

SHAREABLES

BLUE CHEESE POTATO TOTS

Seasoned potato tots topped with blue cheese, peppered pancetta and green onions served with ranch dressing...for dipping. 12

HOMEMADE POTATO CHIPS

Lightly seasoned & thinly sliced potato chips served with our caramelized onion dip. 10

SUPER NACHOS ^{GF}

A platter full of seasoned ground beef or BBQ pork on corn tortilla chips with jack-cheddar cheese, tomatoes, diced green chilies, olives, green onions, jalapenos and sour cream. 16 1/2
Sub pork carnitas 4 •
and add guacamole 4

GUACAMOLE VEGETARIAN NACHOS ^{GF}

A platter full of house made guacamole on corn tortilla chips with jack-cheddar cheese, tomatoes, diced green chilies, olives, green onions, jalapenos and sour cream. 15 1/2

FRIED PICKLES

In-house breaded and fried golden pickle spears served with a side of the glory that is ranch dressing to take a dip in. 10 1/2

COCONUT COD BITES ^{GF}

Wild Alaskan cod lightly coated with coconut and almonds served with a coconut curry sauce. 12

FRIED BRUSSEL SPROUTS

Honey sriracha glazed brussel sprouts with rice wine vinegar and Mama Lil's spicy goat horn peppers. 10 1/2

DRUNKEN CLAMS

A full pound of clams steamed in white wine, butter, garlic and served with fresh baked grilled garlic bread. 15 1/2

PRETZEL & RAINIER BEER CHEESE

House baked pretzel roll served with Rainier beer cheese sauce and German whole grain mustard. 8 1/2

BUFFALO CHICKEN WINGS ^{GF}

A pound of chicken wings tossed in spicy Frank's Louisiana hot sauce and served with carrots, celery and blue cheese or ranch. 13

STREET TACOS

BAJA TACOS

Three mini corn tortillas filled with crispy battered wild Alaskan cod, napa cabbage, baja sour cream, arbol chili sauce, fresh cilantro and lime. 12

CARNITAS TACOS ^{GF}

Three mini corn tortillas filled with chili verde braised pulled pork, lime pickled onion, shaved radish and a cilantro-lime sour cream. 11



Since 1998 – North Bend Bar & Grill has been home to what we call CASCADE CRAFT. We prepare 99% of our food in-house using the freshest, local ingredients available. All our bread, buns and desserts are baked fresh daily in our on-site bakery.

CRAFT COCKTAILS

BATHTUB GIN MARTINI

Uncle Val's Gin, house infused lavender orange simple syrup, St German Liqueur and orange zest. Ice cold in a martini glass. 12

MAKE YOUR MULE: (pick your poison) 10

MEXICAN ~ Jimador Reposado, lime & ginger beer

MOSCOW ~ Tito's Handmade Vodka, lime & ginger beer

KENTUCKY ~ NBB&G Private Selection Elijah Craig 12 Year Bourbon, lime & ginger beer

CUBAN ~ Don Q Rum, lime & ginger beer

BLUE AGAVE MARGARITA

Jimador Reposado, fresh lime juice, Triple Sec and Blue Agave. 11

CASCADE OLD FASHIONED

NBB&G Private Selection Elijah Craig 12 Year Bourbon, house infused cedar syrup, old fashioned bitters, Orange Twist and Bordeaux Cherry. Served with a jumbo ice cube. 11

FINAGLED HERBS

Absolute Mandarin Vodka, blood orange puree, ruby red grapefruit juice, soda water and herb infused simple syrup. Garnished with a dehydrated blood orange slice and a rosemary sprig. 11

SPRINGTIME CHERRY

House infused cherry vodka, pressed lime, lemonade, soda water and Bordeaux Cherry. 10

LET'S DO IT!!

Hendricks Gin, muddled cucumber, mint, lime and raspberry liqueur. Ice cold in a martini glass. 11

Craft Keg Cocktail, please ask your server about the current craft kegged cocktail option.

WINE

WHITE WINE

Please ask your server for our selection of rotating wines

COCOBOLO CHARDONNAY
PONGA SAUVIGNON BLANC

RED WINE

Please ask your server for our selection of rotating wines

COCOBOLO CABERNET
JET BLACK SYRAH
TINTO NEGRO MALBEC

BEER & CIDER

DRAFT

Ask your server for our rotating seasonal drafts

SNOQUALMIE HAYSTACK HEFEWEIZEN
SNOQUALMIE BLACK FROG STOUT
MAC N JACKS
COORS LIGHT
RAINIER

BOTTLES/CANS

Ask your server for our rotating seasonal Bottles/Cans

BLUE MOON
PBR
STELLA
CORONA
PACIFICO

BUD
BUD LIGHT
FINN RIVER-BLACK
CURRENT CIDER
KALIBER NA PALE LAGER

Parties of 7 or more will be charged an 18% gratuity. Thank you. * Prepared with raw eggs/ingredients. 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!

^{GF} = Gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten. • 1.00 per order to go charge; effective May 1st, 2017 • **f** Please check us out on our 'North Bend Bar and Grill' Facebook page.

SIGNATURE SANDWICHES & HOUSE BURGERS

ALL OF OUR BURGERS ARE MADE WITH FRESH ANGUS BEEF AND SERVED WITH YOUR CHOICE OF OUR FAMOUS HOMEMADE POTATO CHIPS, BEST FRIES IN THE VALLEY, SEASONED TATER TOTS, CUP OF SOUP OR GARDEN SALAD.

SUB YOUR SIDE FOR SWEET POTATO FRIES OR ONION RINGS 1.00 FRESH FRUIT 2.00 MAKE ANY BURGER A VEGGIE BURGER, JUST LET YOUR SERVER KNOW!

MOE'S BEEF BRISKET SANDWICH

House smoked Angus beef brisket piled high, smothered in our house BBQ sauce, topped with crispy shoestring onions and creamy coleslaw on a fresh baked cheddar roll. 14 1/2

FALAFEL WRAP

Shredded lettuce, hummus, cucumber, tomato, tahini sauce rolled in a chipotle tortilla. Served with a side of tzatziki sauce. 14

DIRTY BIRD

Roasted turkey, peppered bacon, aged white cheddar and tomato on fresh baked grilled sourdough. 14

THE ABC WRAP

Grilled chicken, avocado, peppered bacon, tomato, lettuce and Ranch dressing served in a chipotle wrap. 14

REUBEN SANDWICH

1/2 lb. of our cider braised corned beef topped with Swiss cheese, sauerkraut and 1000 Island on grilled rye bread. 15

PRIME RIB & CHEDDAR SANDWICH

Slow roasted prime rib sliced thin topped with cheddar cheese on a fresh baked baguette. Served with creamy horseradish, au jus, fries and a salad. 18 • *Sub turkey for prime rib 17*

PHILLY STYLE PRIME RIB SANDWICH

Slow roasted prime rib sliced thin and covered with Swiss cheese, sautéed peppers and onions on a fresh baked baguette. Served with creamy horseradish, au jus, fries and a salad. 19 1/2 • *Sub turkey for prime rib 18*

FRIED CHICKEN SANDWICH

Buttermilk fried chicken breast on a brioche bun with tomatoes, lettuce, pickles and mayonnaise. 15

BBO PORK SANDWICH

Hickory and mesquite wood smoked pork smothered in our house BBQ sauce and served with coleslaw. 14 *Now don't forget to put some slaw on your sandwich.*

BIG SI CHICKEN STRIPS

Three chicken strips breaded in our seasoned panko, golden fried and served with our house made ranch or blue cheese dressing. 14 *Try 'em spicy, bathed in Frank's Buffalo sauce!*

DELUXE BACON CHEESEBURGER

1/3 lb. patty* topped with cheddar cheese, peppered bacon, lettuce, tomato, pickles, onion and mayo. 13 1/2 *without bacon 12 1/2 sub blue cheese 14 • Double the patties to Mt Si Double Burger. 17 1/2*

TRAIL BURGER

A 1/3 lb. patty* topped with peppered bacon, Swiss cheese, sautéed mushrooms, mayo, lettuce, tomato, pickle, onion and our house BBQ sauce. 14

SNOQUALMIE SMOKE BURGER

Diced smoked jalapenos and sea salt ground into a 1/2 lb. patty* topped with Tillamook cheddar, avocado, tomato slices and triple mustard aioli. 15

N.B.B.G. PRETZEL BURGER

1/2 lb. patty* topped with aged white cheddar, tomato jam, pickled red onion, arugula, peppered bacon and mayo on our fresh baked pretzel bun. 15 1/2

VEGGIE BURGER

A healthy blend of carrots, peas, oats, broccoli and corn. Finished with lettuce, tomato, onion, pickle and Swiss cheese. 13

BLACKENED SALMON BURGER

Local & sustainably sourced blackened salmon filet topped with creamy dill sauce, lettuce and tomato. 16



SOUPS

POZOLE SOUP ^{GF}

Slow roasted pork, in-house made stock, onion, hominy, shredded cabbage and cilantro served with tortilla chips. Bowl 9 • Cup 7

SOUP OF THE DAY

Changes frequently, just like the weather! Served with fresh baked bread and butter. Bowl 8 • Cup 6

FRESH GREENS

SALADS ARE SERVED WITH FRESH BAKED BREAD AND BUTTER. NO BREAD OR CROUTONS? JUST ASK!
DRESSING CHOICES: RANCH, BLUE CHEESE, 1000 ISLAND, ITALIAN, HONEY MUSTARD, GREEN GODDESS AND BALSAMIC VINAIGRETTE.

GRILLED TUSCAN PANZANELLA SALAD

Grilled ciabatta bread with chicken breast, yellow pepper, cucumber, red onion, basil and petite tomatoes tossed in a white balsamic vinaigrette. 16 • *Without chicken 13*

SALMON QUINOA SALAD ^{GF}

Local & sustainably sourced salmon, toasted quinoa, sliced almonds, walnuts, raisins, red bell peppers, green onions, carrots, shallots, mixed greens and fresh herbs tossed with white balsamic vinaigrette and topped with creamy dill sauce. 17 1/2

CHOP CHOP SALAD ^{GF}

Diced grilled chicken, salami, garbanzo beans, tomatoes, green onions, mozzarella cheese, chopped iceberg and romaine lettuce tossed with white balsamic vinaigrette. 16

THE WOODSMAN STEAK SALAD ^{GF}

Grilled romaine hearts, sliced top sirloin steak*, bacon, diced tomato and blue cheese dressing. 18

CHICKEN BEET SALAD ^{GF}

Grilled chicken breast over roasted local beets tossed with mixed greens, toasted pecans, match stick carrots, white balsamic vinaigrette and topped with crumbled goat cheese. 16 • *Without chicken 13*

WARM SPINACH SALAD ^{GF}

Local & sustainably sourced blackened salmon on top of fresh spinach, sliced egg, bacon, tomatoes, lemon wedges and our warm balsamic dressing served on the side. 17 1/2 • *Sub chicken 14 Without chicken or salmon 12*

GARDEN SALAD

Mixed greens, tomatoes, green onions, carrots and croutons. 6

CRAFTED SPECIALTIES

SERVED WITH YOUR CHOICE OF A CUP OF SOUP OR GARDEN SALAD

SLOW ROASTED PRIME RIB

Hand cut prime rib served with your choice of potato, seasonal vegetables and your choice of soup or salad. 12oz cut 26 • 16oz cut 31 • 4.00 *split charge*
Potato choices: Baked potato, Yukon gold mashed potatoes and gravy, seasoned tater tots, homemade potato chips and dip or the best fries in the Valley

ALASKAN COD FISH & CHIPS

Wild Alaskan cod lightly breaded and served with the best fries in the Valley, coleslaw and tartar sauce. 18

PRIME RIB CHICKEN FRIED STEAK

Lightly breaded and fried slow roasted prime rib steak topped with shallot country gravy and served with your choice of potato. 24

POTLATCH SALMON WITH CRAB RAVIOLI

Potlatch seasoned grilled salmon served atop Dungeness Crab ravioli in a lemon tarragon white wine cream sauce with grilled artichokes. 24

NBBG CAJUN JAMBALAYA

House cured tasso ham, prawns, smoked andouille sausage, bay shrimp, onions, bell peppers and spices all in an authentic chicken tomato broth over rice, served with fresh baked bread. 19

PANCETTA MAC & CHEESE

A four-cheese blend sauce with sautéed leeks and peppered pancetta tossed with cavatappi noodles and finished with Asiago and Romano cheese, served with fresh baked garlic bread. 18 1/2

PASTA PRIMAVERA

Garganelli pasta, sun dried tomatoes, peas, green beans, red onions and garlic tossed in a light basil pesto cream sauce and topped with Parmesan cheese. 17

BUTTERMILK CHICKEN POT PIE

Chicken breast, carrots, celery, pearl onions and peas in a creamy sauce topped with a buttermilk pie crust and baked until golden brown. 18

COUNTRY FRIED CHICKEN DINNER

Buttermilk marinated fried chicken breast with country gravy mashed potatoes, biscuit and seasonal vegetables. 18

SIGNATURE CAESAR SALADS

Romaine, parmesan cheese, croutons and our in-house made Caesar dressing*

NW BLACKENED SALMON

Local & sustainably sourced salmon fillet and toasted pecans. 17 1/2

BLACK & BLUE STEAK

Blackened Steak* tips and blue cheese crumbles. 15

GRILLED CHICKEN

Seasoned grilled chicken. 14

CLASSIC CAESAR 12