



SERVED ALL DAY.

SMALL PLATES		SALADS	
Salmon Cakes	24	Classic Caesar	14
Five delicious panko-crusted patties. Served with house-made tartar sauce.		Chopped romaine, red onion, anchovies, shredded parmesan, croutons and Caesar dressing, garnished with lemon.	
Giant Pretzel... with Fondue.	20	Mazama Salad V/GF	16
Creamy, melted Swiss cheese served with our famous giant pretzel, sliced apple and a side of stone-ground mustard. Enough to share.		Greens, seasonal roasted veggies, quinoa, sunflower seeds and walnuts served with your choice of house-made dressing.	
Potato Croquettes	14	House Salad V/GF	10
House-made mashed potatoes blended with pancetta, scallions and parmigiana-reggiano, rolled in a panko crust and deep-fried.		Mixed greens, tomatoes, red onion, and your choice of house-made dressing.	
Lox and Pickled Herring	14	ZigZag	14
Served with house-made pickles, red cabbage sauerkraut, pita slices and house-made tartar,		Apple and candied onion salad tossed with walnuts, and feta cheese and our home-made apple vinaigrette	
Sidewinder Potato Fries	8	Dressings	Blue Cheese Vinaigrette
Side of fondue cheese for dipping	4		Buttermilk Ranch
			Apple Vinaigrette
House-Made Soup		Add to any Salad	
Made from scratch. Changes Daily.			Avocado
Cup	8		Chicken Breast
Bowl	12		Sautéed Sockeye Salmon
			Pancetta

BEVERAGES

Coke, Coke Zero, Sprite	4	Italian Soda	8
McKenzie River Rootbeer	6	Torani syrup, soda, whipped cream.	
Lemonade	4.5	Juice	4
Iced Tea	4	Apple, Cranberry, Orange	
		Coffee, Tea	4
		Hot Chocolate	5



SERVED WITH YOUR CHOICE OF FRIES OR APPLE VINAIGRETTE SALAD

SANDWICHES

BURGERS

Gyro 17

Lamb slices with red onion, lettuce, tzatziki and feta cheese on pita bread.

(V) Substitute falafel for a vegetarian option.

Pulled Pork Sammy 18

House made pulled pork with BBQ sauce, slaw and sharp white cheddar.

Jackfruit BBQ Sammy (V) 18

Vegetarian alternative to our pulled pork sammy, served with BBQ sauce and slaw.

Chicken Pancetta Mozzarella 18

Grilled chicken, mozzarella cheese and pancetta with lettuce, tomato and onion.

Hood River Grilled Cheese Panini 17

Delicious Hood River pears, grilled with melted gorgonzola and Tillamook Cheddar form the base of this classic. Topped with tomato and our onion jam on sourdough.

Sweet & Spicy Chicken Schnitzel Sammy 19

Tossed in our house made Honey Sambal sauce. Served with Pickles and Slaw.

Banh Mi Sandwich 19

Chicken, cilantro, pickled carrots, sliced cucumber, jalapeños, and garlic mayo. served on a baguette.

(V) vegan option with BBQ jack fruit.

Chick Salad Sandwich 19

Chicken salad with fresh herbs, tomatoes, lettuce, onions, and avocado.

Fresh patties from Country Natural Beef, a Pacific Northwest co-op of local family ranches. Open-grazed cattle raised with no antibiotics or growth hormones.

Classic Burger 17

Classic Cheeseburger 18

Topped with leaf lettuce, red onion, pickles and our secret aioli.

Black Diamond Burger 19

Tillamook cheddar and pickled jalapeños. Lettuce, tomato, grilled onions and peppers.

Salmon Burger 24

Sautéed Sockeye Salmon served on a bun with lettuce, tomato, and tartar sauce.

Chicken Cheddar Burger 18

Fresh grilled chicken breast basted with our secret aioli. Served on a bun with Tillamook cheddar, Lettuce and tomato.

Add to any Burger

Add an extra patty 8

Add Pancetta 6

Substitute vegan Impossible 2

DESSERT

Berry Cobbler 14

Served with sweet oat and brown sugar crust topped with vanilla ice cream. \$14

Root Beer Float 8

Vanilla ice cream in Oregon's finest root beer (on tap!), McKenzie Brewing's original spicy draft.