

# NORTH BEND BAR & GRILL

## ┆ BURGERS ┆

Choice of One of the following:  
Our Famous Homemade Potato Chips,  
the Best Fries in the Valley, Soup of the day  
or a Green Salad.

Burgers are stacked high with; lettuce, tomato,  
pickles and onion unless otherwise stated.

**Substitute** onion rings 2.00  
sweet potato fries 2.00 fresh fruit 2.00

\*All our burgers are prepared with raw ingredients. Duh!  
Want to sub a Veggie Patty? Just let your server know.

### Deluxe Bacon Cheeseburger

A 1/3 pound homemade ground chuck  
Angus beef patty, topped with cheddar  
cheese, bacon, and mayo. **12.99**

without bacon **11.99**

sub bleu cheese **13.99**

Double the patties to

Mt Si Double Burger **16.99**

### Snoqualmie Smoke Burger

Diced smoked jalapeños and sea salt  
ground into our 1/2 pound Angus burger.  
Topped with Tillamook cheddar, sliced  
avocado, tomato slices, and triple  
mustard aioli. **14.99**

### Zoro Lamb Burger

Hand formed lamb patty with garlic  
yogurt tzatziki sauce, mama lil's spicy  
peppers and goat cheese on  
herbed focaccia. **15.99**

### Michoacan Green Chili Chicken Burger

Grilled chicken breast topped with  
Swiss cheese, roasted green chilies,  
avocado, tomato and chipotle  
mayonnaise served on a house made  
brioche bun. **14.99**

### NBBG Pretzel Burger

1/2 pound Angus burger  
with aged white cheddar cheese, tomato  
jam, pickled red onion, arugula, peppered  
bacon and mayo on our house  
baked pretzel bun. **14.99**

### Veggie Burger

A healthy blend of carrots, peas, oats,  
broccoli and corn. Finished with jack  
cheese and mayo. **12.99**

### Trail Burger

A 1/3 pound homemade ground chuck  
Angus beef patty, topped with bacon,  
Swiss cheese, sautéed mushrooms, mayo,  
and our house BBQ sauce. **13.99**

### Blackened Salmon Burger

Locally raised sustainable salmon filet  
blackened and seared, with creamy dill  
sauce, lettuce and tomato slice on a home  
baked brioche bun. **15.99**

### NBBG Cajun Jambalaya

The most famous rice dish in Louisiana cooking.  
House cured tasso ham, prawns, smoked  
andouille sausage, bay shrimp, onions, bell  
peppers and zydeco spices all in an authentic  
chicken tomato broth over rice, served with  
house made bread and a salad to start. **17.99**

## ┆ SANDWICHES ┆



Hickory and Mesquite wood smoked pork  
in our house BBQ sauce on a brioche bun.

Served with a side of slaw and  
choice of fries or chips.

Now don't forget to put some slaw on the sandwich. **13.99**

### Baja Fish Wrap

Battered crispy fried cod, Baja sour cream sauce,  
chopped romaine lettuce, green onions and jack  
cheese. Wrapped in our sun dried tomato flour tortilla  
and served with our house salsa. **13.99**

### Dirty Bird

Roasted turkey slices, bacon, aged white  
cheddar cheese and tomato on house made  
grilled sourdough bread. **13.99**

### The ABC Wrap

Avocado slices, pepper bacon, tomato, lettuce,  
and grilled chicken breast with ranch dressing  
in a sun dried tomato tortilla. **13.99**

### Reuben Sandwich

1/2 pound of our cider braised corned beef  
piled high with Swiss cheese, sauerkraut  
and our Thousand Island dressing  
on homemade rye bread. **14.99**

### Philly Style Prime Rib Sandwich

Tender slow roasted Prime Rib sliced  
thin, covered with Swiss cheese, sautéed  
peppers and onions, and served in a  
homemade toasted baguette. Served with  
creamy horseradish sauce, au jus for  
dipping, fries and salad. **18.99**

sub turkey for prime rib **17.99**

### Prime Rib and Cheddar Sandwich

Tender slow roasted Prime Rib sliced  
thin, covered with cheddar cheese, and  
tucked in a homemade toasted baguette.  
Served with creamy horseradish sauce,  
au jus for dipping, fries and salad. **17.99**

sub turkey for prime rib **16.99**

### Homemade Wild Alaskan Fish & Chips

Lightly breaded Wild Alaskan Cod fillets  
served with the best fries in the valley,  
coleslaw and tarter sauce. **13.99**

### Moe's Big Beef Brisket Sandwich

House smoked Angus beef  
brisket piled high and smothered  
in our house bbq sauce with  
a shoestring onion tangle and  
creamy coleslaw on a  
homemade cheddar roll. **13.99**



## ┆ SALADS ┆

All salads are served with House baked bread and butter.  
Dressing choices: ranch, bleu cheese, 1000, honey mustard,  
green goddess and homemade vinaigrette.

**No bread or croutons? Just ask.**

**Side Salad:** mixed greens, tomatoes, green onions,  
carrots, and croutons. **4.99**

### Pacific Rim Ginger Chicken Salad

Grilled chicken breast, Napa cabbage, rice  
noodles, bell peppers, red onions, cilantro,  
green onions, almonds and our house made  
ginger dressing finished with toasted sesame  
seeds and crispy wontons. **14.99**

### Grilled Chicken Roasted Beet Salad

Grilled chicken breast over roasted WA State  
beets, tossed with mixed greens,  
toasted pecans, match stick carrots, white  
balsamic vinaigrette and topped with  
crumbled goat cheese. **15.99** ☞

without chicken **12.99** ☞

No Bread or Croutons, just ask..

### Homemade Caesar Salads

Romaine, Parmesan, croutons,  
and our homemade dressing.\*

### NW Blackened Salmon

Locally raised sustainable salmon filet  
and toasted pecans. **16.99**

### Black & Bleu

Blackened steak tips  
and bleu cheese crumbles **14.99**

### Grilled Chicken

with Parmesan and croutons **13.99**

without chicken **11.99**

### Nellie Cobb's Tribute Salad

Sliced grilled chicken breast, peppered  
pancetta, chopped romaine lettuce, hardboiled  
egg, blue cheese crumbles, grape tomatoes,  
fresh avocado slices and green onions. Tossed in  
our amazing green goddess dressing. **15.99**

### The Woodsman Steak Salad

Grilled hearts of romaine with sliced top sirloin  
steak cooked to order, bacon, diced tomato,  
and bleu cheese dressing. **17.99** ☞

No Bread or Croutons, just ask.

### Salmon Quinoa Salad

Locally raised grilled Salmon filet  
with toasted quinoa, sliced almonds, walnuts,  
craisins, red bell pepper, green onions, carrots,  
shallots, mixed greens and fresh herbs tossed  
with lemon thyme vinaigrette and topped  
with creamy dill sauce. **16.99** ☞

No Bread or Croutons, just ask.

### Warm Spinach Salad

Blackened salmon with fresh spinach,  
sliced egg, bacon, tomato, lemon wedges and  
our warm balsamic dressing on the side  
(made with sour cream, mayo and  
balsamic vinegar). **16.99** ☞

sub chicken **13.99** ☞

without chicken or salmon **11.99** ☞

No Bread or Croutons, just ask



\* Prepared with raw eggs/ingredients. Parties of 7 or more will be charged an 18% gratuity. Thank you. WARNING! The State of Washington wants you to know you will die...someday. However the State of Washington wants you to know you may die sooner if items contain raw or under cooked meat product. Under cooked eggs also pose a risk. Such items may increase your risk of food borne illness, especially if you have certain medical conditions. Take heed! Gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten.

☞ = Gluten Free 2.00 per order to go charge; effective Jan 1st, 2017



Please check us out on our 'North Bend Bar and Grill' Facebook Page.

