

DINNER MENU

Starters

Spinach & Artichoke Dip	11
House-made, served hot and bubbly with fresh garlic buttered parmesan crostinis	
Pretzels & Beer Cheese	12
Soft deep fried pretzel sticks served with creamy house-made beer cheese sauce	
Cheesy Bread	10
3 cheeses, garlic, and aioli broiled over a split hoagie with house-made marinara	
Seared Ahi Poke Bowl*	16
Seared and sliced, then marinated in preserved lime & chiled oil, gianger, green onion, and ponzu served with sliced avocado and flour tortilla strips	
Pulled Pork Nachos	14
House-made cheese sauce, cheddar cheese, olives, jalapenos, tomatoes and green onion served with salsa and sour cream	
Steak Bites*	15
Spice rubbed steak seared and served with grilled mushroom, bell pepper, and red onion in a red wine demi-glace topped with crumbled blue cheese	
Mozzarella Sticks	11
Made to order, fried in house-made beer batter served with marinara	

Mains

Picnic Chicken	19
1/2 Slow-smoked chicken, rustic red potato salad, cabbage slaw with a creamy apple dressing, served with a side of Carolina-style BBQ sauce	
Seared Ahi Tuna*	21
Served over wasabi mashed potatoes with a stir-fry of green beans, mushroom, bell pepper and onion in a ponzu sauce	
Steak & Frites*	22
Pan-seared prime flank steak served over a green-peppercorn cream sauce, topped with lemon rosemary-seasoned shoestring fries tossed with fresh herbs	
Bacon Wrapped Tenderloin*	29
Served with garlic mash and sauteed green beans with onion and bell pepper	
<i>Add-ons (\$2 ea.):</i> Caramelized onions, cheese, sauteed mushrooms	

Sides

Side of fries or tots	4
Basket of fries or tots	5
Picnic potato salad	4
Slaw with apple dressing	3
Sauteed crimini mushrooms	5
Saute of green beans	5
Bacon (5pcs)	6

Daily House-Made Soups

Cup	4
Bowl	6
Family Size (serves 4)	14

Salads

Caesar	12
Parmesan, classic Caesar dressing, garlic bread, and house croutons	
Wedge	13
Bacon, blue cheese dressing & crumbles, Roma tomatoes, a drizzle of balsamic reduction and iceberg lettuce	
Kale & Quinoa Waldorf	13
Ribbons of kale, candied walnuts, blue cheese crumbles and diced apples, dressed in honey and yogurt vinaigrette	
Southwest Chopped	13
Ochoa's Queseria queso fresco, corn & black bean salsa, grape tomatoes, and romaine lettuce tossed in chipotle ranch dressing, topped with flour tortilla strips	
House Green	Small 5 Large 7
Cheddar and jack cheese blend, Roma tomatoes, house croutons, romaine lettuce, choice of dressing	
<i>Dressing Options:</i> Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, 1000 Island	
Add to any salad:	
Chicken	6
Pork Belly	7
Steak*	8
Seared Ahi*	9

The Bells & Whistles

a few of our favorites

Fish & Fries	14	Chicken Strips & Fries	12
Cod hand dipped in our house beer batter, served with house made tartar sauce		All white meat served with ranch dressing. Classic.	
Pork Belly Tacos	13	Baja Style Cod Tacos	14
Slow roasted spice-rubbed pork belly, cabbage slaw, onion, cilantro, pickled watermelon and chipotle crema topped with fresh chicharrones, on corn tortillas, two per order		Beer battered cod, fire roasted jalapeno, avocado, cabbage slaw and cilantro lime sauce on corn tortillas, two per order	
Classic Alfredo	13	Loafers Baked Bacon Mac	14
House-made Alfredo sauce over penne pasta with shredded parmesan, garnished with fresh herbs		A house-made Applewood smoked bacon three-cheese sauce over penne, topped with panko bread crumbs and baked to perfection	

Add to any pasta: Chicken 6 Steak* 8 Pork Belly 9 Seared Ahi* 9

Ask your server about our daily chef-created Lunch & Dinner specials

Check out our craft cocktail & wine list, and ask your server about our rotating selection of 11 Craft and Domestic Beers on tap!

Our happy hour snack menu is available from 4-6PM daily.

Beverages

- Soft Drinks
- Iced Tea
- Lemonade
- House Coffee
- Hot Tea

See reverse side → for sandwiches & burgers

Ask your server about vegetarian or vegan options.

An 18% Gratuity is automatically added to tables of 12 or larger.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER MENU (BACK)

Buns & Loafs

Includes a choice of side: fries, tots, soup or salad.

Burgers are served on ciabatta bun. Gluten-free bun +\$2. Extra Patty \$4/ea.

Scorcher* Two Cajun spiced all beef patties, Applewood smoked bacon, pepper jack cheese, jalapenos, lettuce, tomato, and house garlic aioli	16	Classic Burger* One all beef patty with lettuce tomato, and house garlic aioli <i>Check out the additional Toppings below!</i>	12	French Dip Lean shaved steak, Swiss cheese, and horseradish sauce served with au jus on a garlic buttered hoagie	14
Royal Bleu* Two all beef patties, Applewood smoked bacon, melty blue cheese, caramelized onions, lettuce, tomato, and house garlic aioli	16	Patty Melt* 2/3 lb. all beef patty, cheddar & American cheeses, sauteed mushrooms, caramelized onions and 1000 Island on grilled marbled rye	15	Philly Cheesesteak Lean shaved steak, house-made cheese sauce, sauteed peppers and caramelized onion on a toasted hoagie	15
All American* Two all beef patties, American cheese, tomato, lettuce, Applewood smoked bacon, crunchy onion straws and BBQ sauce	16	BBQ Pulled Pork Pulled pork, cheddar cheese caramelized onion, BBQ sauce and house dressed cabbage slaw on a toasted ciabatta	13	Green Goddess Wrap Choice of grilled or fried chicken breast, shredded jack & cheddar blend, cucumber, spinach, tomato and house-made Green Goddess dressing	15

Extra Burger Toppings (\$2 ea.):

Bacon, Avocado, Caramelized onion, Cheese, Sauteed Mushrooms, Fried egg

Prime Rib Friday Nights

Our amazing hickory-smoked prime rib served with green bean saute and garlic mashed potatoes, accompanied by an au jus and our house horseradish sauce. Starts at 5pm.

Baked potato (with all the fixin's) option available.

Seasonal Patio Seating

Beautiful weather means our outdoor dining area is open to enjoy! Get some fresh air and enjoy our special cocktail menu.

Yes, we have a happier hour!

We love to cater!

We are fully equipped, licensed, and ready to please you with our extensive chef-created catering menu.

We're ready to serve between 25-500 folks and are set up to provide a full bar service as well.

Our experienced staff is happy to be a part of your special event or gathering with our beautiful presentation of meals and beverages.

We have a variety of tasty choices on our menu and we are always happy to accommodate special requests.

Ask management for details, or get in touch with us by phone or through email for information and bids.



Call in "To-Go" orders for pickup

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