

## CRAFT COCKTAILS

ALL OF OUR CRAFT COCKTAILS ARE MADE WITH FRESH JUICES OR FRESH FRUIT PURÉES.

**Central Old Fashioned** - Evan Williams Bourbon, Angostura bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

**The Sazerac** - Bulleit Rye, sweet vermouth, Ricard, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters. 14.95

**The Lebowski** - Smirnoff Vodka, Kahlúa and half & half. 11.95

★ **The Central Lemon Drop** - Deep Eddy Lemon Vodka, muddled lemon, fresh lemon juice, simple syrup and triple sec. 12.95

**Blood Orange Cosmo** - Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

**Caribbean Mojito** - Malibu Coconut Rum, pineapple juice, mint, lime, simple syrup, soda and Sprite. 11.95

**Blood Orange Margarita** - Sauza Hacienda Tequila, puréed blood orange, agave nectar, muddled fruit and sweet & sour. 12.5

**Central Lemonade** - Smirnoff Citrus Vodka, Razzmatazz, sweet & sour, muddled lemons and Sprite. 11.95

**Moscow Mule** - Smirnoff Vodka, Reed's Ginger Beer, lime juice and a lime wedge. 11.95

**Fresh Grapefruit Greyhound** - Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters & fresh grapefruit juice. 11.95

**Raspberry Drop Martini** - Tito's Handmade Vodka, raspberry purée, sweet & sour and lemonade. 12.95

## WINE

### Sparkling & White

Korbel Brut (Split) 6oz - 12

Underwood Bubbles (250ml) 8.5oz - 12

Underwood Rosé (250ml) 8.5oz - 12

Underwood Pinot Gris (250ml) 8.5oz - 12

Merf Chardonnay, Washington (250ml) 8.5oz. - 11

### Red

Underwood Pinot Noir (250ml) 8.5oz - 12

Merf Cabernet Sauvignon, Washington (250ml) 8.5oz - 11

Freakshow Cabernet Sauvignon, California (187ml) 6oz - 13

## SOFT DRINKS

Coca Cola Products 3.95 (Coke, Diet Coke, Sprite, Dr. Pepper)

Root Beer 4.5

Topo Chico Sparkling Water 5.5

Fresh Squeezed Lemonade 4.75

Tazo Iced Tea (Brewed) 3.95

Red Bull (Original, Sugarfree, Tropical) 5.5

## WHAT'S ON TAP

16 oz. & 20 oz. Pours

- **10 Barrel Brewing Pub Beer Lager** - Floral, pear, and cracker-like malt aroma. Ripe pear flavor. 5% ABV Oregon
- **Breakside Pilsner** - German pilsner malt & Hallertau Hersbrucker hops. Unfiltered with floral and noble notes. 5.2% ABV | Oregon
- **pFriem Pilsner** - Aromas of fresh flowers and honey with a crisp and spicy finish. 4.9% ABV | Oregon
- **Double Mountain Kölsch** - Unfiltered and generously hopped with a subtle fruitiness and rounded maltiness. 5.2% ABV | Oregon
- **Cascade Lakes Blonde Bombshell** - This ale has a light body and a smooth finish. 4.3% ABV | Oregon
- **Kona Big Wave Golden Ale** - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV Hawaii
- **Widmer Hefeweizen** - A golden unfiltered wheat beer that is truly cloudy & clearly superb. The first American Hefeweizen. 4.7% ABV | Oregon
- **Hop Valley Stash Panda Hazy IPA** - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | Oregon
- **Boneyard RPM IPA** - Pineapple & citrus notes. Dry hopped using four NW hop varieties. 7.5% ABV | 75 IBU | Oregon
- **Breakside IPA** - Huge citrus & tropical fruit aromas with hints of perfume and pine. 6.8% ABV | 70 IBU | Oregon
- **Deschutes Fresh Squeezed IPA** - A heavy helping of citra and mosaic hops makes this a mouth-watering delicious IPA. 6.4% ABV | 60 IBU | Oregon
- **Fort George City of Dreams** - A hazy, light, well balanced and easy drinking session Pale Ale. 5.5% ABV | Oregon
- **Mac & Jack's African Amber** - Aroma of caramel, floral and citrus hops with a good balance of malt and hops. 5.2% ABV | Washington
- **Pelican Tsunami Export Stout** - Like a force of nature it's named for, Tsunami Stout will bowl you over with its jet black color and seductive aroma. 7% | Oregon
- **Coors Light** - Light gold with a clean finish. 4.2% ABV | Colorado
- **Avid Blackberry Cider** - The tartness of blackberry is rounded out by the complexity of elderberry, leaving a dry and rich finish. 6.4% ABV | Oregon

## BOTTLES / CANS

Omission (GF) / Heineken / Corona / Heineken 0.0  
White Claw / Modelo Negra

Montucky Cold Snacks  
Pabst Blue Ribbon  
Rainier

Miller Lite  
Coors Light  
Bud Light

Budweiser  
Guinness



**\$7.95**

**Classic Caesar Salad\***

Romaine, arugula, radicchio, parmesan, croutons, parmesan crisp & Caesar dressing.

**Mexican Churros**

Deep fried churros dusted in cinnamon sugar and served with Ghirardelli sweet chocolate and caramel for dipping.

**Crispy French Fries**

Served with peppercorn ranch or Sriracha dipping sauces.

**\$8.95**

**Garlic Truffle Fries**

With peppercorn ranch or Sriracha fry sauce.

**Loaded Tater Tots**

Cheddar & jack cheese, bacon, tomatoes, green onions, chipotle sour cream.

**Cheese Curds For The Soul**

Crispy fried cheese curds, coated in tempura beer batter. Served with Sriracha dipping sauce & sweet jalapeño jam.

**Spinach Artichoke Dip**

Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

**Cracklin' Spicy Cauliflower\*\***

Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

**6" Cheese Pizza**

Three cheeses, garlic tomato basil sauce & fresh herbs.

**\$9.95**

**Batter Fried Chicken Tenders**

With peppercorn ranch and Sriracha fry sauce.

**Spicy Chicken Sliders**

Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

**Pork Carnitas Street Tacos**

Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, jalapeño and white corn tortillas.

**Oven Baked Soft Pretzel**

Served with scratch made beer cheese, jalapeño jam & sweet mustard sauce.

**6" Pepperoni Pizza**

Thick sliced pepperoni, garlic tomato basil sauce.

\*\*Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.

A 3% service charge will be added to all dine-in food & beverage sales.



**HAPPY HOUR**

**Monday-Friday**

4pm-6pm



**Thursday-Saturday**

9pm-Close

**\$2 OFF ALL PINTS OF DRAFT BEER**

**WELL DRINKS & WINE**

**\$8.95**

**Premium Well Drinks**

**Underwood Pinot Gris (250ml)**

**Merf Cabernet Sauvignon (250ml)**

**Underwood Rosé (250ml)**

**CRAFT COCKTAILS**

**\$9.95**

**Moscow Mule**

New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

**The Central Margarita**

Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

**Raspberry Drop Martini**

New Amsterdam Vodka, raspberry purée and lemonade.

**Bourbon Old Fashioned**

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

**Classic Mojito**

Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

NO SUBSTITUTIONS \* MIN \$3.95 BEVERAGE PURCHASE \* NO TO-GO ORDERS