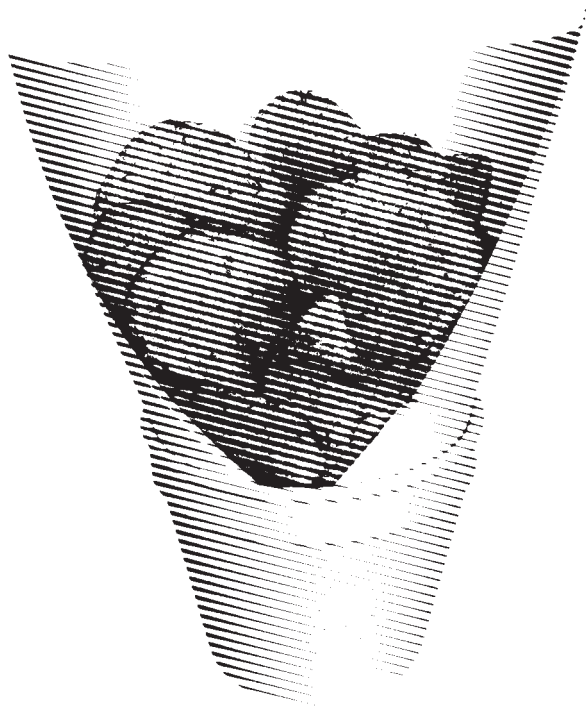


# APPETIZERS

*All good to share!*



## Homemade Potato Chips

Thin slices of potato fried and seasoned then finished with a side of caramelized onion and sour cream dip. **9.99** <sup>GF</sup>

## SMALL PLATES

### Coconut Cod Bites

Local Pacific Cod filet lightly coated with coconut and almonds, then fried to a golden brown. Served with coconut curry sauce. **11.99** <sup>GF</sup>

### Homemade Buffalo Hot Wings

One pound plus Buffalo style chicken wings deep fried to a golden brown and bathed in our SPICY Frank's Louisiana hot sauce. Served with carrots, celery and ranch or bleu cheese for dipping. **12.99** <sup>GF</sup>

### Steamed Clams

One full pound of clams steamed in Seattle's own Rainier Beer, butter and garlic, finished with grilled garlic bread for cleaning your bowl. **14.99**

### Pretzel Roll

House baked pretzel roll with German whole grain mustard and Seattle's own Rainier beer cheese sauce. **7.99**

### Baja Crispy Fish Tacos

Battered crispy fried cod, served with shredded napa cabbage, baja sour cream sauce, house made arbol chili sauce, fresh cilantro and lime. **11.99**

### Carnitas Tacos

Chili Verde and Chipotle braised pork shoulder served on corn tortillas. Topped with lime pickled onion, shaved radish and cilantro lime sour cream. **10.99** <sup>GF</sup>

## BAR MUNCHIES

### Deep Fried Pickles

Spears of dill pickles breaded with an egg wash and fried to a golden brown. A side of the glory that is ranch dressing to take a dip in. **9.99**

### Super Nachos

A platter full of ground beef taco meat, or BBQ Pork on corn tortilla chips with jack cheddar cheese, green chilies, green onions, tomatoes, olives, jalapenos, and sour cream. **WOW! 15.99** <sup>GF</sup>  
sub Pork Carnitas add **3.99** <sup>GF</sup>

*Side Guacamole 3.99*  
*Add additional sour cream 2.00*

### Vegetarian House Made Guacamole Super Nachos

A platter full of guacamole on corn tortilla chips with jack cheddar cheese, green chilies, green onions, tomatoes, olives, jalapenos and sour cream. **WOW! 14.99** <sup>GF</sup>

### Fried Brussel Sprouts

Flash fried brussel sprouts tossed in a sherry vinaigrette, Mama Lil's Peppers, honey, and bacon. **9.99** <sup>GF</sup>

## HOMEMADE CHICKEN STRIPS

### Frank's Buffalo Strips

3 homemade chicken strips bathed in SPICY Frank's Buffalo Sauce and served with steak fries and a side of ranch for dipping. **13.99**

### Big Si Chicken Strips

3 homemade chicken strips deep fried to a golden brown and served with steak fries and a side of ranch for dipping. **13.99**

### Chicken Strips

2 homemade chicken strips with fries and ranch for dipping. **11.99**

## SOUPS

### Pozole Soup

Slow roasted pork in homemade stock with onion, hominy, shredded cabbage and cilantro. Finished with corn tortilla chips.  
**bowl 8.99 cup 6.99** <sup>GF</sup>

### Soup of the Day

*Served with house baked bread and butter.*  
Changes frequently, like the weather.  
*Please ask your server.*  
**bowl 7.99 cup 5.99**

### Dressings

*\*All of our dressings are homemade*  
Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Green Goddess, Italian, and Balsamic Vinaigrette.

### Sides

Fries **5.99**  
Sweet Potato Fries **6.99**  
Onion Rings **7.99**  
Baked Potato w/toppings **7.99\***  
Mashed Potatoes & Gravy **6.99\***  
*\*after 5pm only*



<sup>GF</sup> = Gluten Free. Gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten. Parties of 7 or more will be charged an 18% gratuity. Thank you. Please check us out on our 'North Bend Bar and Grill' Facebook Page.

