

# pour house grill

est. 2013

## share

smoked proteins: pulled pork. pulled chicken. brisket barbacoa. pork belly

**sautéed clams or mussels** 16

one pound of clams sautéed in classic garlic, tomato, white wine and butter sauce, or mix 'em. served with house-made sourdough focaccia

**chicken tenders** 14

fried. fresh hand-dipped, spicy buttermilk-brined, breaded white meat chicken breast. fries. sauce

**knotty bites** 13

composed. baked house-made sourdough pretzel knots. garlic butter. fat sauce. bacon. scallions

**Smoked Chicken Drumsticks** 3/10 6/15

smoked. fresh whole wings. dip. celery. sauce: buffalo. garlic parmesan. teriyaki. mango habanero. naked

**nachos fundido** 13

deconstructed. frijoles. fat sauce. jack cheese. house-pickled jalapeños. sour cream. tomato. scallion. avocado. protein. chips

**barbecue cheese fries** 12

classic, velvety cheese sauce-topped hand-cut fries with your choice of protein and coleslaw

**crunch wrap** 12

toasted. flour tortilla. choice of protein. jack cheese. pickled jalapeños. sour cream. salsa fuego on side

## grind

sides: hand-cut fries. (cajun+1 garlic+2) tots. onion rings. slaw. house salad. sweet potato fries+2. soup cup+2. gf bun+2. additional dip+1

**philly cheese steak** 16

flat-top chopped- thin-sliced beef. tri-colored mini bell pepper. banana pepper. mushrooms. onion. pickled jalapeño. swiss american cheese. amoroso roll

**\*smash burger** 10

six ounce ground chuck and brisket. lettuce. tomato. pickles. bun sunny egg\*+1. cheese+2. bacon+2. avocado+2

**smoked french dip** 16

thin-sliced lightly smoked roast beef. cheese of choice. caramelized sweet onion. french roll. au jus

**\*kama'aina burger** 16

our signature smash-patty topped with ham, mushrooms, pineapple and provolone cheese covered in teriyaki sauce

**\*bacon cheese burger** 15

six-ounce angus beef smash burger, two applewood-smoked bacon slices, and choice of cheese

**\*southwest burger** 16

six-ounce angus beef smash burger, avocado, house-pickled fresno chiles, and pepper-jack cheese

**smoked pastrami reuben** 16

griddled. lightly smoked pastrami. sauerkraut. swiss. chipotle aioli. marbled rye

**fried chicken sandwich** 13

southern fried chicken breast. choice of cheese. lettuce. tomato. pickle.

## graze

ranch. white balsamic italian. blue cheese. honey mustard. o/v

**phg cobb** 15

composed. lettuces. blue cheese crumbles. tomato. bacon. smoked chicken breast. boiled egg. avocado. dressing

grilled salmon\* cobb 19. grilled shrimp cobb 19

**wedge** 12

composed. iceberg wedge. bleu cheese dressing. bleu cheese crumbles.

tamised egg. toasted almonds. bacon. lemon

grilled: chicken+5 salmon+9 shrimp+9

**caesar or house salad** 8

grilled: chicken+5 salmon+9 shrimp+9

**grilled cheese** 12

on house-made brioche. choice of side

soup/+3

**blt** 14

on house-made brioche. choice of side

soup/+3

**clam chowder** 10

simmered. sea clams and juice, bacon, butter, heavy cream, milk-steamed

russets, onions, celery, blonde roux and spice

## comfort

**jambalaya mac** 20

chicken. shrimp. andouille. garlic. bacon. tomato. fiery spice. poblano. six-cheese blend cream reduction. scallion

**fish and chips** 17

beer-battered cold water cod with fries, coleslaw, tarter sauce and lemon

**fiery salmon mac** 20

blackened salmon. wine, garlic and six-cheese blend cream reduction

**buffalo chicken mac** 18

buffalo-sauced chicken tenders. six-cheese blend. cream reduction. bleu cheese

**st louis cut house smoked ribs**

bbq sauced. pickles. two sides.

half rack 18 full 28

**pour house mac** 13

mushrooms. bacon. cream reduction. six-cheese blend. fiery spice

**kid's mac** 9

cheese sauce and noodles

**barbecue mac** 17

cream reduction. six-cheese blend. barbecue sauce. choice of pork, brisket or pork belly

## pizzetta

house-made sourdough pretzel crust

**syracuse** 15

tomato sauce. five-cheese blend. sweet peppers. mushrooms. pepperoni. black olives. sausage

**maui waii** 14

tomato sauce. five-cheese blend. canadian bacon. pineapple. house-pickled jalapeños

**cinque formaggi** 12

tomato sauce. five cheese blend

**pop's pep o' pie** 13

tomato sauce. five-cheese blend. pepperoni

**kid's cheese pizza** 7

pepperoni/8

\*Warning: This item is cooked to order. Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Parties over 7 subject to 18% house-gratuity. Please, alert your server if you have any special dietary requirements. From time to time a menu item will be so popular that we run out. We believe an alternate choice will be just as delicious and apologize for any inconvenience.

# from our bar

## signature cocktails

<b>filly, dirty martini</b>	13
skaken. chilled. up. belvedere smogory forest vodka. spanish olive juice bacon-blue cheese garnish	
<b>pour house paloma</b>	12
shaken. chili-salted rim. rocks. serrano-infused tequila. grapefruit liqueur. fresh pressed grapefruit juice	
<b>italian margarita</b>	15
rocks. salted rim. don julio reposado. orange simple. fresh-pressed sweet and sour. tuaca float	
<b>butterfly pea lemondrop</b>	12
butterfly pea flower infused vodka lemon drop, shaken and served up in a blue magic sugar-rimmed glass	
<b>pom pom punch</b>	12
chilled. up. sugar-rim. ketel one vodka. house pomegranate mix. twist	
<b>full court press</b>	12
muddled. rocks. ketel one botanicals cucumber mint vodka. lime. lemon-lime soda. splash soda.	
<b>cheerleader</b>	12
chilled. up. smirnoff cherry vodka. pressed lemon and lime juice. bordeaux cherry juice. lemonade	
<b>bloody belvedere</b>	12
rocks. chili-salted rim. belvedere vodka. house bloody mix. house pickled vegetables.	
<b>bachelor blend</b>	12
hot. crown royal canadian whiskey. bailey's original irish cream. kahlua. brewed coffee. whipped cream	
<b>nutty professor</b>	12
muddled. rocks. bulleit bourbon. black walnut bitters. soda splash. bordeaux cherry and orange flag	

## chapter 13 fermentation beer

### bend 97702

**creditor's cream** 16 oz/5 mug/9  
shade tree. blonde ale. 5.5% abv. 25 ibu

**jefe-weizen** pint/5 mug/9  
shade tree. hefeweizen. 5.2% abv. 20 ibu

**equitable amber** pint/5 mug/9  
shade tree. amber pale ale-american. 6.2% abv

**overdraught ipa** pint/5 mug/9  
shade tree. ipa-american. 6.9% abv. 65 ibu

**pourin' stars pilsner** pint/5 mug/9  
shade tree. pilsner-czech. 5.5% abv. 35 ibu

**trustee's pale ale** pint/5 mug/9  
shade tree. pale ale-american. 6.2% abv n/a ibu.

**4 - 5 oz tasters** 10  
shade tree

### rotating tap list



## chapter 13 fermentation wine

### walla walla 99362

<b>get the red out. red blend</b>	10
bright red fruits, spice box and leather make up the nose. followed by firm tannins and dried fruit. accompanied by a rich mouthfeel. a classic blend	
<b>collections cabernet</b>	10
smooth and approachable. accenting ripe currant and raspberry fruits. hints of licorice, sage and mineral	
<b>iou pinot grigio</b>	9
light bodied. lively. crisp. hints of grapefruit, peach and tropical fruits. balanced with great acidity and refreshing finish	
<b>contingency chardonnay</b>	9
sleek and beautifully focused. aromas of meyer lemon and apples. nectarine and asian pear finish	

## boozy slushies

ask your server for current concoctions	10
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A SawSee™ Menu® 2021

