

## SHAREABLES

**CHIPOTLE ALBONDIGAS (MEATBALLS)** (gf) 12  
Beef chipotle scented meatballs with a cilantro lime cream sauce and chili.

**HOMEMADE POTATO CHIPS** 10  
Lightly seasoned & thinly sliced potato chips served with our caramelized onion dip.

**SUPER NACHOS** (gf) 17  
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. Sub pork carnitas 4 // add guacamole 4

**GUACAMOLE VEGETARIAN NACHOS** (gf) 15.5  
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.

**FRIED PICKLES** 10.5  
In-house breaded and fried golden pickle spears served with a side of the glory that is ranch dressing to take a dip in.

**COCONUT COD BITES** (gf) 15  
Wild Alaskan cod lightly coated with coconut and almonds served with a coconut curry sauce.

**FRIED BRUSSEL SPROUTS** (gf) 11  
Honey sriracha glazed brussel sprouts with rice wine vinegar and Mama Lil's spicy goat horn peppers.

**DRUNKEN CLAMS** 15.5  
A full pound of clams steamed in white wine, butter, garlic and served with fresh baked grilled garlic bread.

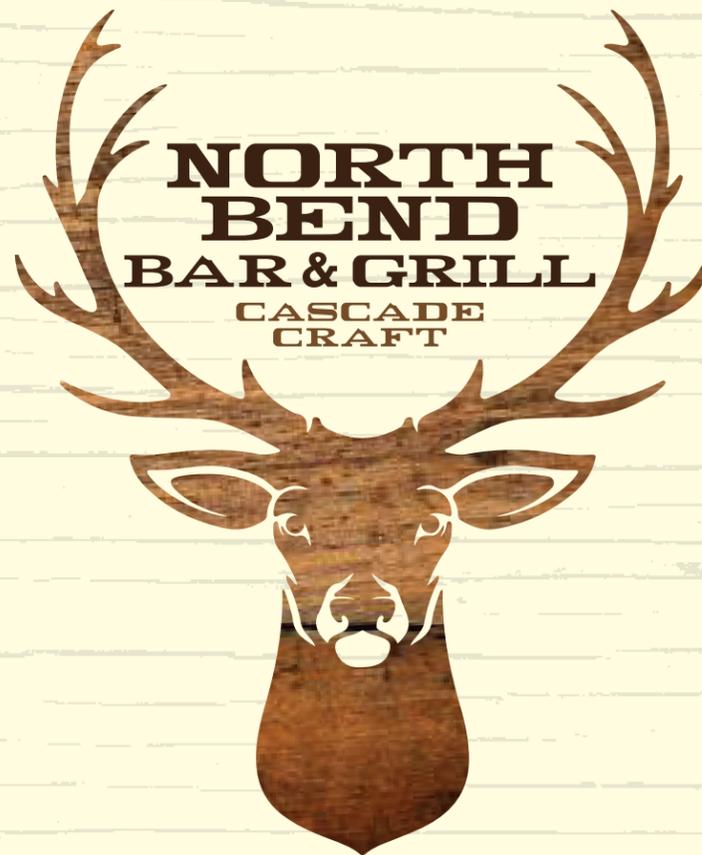
**PRETZEL & RAINIER BEER CHEESE** 8.5  
House baked pretzel roll served with Rainier beer cheese sauce and German whole grain mustard.

**BUFFALO CHICKEN WINGS** (gf) 13  
A pound of chicken wings tossed in spicy Frank's Louisiana hot sauce and served with carrots, celery and blue cheese or ranch.

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

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

**KOREAN STYLE KALBI RIBS** 15  
Charbroiled thin cut short ribs marinated in a Korean style sweet soy sauce and served with sticky rice and kimchi.



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.

## SOUPS

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

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

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. (gf) = gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten. (v) = vegetarian 1.00 per order to go charge; effective May 1st, 2017 • Please check us out on our 'North Bend Bar and Grill' Facebook page.

## DINNER MENU

### HANDCRAFTED COCKTAILS

**HONEY POT** 10  
House made Honey Rosemary simple syrup, Bulleit Rye Whiskey and Grapefruit Liqueur, topped with Soda Water and served over ice in a bucket.

**PINK LADY** 11  
Tito's Vodka, St Germain Elderflower Liqueur, Pomegranate Liqueur, Fresh Rosemary Sprig and Lemon Juice. Topped with Grapefruit Juice and served in a tall glass.

**GIN AND JUICE** 10  
Gin, Lemon juice and Grapefruit Juice. Topped with a champagne float. Served cold in a Martini Glass.

**CUCUMBER CRUSH** 10  
Lime, Fresh Mint and Cucumber muddled with Rum, St Germain Elderflower Liqueur and Cranberry Juice. Topped with Soda Water and served in a tall glass.

**TROPICAL MOON** 10  
2 Bar Spirits Moonshine mixed with Pineapple Juice and floated with Ginger Beer. served over ice in a tall glass.

**HI-CHEW MELON** 11  
Uncle Val's Botanical Gin, Cointreau Orange Liqueur and a dash of Campari. Served in a tall glass with crushed ice.

**MINT JULEP** 10  
NBBG Elijah Craig House Bourbon mixed with Cointreau Liqueur and mint leaves. served over crushed ice.

**MEZCAL MARGARITA** 11  
El Buho Mezcal, Lime Juice, Triple Sec and Sweet and Sour. Served in a tall glass with a Salted Seasoned rim.

## WHITE WINE

Please ask your server for our selection of rotating wines

**MILBRANDT CHARDONNAY** - Prosser, WA

**MARYHILL PINOT GRIS** - Columbia Valley, WA

**MILLBRANDT ROSE** - Prosser, WA

**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** - Argentina

## DRAFT BEER

Ask your server for our rotating seasonal drafts

**SNOQUALMIE HAYSTACK HEFEWEIZEN**

**FREMONT NITRO DARK STAR STOUT**

**MAC N JACKS AFRICAN AMBER**

**COORS LIGHT**

**RAINIER**

## BOTTLES & CANS

Ask your server for our rotating seasonal Bottles/Cans

**BUD // BUD LIGHT**

**PBR // BLUE MOON**

**STELLA**

**CORONA // PACIFICO**

**HEINEKEN 0.0% NA LAGER**

**FINN RIVER CIDER** (gf)

**FOUNDERS IPA**



## FRESH GREENS

Salads are served with fresh baked bread and butter.

No bread or croutons? Just ask!

Dressings: Ranch, Blue Cheese, 1000 Island, Italian, Honey Mustard, Green Goddess And Balsamic Vinaigrette.

## COLUMBIA RIVER STEELHEAD QUINOA SALAD 17.5

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.

## NELLIE'S COBB SALAD 16.5

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

## THE WOODSMAN STEAK SALAD 18

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

## CHICKEN BEET SALAD 16 // Without chicken 13

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.

## COLUMBIA RIVER STEELHEAD WARM SPINACH SALAD 17.5

Sub chicken 14 Without chicken or salmon 12  
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.

## GARDEN SALAD 6

Mixed greens, grape tomatoes, green onions, matchstick carrots and croutons.

## SIGNATURE CAESAR SALADS

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

## COLUMBIA RIVER BLACKENED STEELHEAD CAESAR SALAD 17.5

Local & sustainably sourced Columbia River Steelhead with toasted pecans.

## BLACK & BLUE STEAK 15

Blackened Steak\* tips and blue cheese crumbles.

## GRILLED CHICKEN 14

Seasoned grilled chicken.

## CLASSIC CAESAR 12



# DINNER MENU

## 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 a veggie patty 1. Sub an impossible patty 2. Sub fresh fruit 2. Just let your server know!

## DELUXE BACON CHEESEBURGER

14 // without bacon 13.5 // sub blue cheese 14.5  
Double the patties to Mt Si Double Burger 18  
1/3 lb. patty\* topped with cheddar cheese, peppered bacon, lettuce, tomato, pickles, onion and mayo.

## TRAIL BURGER 14.5

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

## SNOQUALMIE SMOKE BURGER 15

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

## NBBG PRETZEL BURGER 15.5

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.

## VEGGIE BURGER (v) 13.5

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

## IMPOSSIBLE BURGER (v) 16

Caramelized onions, sautéed mushrooms and Swiss cheese on an all-vegetable based patty served on our house made brioche bun.

## BLACKENED STEELHEAD BURGER 16

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

## SIGNATURE SANDWICHES

### MOE'S BEEF BRISKET SANDWICH 15

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.

### IMPOSSIBLE TACO WRAP (v) 15.5

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.

### DIRTY BIRD 14

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

### THE ABC WRAP 14.5

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

### REUBEN SANDWICH 15

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

### PRIME RIB SANDWICH 18.5

Sub turkey for prime rib 17  
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.

### TERIYAKI CHICKEN SANDWICH 14

Teriyaki glazed and grilled chicken breast, sliced pineapple, swiss cheese, mayo, lettuce and tomato on a brioche bun.

### BBQ PORK SANDWICH 14

Hickory and mesquite wood smoked pork smothered in our house BBQ sauce and served with coleslaw.

### BIG SI CHICKEN STRIPS 14

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

### CHEESY BRITISH 15

Soft deli roll filled with sliced ham, turkey and roast beef. Topped with lettuce, tomato, onion, Swiss and cheddar cheese and slathered with a mayo mustard sauce. Served warm.

## HOUSE SPECIALTY

Served with your choice of a cup of soup or garden salad

### SLOW ROASTED PRIME RIB

12oz cut 26 // 16oz cut 31 // 4.00 split charge  
Hand cut prime rib served with your choice of potato, seasonal vegetables and your choice of soup or salad.

## ENTREES

Add a cup of soup or a side salad for 2.99

### ALASKAN COD FISH & CHIPS 18

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

### PRIME RIB CHICKEN FRIED STEAK 24

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

### POTLATCH COLUMBIA RIVER STEELHEAD PASTA 24

Potlatch seasoned local & sustainably sourced blackened Steelhead filet served with creamy lemon angel hair pasta and summer vegetables.

### NBBG CAJUN JAMBALAYA 19

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.

### PANCETTA MAC & CHEESE 18.5

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

### ROASTED VEGETABLE COCONUT THAI CURRY (v) 14

Vegetarian roasted cauliflower, harissa chick peas and Local Valley zucchini in a thai coconut curry sauce over jasmine rice. Topped with crispy kale chips.

### BUTTERMILK CHICKEN POT PIE 18

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

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