

SHAREABLES

KOREAN STYLE KALBI RIBS 15.5

Charbroiled thin cut short ribs marinated in a Korean style sweet soy sauce and served with sticky rice and kimchi.

HOMEMADE POTATO CHIPS 10.25

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

SUPER NACHOS (gf) 17.5

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 4.25 // add guacamole 4.25

GUACAMOLE VEGETARIAN NACHOS (gf) 16.

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 10.75

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) 15.5

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

FRIED BRUSSEL SPROUTS (gf) 11.25

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

DRUNKEN CLAMS 16.

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

PRETZEL & RAINIER BEER CHEESE 9.

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

BUFFALO CHICKEN WINGS (gf) 13.5

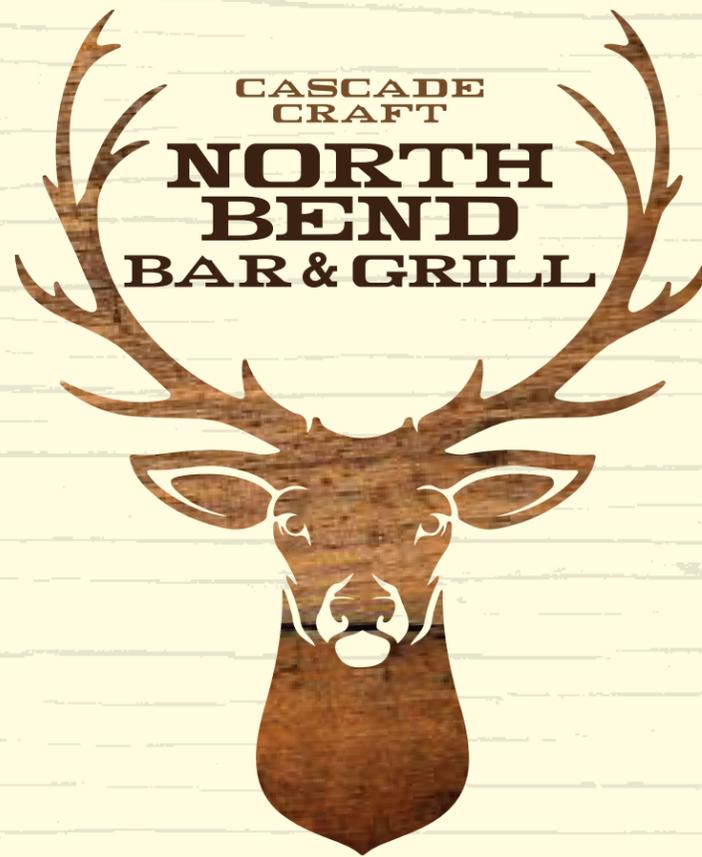
A pound of chicken wings tossed in spicy Frank's Louisiana hot sauce and served with carrots, celery and blue cheese or ranch.

BAJA TACOS 12.25

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) 12.25

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



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 9.25 • Cup 7.25

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

SOUP OF THE DAY Bowl 8.25 • Cup 6.25

Changes frequently, just like the weather! Served with fresh baked bread and butter.

DINNER MENU

HANDCRAFTED COCKTAILS

SKINNY B*TCH 9

Orange Vodka, Muddled Orange and Limes, topped with Soda Water. Served tall with a Lime Garnish.

WASHINGTON APPLE 10

Crown Royal Regal Apple Whiskey, Cranberry Juice. Served cold in a Martini glass.

BLACKBERRY BUSHEL 12

Uncle Val's Botanical Gin, Giffard Blackberry, Lime, topped with Soda Water.

YOU GOTTA CHAI THIS 11

Vanilla Vodka, Bailey's Irish Cream, Chai Tea. Served Hot

BAD SANTA 9

Adult Hot Chocolate with Peppermint Schnapps. Topped with Whipped Cream and a Candy Cane.

CRANBERRY MARGARITA 10

El Jimador Tequila, Orange, Triple Sec, Cranberry Juice with a Cinnamon Sugar Rim

SPICED BUTTER RUM 9

Capt Morgan Spiced Rum, Hot Butter Rum Mix, Cinnamon Stick, Served Hot

BLUEBERRY TEA 13

Grand Marnier, Amaretto, Earl Gray Tea, Orange Peel, Served Hot.

MOCKTAILS

APPLE PIE MULE 7

Apple cider and ginger beer served hot with a caramel squeeze garnish.

SKI POLE PEPPERMINT PATTY 6

Hot chocolate and peppermint syrup with whip cream, sprinkles and a candy cane.

BLOOD ORANGE PALOMA 9

Blood orange puree, chipotle pinnapple syrup, lime and Blood Orange Dry Soda, garnished with a chili salt rimmed glass.

WHITE WINE

Please ask your server for our selection of rotating wines

RUBY SKY CHARDONNAY - Walla Walla, WA

VIAMORA PINOT GRIGIO - Italy

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

HELIX MERLOT - Columbia Valley, WA

RUBY SKY CABERNET - Walla Walla, WA

TINTO NEGRA MALBEC - Argentina

DRAFT BEER

Ask your server for our rotating seasonal drafts

SNOQUALMIE HAYSTACK HEFEWEIZEN

BODHIZAFA IPA

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

SAMUEL SMITH ORGANIC CIDER (gf)

VIRGIN SANGRIA 8

Pomegranate hibiscus syrup, orange juice, lime and Blood Orange Dry Soda.

MOUNTAIN MOJITO 8

Mint and simple syrup muddled. Lime and blood orange puree topped with soda water.

BLOOD ORANGE DRY SODA 4

CUCUMBER DRY SODA 4

RAINIER CHERRY DRY SODA 4

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!

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.



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.

PACIFIC NW SALMON QUINOA SALAD 18

Local & sustainably sourced salmon, 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 17

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 18.5

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

CHICKEN BEET SALAD 16.5 // Without chicken 13.5

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.

PACIFIC NW SALMON WARM SPINACH SALAD 18

Sub chicken 14.5 Without chicken or salmon 12.25 Local & sustainably sourced blackened salmon filet served with fresh spinach, sliced egg, bacon, tomatoes, lemon wedges and our warm balsamic dressing served on the side.

GARDEN SALAD 5

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

SIGNATURE CAESAR SALADS

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

PACIFIC NW BLACKENED SALMON CAESAR SALAD 18

Local & sustainably sourced salmon with toasted pecans.

BLACK & BLUE STEAK 15.5

Blackened Steak* tips and blue cheese crumbles.

GRILLED CHICKEN 14.5

Seasoned grilled chicken.

CLASSIC CAESAR 12.5



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 house made veggie patty 1.25 / Sub a Beyond Burger Patty 2.25 / Sub chicken breast 2 / Sub fresh fruit 2 / Just let your server know!

DELUXE BACON CHEESEBURGER

14.5 // without bacon 14 // sub blue cheese 15 Double the patties to Mt Si Double Burger 18.5 1/3 lb. patty* topped with cheddar cheese, peppered bacon, lettuce, tomato, pickles, onion and mayo.

TRAIL BURGER 15

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 15.5

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 16

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.

HOUSE MADE VEGGIE BURGER (v) 14

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

BEYOND BURGER (v) 16.5

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

BLACKENED SALMON BURGER 16.5

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

HOUSE SPECIALTIES

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

TOPPENISH FARMS

NEW YORK STEAK DINNER 28.75

Local Eastern Washington 10oz New York Steak topped with NBBG steak butter. Served with Kiska Farms yukon gold mashed potatoes and seasonal vegetables.

SLOW ROASTED PRIME RIB

12oz cut 26.75 // 16oz cut 31.75 // 4. split charge Hand cut prime rib served with your choice of potato, seasonal vegetables and your choice of soup or salad.

SIGNATURE SANDWICHES

MOE'S BEEF BRISKET SANDWICH 15.5

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

DIRTY BIRD 15

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

THE ABC WRAP 15.25

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

REUBEN SANDWICH 15.5

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

PRIME RIB SANDWICH 19

Sub turkey for prime rib 17.5 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.

BBQ PORK SANDWICH 14.5

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

BIG SI CHICKEN STRIPS 14.5

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!

ENTREES

ALASKAN COD FISH & CHIPS 19

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

PRIME RIB CHICKEN FRIED STEAK 24.5

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

SALMON & CRAB RAVIOLI DINNER 26.5

Seared sustainable Northwest Salmon over crab ravioli in a lemon sage cream sauce with roasted butternut squash and toasted pumpkin seeds.

NBBG CAJUN JAMBALAYA 19.5

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 19

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) 14.5

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 18.5

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

BEEF STROGANOFF 20.5

Red Wine braised beef and onions in a creamy beef broth with egg noodles. Topped with sour cream, tomatoes and green onions.

*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 (v) = Vegetarian

