

## SHAREABLES

### CHEESY BRISKET TOTS <sup>GF</sup>

Crispy seasoned potato tots topped with our house smoked beef brisket, jack-cheddar cheese and green onions. 14

### HOMEMADE POTATO CHIPS

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

### SUPER NACHOS <sup>GF</sup>

A platter full of seasoned ground beef or BBQ pork on corn tortilla chips with jack-cheddar cheese, tomatoes, diced green chiles, olives, green onions, jalapenos and sour cream. 17  
Sub pork carnitas 4 •  
and add guacamole 4

### GUACAMOLE VEGETARIAN NACHOS <sup>GF</sup>

A platter full of house made guacamole on corn tortilla chips with jack-cheddar cheese, tomatoes, diced green chiles, 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 <sup>GF</sup>

Wild Alaskan cod lightly coated with coconut and almonds served with a coconut curry sauce. 15

### FRIED BRUSSEL SPROUTS <sup>GF</sup>

Honey sriracha glazed brussel sprouts with rice wine vinegar and Mama Lil's spicy goat horn peppers. 11

### 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 <sup>GF</sup>

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, cilantro-lime sour cream, arbol chili sauce, fresh cilantro and lime. 12

#### CARNITAS TACOS <sup>GF</sup>

Three mini corn tortillas filled with chili verde braised pulled pork, lime pickled onion, shaved radish and a cilantro-lime sour cream. 12



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

### PUT A CORK IN IT!

County Cork Irish Cream and vodka shaken and served up. 12

### CRANBERRY CIDER

Cranberry vodka and hot apple cider served with a cinnamon stick. 8

### YOU GOTTA CHAI THIS

Vanilla vodka, Baileys, hot chai tea, whipped cream and a cinnamon stick. 9

### BLACKBERRY BUSHEL

Uncle Val's Gin, blackberry liqueur, fresh lime, and soda. Served on the rocks. 11

### BUTTERED APPLE BOURBON

Makers Mark, butterscotch schnapps, hot apple cider and whipped cream. 10

### CRANBERRY MARGARITA

Silver Tequila, Gran Marnier, muddled oranges, cranberry juice, and a cinnamon sugar rim. 10

### NBBG CASCADE OLD FASHIONED

NBBG Elijah Craig single barrel bourbon, bitters, orange twist, cherry, and our house infused cedar syrup. Served with a large cube. 11

## WINE

### WHITE WINE

Please ask your server for our selection of rotating wines

MILBRANDT CHARDONNAY-  
PROSSER, WA

HAHN PINOT GRIS-  
MONTEREY COUNTY, CA

PONGA SAUVIGNON BLANC-  
NEW ZEALAND

### RED WINE

Please ask your server for our selection of rotating wines

ALEXANDRIA NICHOLE  
JET BLACK SYRAH-PROSSER, WA

HELIX POMATIA RED BLEND-  
COLUMBIA VALLEY, WA

TINTO NEGRA MALBEC-ARGENTINIA

## BEER & CIDER

### DRAFT

Ask your server for our rotating seasonal drafts

SNOQUALMIE HAYSTACK HEFEWEIZEN

FREMONT NITRO DARK STAR STOUT

MAC N JACKS AFRICAN LAGER

COORS LIGHT

RAINIER

### BOTTLES/CANS

Ask your server for our rotating seasonal Bottles/Cans

BLUE MOON

BUD

PBR

BUD LIGHT

STELLA

CORONA

PACIFICO

KALIBER NA PALE LAGER

FINN RIVER CIDER <sup>GF</sup>

WILD TONIC

KOMBUCHA CIDER <sup>GF</sup>

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! NBBG will now include a 2% surcharge on each guest check. We strive to provide equitable wages for all our team members. The entirety of this surcharge is distributed to our culinary team and dishwashers working behind the scenes in the form of wages. Thank you for your patronage. <sup>GF</sup> = Gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten. <sup>V</sup> = Vegetarian

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 FRESH FRUIT 2, MAKE ANY BURGER A VEGGIE BURGER 1. 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 grilled onions and crispy shoestring onions and creamy coleslaw on a fresh baked cheddar roll. 15

### IMPOSSIBLE TACO WRAP <sup>V</sup>

Impossible all vegetable based patty, taco seasoning, cilantro-lime sour cream, lettuce, tomato, onion, and jack cheese wrapped in a chipotle tortilla wrap served with side of salsa. 15

### 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 1/2

### REUBEN SANDWICH

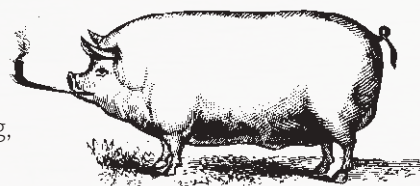
1/2 lb. of our cider braised corned beef topped with Swiss cheese, sauerkraut and 1000 Island on grilled rye bread. 15

### PRIME RIB SANDWICH

Slow roasted prime rib sliced thin, topped with Swiss cheese and griddled onions on a fresh baked baguette. Served with creamy horseradish, au jus and fries. 18 1/2 • *Sub turkey for prime rib 17*

### CAROLINA BBQ CHICKEN SANDWICH

Grilled chicken breast bathed in our Carolina BBQ sauce, Swiss cheese lettuce tomato and mayonnaise on a house made brioche bun. 15



### BBQ 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

Fritter style chicken strips breaded and fried golden. Served with our house made ranch or blue cheese dressing. 14  
*Try 'em spicy, bathed in Frank's Buffalo Sauce!*

### VIETNAMESE COCHON PORK BELLY BANH MI

Grilled braised char Sui pork belly, pickled carrots, jalapeno, cilantro and mayonnaise on our house made baguette. 14

### DELUXE BACON CHEESEBURGER

1/3 lb. patty\* topped with cheddar cheese, peppered bacon, lettuce, tomato, pickles, onion and mayo. 14  
*without bacon 13 1/2*  
*sub blue cheese 14 1/2*  
*Double the patties to Mt Si Double Burger. 18*

### 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 1/2

### 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 <sup>V</sup>

A healthy blend of carrots, peas, oats, broccoli and corn. Finished with mayo, lettuce, tomato, onion, pickle and Swiss cheese. 13.5

### BLACKENED STEELHEAD BURGER

Local & sustainably sourced Columbia River Steelhead filet topped with creamy dill sauce, lettuce and tomato on our house made brioche bun. 16



## SOUPS

### POZOLE SOUP <sup>GF</sup>

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.

### COLUMBIA RIVER STEELHEAD QUINOA SALAD

Local & sustainably sourced Columbia River Steelhead, toasted rainbow quinoa, sliced almonds, pecans, Craisins, bell peppers, green onions, carrots, shallots, mixed greens and fresh herbs tossed with a white balsamic vinaigrette and topped with creamy dill sauce. 17 1/2

### NELLIE'S COBB SALAD

Grilled chicken, peppered pancetta, chopped romaine, hardboiled egg, blue cheese crumbles, grape tomatoes and green onions in our Green Goddess dressing. 16.5

### THE WOODSMAN STEAK SALAD

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

### CHICKEN BEET SALAD

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*

### COLUMBIA RIVER STEELHEAD WARM SPINACH SALAD

Local & sustainably sourced blackened Steelhead filet served with 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, grape tomatoes, green onions, matchstick 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 COLUMBIA RIVER STEELHEAD GNOCCHI

Potlatch seasoned local & sustainably sourced blackened Steelhead filet served with handmade potato gnocchi, butternut squash, sage cream sauce and toasted pumpkin seeds. 23

### 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

### PANETTA MAC & CHEESE

A four-cheese sauce with sautéed leeks and peppered pancetta tossed with cavatappi noodles and finished with Asiago and Romano cheese. 18 1/2

### BEEF STROGANOFF

Red wine braised beef and onions in a creamy beef broth with egg noodles and topped with sour cream, tomatoes, and green onions. 19

### 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

### IMPOSSIBLE VEGETARIAN SHEPHERDS PIE <sup>V</sup>

Ground all vegetable based Impossible patty with carrots, onion, celery, garlic and peas. Topped with mashed Yukon gold potatoes and baked golden brown. 18

## SIGNATURE CAESAR SALADS

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

### COLUMBIA RIVER BLACKENED STEELHEAD CAESAR SALAD

Local & sustainably sourced Columbia River Steelhead with 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

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