SAUSAGES, BURGERS & SANDWICHES
Proudly serving Olympia Provisions sausages

PORTLAND DOG - 9
all beef frankfurter
spicy mustard,
red onion, kraut

BRATWURST - 9
served with kraut,
whole grain mustard

KASEKRAINER - 9
cheese stuffed sausage
red onions, yellow mustard

CHICAGO DOG - 10
all beef frankfurter on a poppy seed bun with yellow mustard,
neon green relish, cucumber, celery salt, sport peppers

PICKLE BURGER - 9
smash burger, cheese, caramelized onions, house zucchini pickle,
special sauce

BACON DOUBLE PLAY - 12
double smash, double cheese,
OP bacon, caramelized onions,
house zucchini pickle, special sauce

COLUMBIA STEELHEAD SANDO - 10
grilled steelhead salmon, lettuce,
onions, tomato, and lemon-dill aioli
on ciabatta

THE ROOT OF THE BURGER - 8
veggie patty of beets, turnip, and parsnip, caramelized onions, house zucchini pickle, special sauce

SATAY SASHAY - 15
grilled Thai style meat balls, shaved cabbage, cilantro, pickled peppers,
peanut sauce

KOFTA KERFUFFLE - 15
spiced Lebanese kofta kebab, garlic tume, feta, grilled eggplant, mint

HOMAGE BOWL - 15
black beans, avocado, cilantro,
olives, cheddar, sour cream, salsa,
with garlic lime sauce.

M.A.S.H. - 15
grilled Gochujang steelhead salmon,
sesame oil, spicy mayo, napa kimchee, cucumber, ginger

MACHISMO – 14
grilled chili chicken breast, cilantro, fresh cabbage, boss sauce

SIDES
fries - 4, waffle fries - 4, tots - 4, cajun tots - 4

ENTREE SALADS
add grilled chicken - 2, add grilled salmon - 4

WHOLE LEAF CAESAR - 10
creamy house made dressing, shaved parmesan cheese, spicy croutons

BIG GREEK - 12
greens, olives, torpedo onion,
cucumber, pickled peppers, feta

BOWLS
all bowls come with lime rice & garbanzo beans.
substitute tofu for any protein.

SATAY SASHAY - 15
grilled Thai style meat balls, shaved cabbage, cilantro, pickled peppers,
peanut sauce

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PARLOR-STYLE PIZZA

All pies are 14”

THE MADISON SOUTH - 24
house fennel sausage, green pepper, and mushrooms with tomato sauce & mozzarella

THE ROSEWAY - 24
pepperoni, Calabrian chili, and basil with tomato sauce, mozzarella & parmesan reggiano

THE MONTAVILLA - 24
oil cured olives, torpedo onion, and fresh arugula with basil pesto & peccorino toscano

THE GREAT DEBATE - 24
Canadian bacon, pineapple, and pickled jalapeño with tomato sauce & mozzarella

BUILD YOUR OWN - 18

Choose a sauce
tomato / pesto

Choose meats - 2 each
house fennel sausage / pepperoni / Canadian bacon

Choose veggies - 1.50 each
green bell pepper / mushrooms / calabrian chili / fresh basil / torpedo onion / oil cured olives / pineapple / pickled jalapeño / fresh arugula

SOFT-SERVE ICE CREAM
cone or cup • small 3 • regular 5
dip your cone in magic chocolate shell - 1

VANILLA
CHOCOLATE SWIRL

Milkshakes - 6

Add Toppings to any Cup or Milkshake - .50 ea.
hot fudge | chocolate sauce | peanut butter sauce | caramel sauce | cherry | strawberry | pineapple | banana | M&M’s | Oreo’s peanut butter cups | rainbow sprinkles | marshmallow fluff crumbled graham cracker | chocolate chip cookie dough
COCKTAILS & MOCKTAILS

DRAFT POURS

<table>
<thead>
<tr>
<th>DRAFT</th>
<th>TYPE</th>
<th>10 oz</th>
<th>16 oz</th>
<th>PITCHER</th>
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<tr>
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<td>HOUSE LAGER</td>
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<tr>
<td>COORS LIGHT</td>
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<tr>
<td>MODELO ESPECIAL</td>
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<tr>
<td>MIGRATION S O PDX</td>
<td>IPA</td>
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<tr>
<td>GORGE’S ONEONTA FALLS</td>
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<td>LEVEL SKYWARD STRIKE</td>
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<td>BAUMAN’S LOGANBERRY CIDER</td>
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DRAFT COCKTAILS

(VS ALL DRAFT COCKTAILS SERVED ON ICE)

VIEUX CARRÉ - 10
George Dickle Rye, Hennessy, sweet vermouth, brandy, Benedictine, Peychards and Angostura Bitters

TPC MARGARITA - 10 pint / 35 pitcher
Casadores reposado, fresh lime, agave syrup, blood orange syrup float, Tajin & salted rim

COCKTAILS & MOCKTAILS

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>THE DINK DRINK</td>
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<tr>
<td>THE ERNE</td>
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<tr>
<td>TPC SPRITZ</td>
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<tr>
<td>BERT OLD FASHIONED</td>
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<tr>
<td>TWEENER</td>
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<tr>
<td>GETTING PICKLED</td>
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<tr>
<td>GINGER BREW - N/A</td>
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<td>The Love’nder - N/A</td>
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WINE

RED, WHITE, PINK, SPARKLING

3 PINTS

NON-ALCOHOLIC

COKE / DT COKE / SPRITE / LEMONADE / BARQ’S ROOT BEER

10 PITCHERS