

previews

PORTOBELLO FRIES - Thick sliced portobello, herb battered and fried golden. Served with tarragon ranch.	9
BUFFALO ROLLS - Boneless chicken, buffalo sauce, crumbled bleu cheese, wrapped in a crispy spring roll served with bleu cheese dressing, celery, and carrots.	9
CALAMARI - Breaded strips of calamari steak and served with a sweet chili dipping sauce.	9
NACHOSTADA - Melted Tillamook cheddar and jack cheese over zesty black bean puree. Served with sour cream, pico de gallo and guacamole. Add bacon -3- Add chicken or steak -4-	9
SPINACH ARTICHOKE DIP- Baby spinach blended with green chilies, red bell peppers, kasserie cheese, artichoke hearts, and served with tortilla chips.	9
COCONUT SHRIMP - Dipped in our house batter, rolled in coconut and paired with sweet chili sauce.	9
PRETZEL STICKS - Fresh, soft baked pretzel sticks with bacon beer cheese dipping sauce and whole grain mustard.	7
HUMMUS – House made hummus, grilled pita bread, grape tomatoes, feta cheese, cucumber and Kalamata olives. Add house made falafel -3-	9
HAND CUT TRUFFLE FRIES - Golden brown french fries and seasoned with truffle sea salt and grated parmesan cheese.	7
SWEET POTATO FRIES - Crispy sweet potato fries with Cajun seasoning. Served with bbq sauce.	8

greens

CINE-SALAD - Mixed fresh field greens, cucumber, grape tomatoes, and garlic croutons. Choice of dressing. Add chicken -3- Add shrimp or salmon -4-	6
CAESAR - Chopped romaine dressed with our Caesar dressing, parmesan cheese and garlic croutons. Add chicken -3- Add shrimp or salmon -4-	7
COBB SALAD – Garden salad made with chopped salad greens, tomato, crisp bacon, roasted chicken breast, hard-boiled egg, avocado, and crumbled Bleu cheese with choice of dressing. Choice of honey mustard, spicy ranch, tarragon ranch, ranch, bleu cheese or lemon vinaigrette	13

pizzas

CHEESE - Marinara, mozzarella, provolone and parmesan.	9
MEAT LOVERS - Marinara, sausage, pepperoni, bacon, mozzarella, provolone and parmesan.	12.5
BBQ CHICKEN - BBQ sauce, caramelized onion, bacon, and chicken. Topped with green onion, mozzarella, provolone and parmesan. Gluten-free Crust -2-	12.5

wraps and sandwiches

BLOCKBUSTER BURGER* - 1/2 lb. all natural northwest beef patty, lettuce, tomato, house spread and pickles, on a toasted brioche bun. Served with truffle parmesan fries.	14
<i>SPECIAL EFFECTS - Tillamook cheddar, American, Pepper Jack, Bleu cheese, Provolone, Swiss, avocado, bacon, fried egg, sautéed mushrooms, grilled onions, gluten-free bun</i>	1 ea.
BARBECUE CHICKEN SANDWICH - Chopped BBQ chicken, pepper jack cheese, onion straws, and dill pickles on a ciabatta bun. Served with truffle parmesan fries.	11
PHILLY CHEESE STEAK - Sirloin steak with sautéed mushroom, onions, peppers, provolone cheese, and cheddar cheese, on a toasted Amoroso Italian bread. Served with truffle parmesan fries.	12
MEATBALL SLIDER - A mixture of ground beef, pork, and Italian spices. Tossed in a zesty marinara sauce topped with mozzarella cheese on a parmesan crusted brioche bun.	11
BURGER SLIDER - Choice ground beef slider, american cheese, lettuce, pickles, tomato and house spread. Served with truffle parmesan fries.	11
LAMB SLIDER - Ground lamb, feta cheese, mint and spices dressed with tzatziki, cucumber, tomato and baby arugula. Served with truffle parmesan fries.	11
SALMON SALMON SLIDER - Citrus grilled Atlantic salmon, pickled onions, baby arugula and remoulade sauce on a toasted sweet roll. Served with truffle parmesan fries.	12
PORTOBELLO SLIDER - Grilled marinated portobello mushroom with roasted red peppers, baby arugula and goat cheese on a toasted sweet roll. Served with truffle parmesan fries.	11
PESTO CHICKEN PANINI- Roasted chicken breast, basil pesto, mozzarella, parmesan, roma tomatoes, and balsamic vinegar on a toasted ciabatta bun. Served with truffle parmesan fries or tomato bisque.	12
GRILLED CHEESE AND TOMATO BISQUE - Smoked gouda, sharp cheddar cheese, tomato & bacon on grilled sourdough. Served with a house made basil tomato bisque.	11
TURKEY CLUB - Sliced smoked turkey breast, provolone, bacon, lettuce, tomato and mayonnaise on a toasted ciabatta bun. Served with truffle parmesan fries. Add avocado or fried egg -1-	11
MEDITERRANEAN WRAP - Hummus, cucumber, tomato, romaine, feta, pickled onions and olives in a spinach wrap. Served with truffle parmesan fries. Add falafel -3- Add chicken or lamb -4-	10
BUFFALO CHICKEN WRAP - Breaded chicken drizzled with hot buffalo sauce, celery, tomato, lettuce and bleu cheese dressing in a garlic herb wrap. Served with truffle parmesan fries.	12

* Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

*Automatic 20% Gratuity will be applied to groups of 8 or more.



features

YAKISOBA - Stir fried soba noodles with mixed vegetables, bacon, tomato, pickled ginger, and pickled daikon. Add chicken -3- Add shrimp -4-	12
BARBACOA TACOS - Beef barbacoa on a corn tortilla, Cotiji cheese, onion relish, cilantro slaw, and served with salsa Verde.	14
FISH TACOS - Grilled Cod fillets on corn tortillas with Cotiji cheese, onion relish, and served with salsa Verde.	13
MARINATED BEEF SKEWERS – Marinated beef shoulder tenders served with truffle bleu cheese dipping sauce. Served with seasonal vegetables. Substitute side salad or truffle parmesan fries.	13
LEMONGRASS CHICKEN SKEWERS – Grilled marinated lemongrass chicken skewers served with a savory, spicy Korean bbq sauce. Served with seasonal vegetables. Substitute side salad or truffle parmesan fries.	12
BEER BATTERED COD FILLETS- Golden fried and seasoned with Old Bay and served with seasoned truffle parmesan fries, tartar sauce and lemon.	14
CLASSIC RAGU □ BOLOGNESE - Classic meat bolognese made in house and served over spaghetti with garlic bread. Add Meatballs -5-	12
MAC & CHEESE - Macaroni with fillamook cheddar, parmesan and bleu cheeses, shallots and garlic topped with toasted bread crumbs. Add bacon -3- Add grilled chicken, buffalo chicken, steak, or sausage -4- Gluten Free Noodles -2-	12
<i>SPECIAL EFFECTS - Avocado, jalapeno, portobello mushrooms, caramelized onions</i>	1ea.
BUTTERMILK CHICKEN TENDERS - Hand dipped and breaded with our special house seasoning. Served with truffle parmesan fries and choice of dipping sauce.	13

credits

TOWER OF CHOCOLATE - Fresh made double chocolate brownies and chocolate chip cookies layered together and served a la mode.	8
CHEESECAKE - Light, Philadelphia style cheesecake. Please ask your server for current flavor. May contain nuts.	8
MUD PIE - Vanilla ice cream blended with chocolate, caramel and brownie pieces. Served with a rich chocolate drizzle and whipped cream.	8
CHOCOLATE CAKE- Moist chocolate cake with creamy fudge icing. Add ice cream -2-	8
SEASONAL DESSERT- Ask your server for our scrumptious seasonal offerings.	8

house wines

WHITES	5 oz	dbl	btl	REDS	5 oz	dbl	btl
Canyon Road Chardonnay	6.5	13	26	Canyon Road Cabernet Sauvignon	6.5	13	26
Canyon Road Pinot Grigio	6.5	13	26	Canyon Road Merlot	6.5	13	26
Gallo Riesling	6.5	13	26	Canyon Road Pinot Noir	6.5	13	26
Bota Moscato	6.5	13	-	Norton Malbec	6.5	13	26
				OZV/Rocky's Block	7	14	28

draft

	pint 5.25	pitcher 17		pint 7.25	pitcher 23
Coors Light	10 IBU, 4.2%	CO	Angry Orchard Crisp Apple Cider	5.0%	OH
Bud Light	27 IBU, 4.1%	MO	HUB Hard Semi-dry Cider	6.8%	OR
			Kells Blood Orange Wheat	45 IBU, 4.8%	OR
	pint 6.75	pitcher 21	Sam Adams Seasonal- Ask your server for the latest selection.		
Pacifico Pilsner	14 IBU, 4.5%	MEXICO	Ninkasi Seasonal- Ask your server for the latest selection.		
Session Hefeweizen	24 IBU, 5.4%	OR	Ninkasi Quantum Pale Ale	35 IBU, 5.6%	OR
Blue Moon Belgian-style White	9 IBU, 5.4%	CO	Boneyard RPM IPA	50 IBU, 6.6%	OR
Sasquatch Vanilla Bourbon Cream Ale	16 IBU, 7%	OR	10 Barrel Apocalypse IPA	70 IBU, 6.8%	OR
Oakshire Amber	30 IBU, 5.4%	OR	Heathen Brewing Transcend IPA	55 IBU, 6.7%	WA
Stone Arrogant Bastard Ale	100 IBU, 7.5%	CA	Worthy Vanilla Stout	30 IBU, 7.7%	OR
Laurelwood Tree Hugger Porter	45 IBU, 5.8%	OR			
Sasquatch Harry Knuckle Stout	44 IBU, 6.9%	OR		12 oz btl	5
			Widmer Omission Lager (GF)	20 IBU, 4.6%	OR
	16 oz can	7	Widmer Omission Pale (GF)	33 IBU, 5.8%	OR
Hop Valley Light Me Up Lager	13 IBU, 4%	OR	Widmer Omission IPA (GF)	65 IBU, 6.7%	OR
			Coney Island Hard Root Beer	5.8%	NY
			Buckler's Non-Alcoholic Lager	0.3%	Germany

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