

EPIC

DRINKS

EPIC COCKTAILS 11

BULLDOG MARGARITA

Tequila, house sweet and sour, served in a fishbowl with a 6oz Coronita

TROPICAL TRASHCAN

Orange vodka, Malibu Rum, sloe gin, Triple Sec, pineapple juice, tropical Red Bull

FEATURED COCKTAILS 8

PIRATE PUNCH

Captain Morgan Spiced Rum, orange and pineapple juice, muddled lime, dash of grenadine, garnished with an orange slice

MELON BALL

Ketel One Vodka, melon liqueur, Sierra Mist, splash of pineapple juice, topped with a sweet cherry

LAWRENCEBURG LEMONADE

Pendleton Whisky, Triple Sec, sweet and sour, Sierra Mist, garnished with a lemon

HARD SHAKES 12

PEANUT BUTTER AND BANANA

Screwball Whiskey and 99 Bananas

MUDSLIDE

Vodka, Kahlúa, Baileys

NOT YOUR KID'S STRAWBERRY SHORTCAKE

Amaretto and vanilla vodka

MILKSHAKES (NON-ALCOHOLIC) 7

Chocolate Peanut Butter
Strawberry Shortcake
Mighty Mint

ON TAP

Coors Light
Bud Light
Miller Lite
Kokanee
Blue Moon

Hop Valley Bubble Stash IPA
Elysian Contact Haze IPA
No-Li Porch Glow Amber
Voodoo Ranger IPA
Iron Horse Irish Death
Angry Orchard Peach Mango

BOTTLED & CANNED

White Claw, Black Cherry
Truly, Wild Berry
Vizzy, Pineapple Mango
Topo Chico, Lemon Lime or Strawberry Guava
Angry Orchard
Corona/Corona Light
Guinness
Stella Artois
Widmer Hefeweizen

WINE

House Wines by Canoe Ridge:
Cabernet Sauvignon, Red Blend, Chardonnay 9
Chateau Ste. Michelle Riesling 8.5
Ecco Domani Pinot Grigio 8.5
Kendall-Jackson Chardonnay 11
Pendulum Cabernet Sauvignon 11
Ste. Michelle Huckleberry Riesling 8.5

SOFT DRINKS

Pepsi Products 2.75
Coffee/Hot Tea 2.75
Fresh Brewed Iced Tea 2.75
Additional cost for flavors

Kick-off APPS

POPCORN

Choice of moose munch caramel corn
or Buffalo parmesan **5**



FIESTA DIP

Warm cheese dip with marinated chicken
thigh meat, green and red bell pepper,
jalapeño, and green onion served
with house-fried tortilla chips **12.5**

STEAMED CLAMS

Manilla clams, garlic, chili flake, white wine
lemon butter sauce, served with garlic bread **16**

EPIC NACHOS

House-fried chips, pepper jack fondue,
guajillo salsa, house ancho guacamole,
pico de gallo, sour cream. Choice of seasoned
ground beef, shredded chicken, or pulled pork **17**

BASES LOADED

Sweet potato waffle fries, pulled pork, ham,
fontina cheese, Dijon aioli, pickle,
chopped cilantro **13**

CHICKEN WINGS

Tossed in your choice of Buffalo, bold BBQ,
spicy garlic, gochujang, garlic parmesan,
jerk dry rub with mango dipping sauce, or
smoked lemon pepper dry rub, served with
celery and carrot sticks

Boneless per pound **14.5** | Naked bone-in per pound **17**

TRASH CAN

Bacon wrapped jalapeño poppers, pig wings
with South Carolina mustard BBQ sauce,
fried Flamin' Hot Cheeto™ crusted pepper
jack cheese, chili fries, beef sliders with
BBQ sauce and fried onions **25**

SOUPS + SALADS

NORTHWEST SALAD

Mixed greens, huckleberry Dijon vinaigrette,
feta, toasted pine nut, cucumber, tomato,
hardboiled egg **11**

Add chicken **6** | Add salmon **12**

COBB SALAD

Mixed greens and romaine hearts tossed
in buttermilk bleu cheese dressing, topped
with chicken, bacon, hardboiled egg, tomato,
avocado, balsamic glaze **14**

HOUSE-MADE CHILI

cup **7** | bowl **9**

CAESAR SALAD

Hearts of romaine, parmesan,
house croutons, house Caesar dressing **11**

Add chicken **6** | Add salmon **12**

FRENCH ONION SOUP

Caramelized sweet onion, beef broth,
toasted baguette, melted Swiss

cup **6** | bowl **8.5**

SOUP OF THE DAY

cup **6** | bowl **8.5**

FLATBREADS

ROASTED ARTICHOKE

Hummus, roasted artichoke,
Mediterranean seasoned feta,
roasted red pepper,
olive tapenade **13.5**



THAI PEANUT

Sweet chili, marinated chicken,
crushed peanuts, cilantro, red
pepper, red onion, sriracha, Thai
peanut drizzle **14**

CAJUN

Shrimp, andouille sausage,
bell pepper, jalapeño, onion,
jambalaya sauce,
fontina cheese **15.5**

SANDWICHES + BURGERS

All burgers include an 8oz all natural beef patty, cooked to medium unless otherwise specified. Served with EPIC fries. Upgrade to garlic fries, tater tots, or sweet potato waffle fries for 1.5. Substitute green or Caesar salad 2.5

EPIC BURGER*

Cheddar, romaine, red onion, tomato, pickle, EPIC burger sauce on a pub bun **15**
Add bacon **1.5**

PEPPERCORN BURGER*

Cheddar, EPIC burger sauce, tomato, pickle, red onion, bacon, peppercorn steak sauce on a pub bun **16.5**

SOUTH CAROLINA BURGER*

Pepper jack, serrano relish, South Carolina mustard BBQ sauce, EPIC burger sauce, fried onions on a pub bun **16.5**

SPICY CRISPY CHICKEN SANDWICH

House-breaded chicken breast dipped in spicy garlic sauce, romaine, tomato, red onion, house aioli on a pub bun **16**
Add avocado **2** | Add bleu cheese **1.5**

REUBEN

Corned beef, sauerkraut, Russian dressing, fried onions, roasted jalapeño, Swiss on rye **17**

PRIME RIB DIP

Thin-sliced slow roasted beef prime rib, Swiss, horseradish aioli, caramelized onion, sautéed mushroom on grilled French baguette, with garlic rosemary au jus **17.5**

SALMON BURGER*

Fresh, never frozen, grilled salmon, apple fennel slaw with dill dressing, red onion, house aioli on a pub bun **20**

TURKEY SUB

Oven-roasted premium turkey breast, lettuce, tomato, onion, avocado ranch aioli on a hoagie **14**

Fan Favorite

Gluten-friendly items available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or uncooked meats, shellfish, eggs or poultry may increase your risk of foodborne illnesses. Please be advised, a 20% gratuity will be added to parties of 8 or more.

“ They just keep coming, but that’s what keeps me going.

Jim Thorpe

(Home) PLATES

BLACKENED CHICKEN MAC 'N' CHEESE

Cavatappi pasta, fontina cheese sauce, garlic, andouille sausage, blackened chicken, green onion **19**

CLAM LINGUINE

Manilla clams, white wine butter sauce, garlic, red chili flake, chorizo, fire roasted tomato, shaved parmesan **22**

CARAMELIZED ONION MEATLOAF

Brown gravy, bacon jam, mashed potato, seasonal vegetable **21**

ST. LOUIS-STYLE RIBS

½ rack of slow smoked pork ribs, glazed in our house-made BBQ sauce and served up proper with mac 'n' cheese and BBQ beans **24**

BEER BATTERED FISH & CHIPS

Fresh Washington state rock cod, coleslaw, tartar sauce, lemon, served with EPIC fries **18.5**

DESSERT

HUCKLEBERRY CHEESECAKE

Huckleberry compote, vanilla Chantilly **7**

CARAMEL POP SUNDAE

Brown butter blondie, buttered popcorn ice cream, caramel corn, honey roasted peanuts, caramel sauce **8**

APPLE PIE

Caramel sauce, vanilla Chantilly **8**

CHOCOLATE CAKE

Gluten Free, dark and white chocolate layered cake, vanilla Chantilly **8**

GRUBBY HUBBY

Chocolate chip-marshmallow-salt 'n' vinegar chip-pretzel cookie, chocolate stout ice cream, chocolate sauce **10**

“ Food, there's no greater gift.

*Dikembe
Mutombo*