$7.30	\$17.00	\$22.15
Salami, Canadian bacon, fennel sausage, red onion, & black olives			
HAWAIIAN CLASSIC	\$6.50	\$15.25	\$19.75
Canadian bacon & pineapple			
CHICKEN PESTO CALZONE			\$8.20
Chicken, pesto, spinach, garlic, & feta cheese			
SAUSAGE CALZONE			\$7.90
Fennel sausage, roasted red peppers, & caramelized onions			
<i>Because our pizza kitchen is separate from the restaurant kitchen, there may be a lapse in time between when pizza or calzone arrives & the arrival of other menu items. We apologize for any inconvenience.</i>			

★ **EDGEFIELD WINE** ★

	Glass	Bottle	To Go
WHITE			
Pinot Gris	\$6.85	\$20.25	\$14.75
Chardonnay.....	\$6.85	\$20.25	\$14.75
Riesling	\$6.30	\$17.75	\$12.25
Pinot Noir Blanc	\$6.30	\$17.75	\$12.25
Poor Farm Pinot Gris	\$20.25	\$14.75	
Vintage Select Chardonnay	\$24.50	\$19.00	
Viognier.....	\$24.50	\$19.00	
Hard Cider	\$5.75	pint glass	
RED			
Pinot Noir	\$6.85	\$20.25	\$14.75
Black Rabbit Red	\$6.85	\$20.25	\$14.75
Cabernet Sauvignon.....	\$24.50	\$19.00	
Syrah	\$28.50	\$23.00	
Merlot.....	\$28.50	\$23.00	
Vintage Select Pinot Noir.....	\$28.50	\$23.00	
Zinfandel.....	\$28.50	\$23.00	
Cuveé De L'abri Rouge.....	\$24.50	\$19.00	
Fireside Port	\$7.90	\$24.50	\$19.00
WINERY TASTER	\$11.50	six samples	

★ **MCMENAMINS ALES ON DRAFT** ★

RUBY
Light-bodied & effervescent with a hint of raspberries

WHEAT
A crisp and refreshing medium bodied golden colored ale.

INDIA PALE ALE
Our brewers produce a variety of IPA's, ranging from gold to copper in color. All of our IPA's are full bodied & considerably hoppy

HAMMERHEAD
A medium bodied copper colored ale featuring the full flavor & aroma of Cascade hops

TERMINATOR STOUT
A rich black stout that is semi-sweet & full-bodied
glass \$2.10 • pint \$3.95 • pitcher \$10.60

Ask your server about today's nitro flavor & seasonals
BREWERY TASTER.....\$6.25 six samples

McMenamins Ales Now Available in 22 ounce Bottles
Enjoy it here for \$6.25 or To Go for \$4.25

★ **OTHER BEERS** ★

Seasonal
glass \$2.20 • pint \$4.30 • pitcher \$12.10

Budweiser & Coors Light
glass \$1.55 • pint \$3.00 • pitcher \$8.15

Buckler's Bottled N/A • \$3.50

★ **BEVERAGES** ★

Strawberry Lemonade\$3.15

Crater Lake Draft Root Beer..... Sm \$2.10 Lg \$3.50

Real Apple Cider

Soda Pop

RC, Diet Rite, 7-UP, Ginger Ale
Free Refills with Large Pop

Milk

Iced Tea & Lemonade

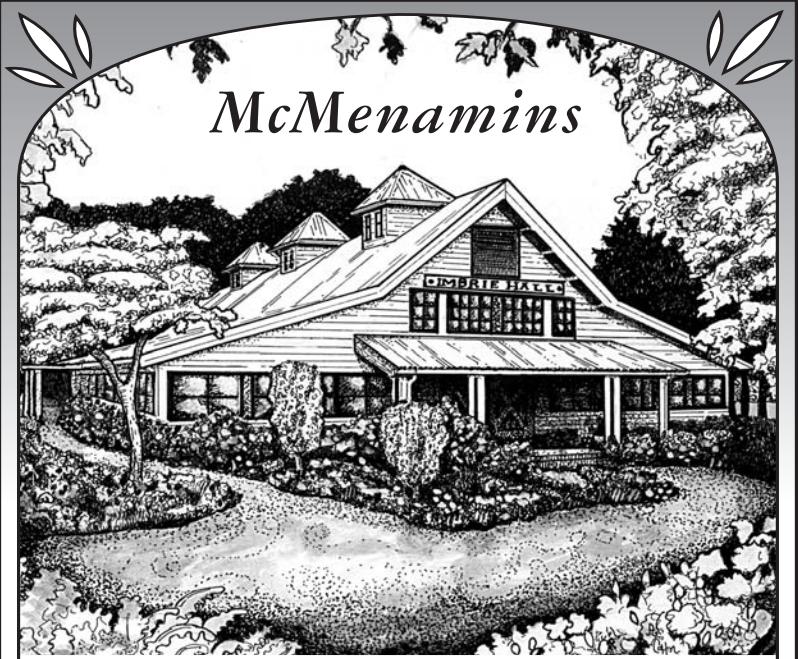
Coffee *We Roast Our Own*

Hot Tea & Hot Chocolate.....

★ **ESPRESSO DRINKS** ★

	single	double
Americano	\$2.00	\$2.65
Cafe Latte	\$3.25	\$3.95
Cappucino.....	\$3.25	\$3.95
Mocha.....	\$3.50	\$4.20
Chai Latte	\$2.00	\$2.50
Single Shot Espresso	\$1.60	
Add Extra Shot of Espresso	\$0.65	

★ 9/06 ★



McMenamins

IMBRIE HALL

*A Neighborhood Place
for Family &
Friends*

Food • Ale • Wine • Spirits

*Take a tour
of our on site brewery!*

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Hillsboro, Oregon 97124

(503) 640-6174 fax (503) 640-2930

Wi-Fi hotspot

Visit our website at www.mcmenammins.com