

SMALL PLATES

BEEF CROSTINI 12
layered with horseradish cheddar, grilled steak and
caramelized sweet onions on a crostini

NACHOS 11
olives, tomatoes, green onions, jalapenos, shredded
cheddar, sour cream and salsa piled high on
homemade tortilla chips

add chicken 2 **add ground beef 2**

PAC 12 WINGS BONE IN OR BONELESS 15
served with ranch and celery sticks

plain **traditional hot** **sweet hot**
teriyaki **garlic parmesan** **bbq** **bbq ranch**

TOASTED SESAME HUMMUS 10
fresh dipping veggies, pickled onion and pita bread

AHI TUNA 14
pan seared rare, sesame crusted, with wasabi &
pickled ginger

HOUSE POTATO CHIPS 10
idaho russet potatoes fried and salted with sea salt,
bacon, balsamic glaze, green onions and bleu cheese
sauce

HOUSE POPPED POPCORN 5
fresh popped popcorn with your choice of flavor
butter, caramel, kettle corn or garlic parmesan

SALADS

CAESAR SALAD 13
romaine hearts tossed in our homemade caesar
dressing, shaved parmesan and house made croutons
add: grilled chicken, shrimp or bite size steak 6

BISTRO COBB SALAD 13
diced grilled chicken, sliced olives, tomatoes, hard-
boiled eggs, bleu cheese, bacon, avocado, with your
choice of dressing

WARM STEAK SALAD 16
grilled flat iron steak thinly sliced tossed with roasted
peppers, onions, hearts of romaine, bleu cheese
crumbles, diced tomatoes, and walnuts served with
our house balsamic vinaigrette dressing

SANDWICHES

served with house fries

CHICKEN RANCH 14
chicken breast marinated in ranch, char grilled and
served on a split top bun with pepper jack cheese,
bacon, lettuce, tomato and onion

CLUB HOUSE 14
turkey, ham, bacon, lettuce, cheddar, tomato,
avocado, and mayonnaise on toasted sourdough
bread

ANGUS BEEF DIP 14
certified angus beef served on toasted french roll with
cougar gold cheddar and au jus

GOURMET BLT 14
hickey smoked bacon with tomato, lettuce, avocado
with aioli on grilled brioche

OLD FASHION REUBEN 14
shaved thin house cured corn beef piled high on
grilled marble rye with swiss cheese, sauerkraut and
1000 island dressing

SMOKED BRISKET 15
house smoked brisket with cherry chipotle sauce,
smoked cheddar and crispy onions on a rustic roll

RUSTIC GRILLED CHEESE 13
cheddar, Cougar Gold, Parmesan and jack cheese
with applewood bacon grilled on brioche bread

CHICKEN CEASAR WRAP 14
grilled chicken, Romaine hearts, tossed in our classic
Caesar dressing with parmesan cheese and tomato

CRAB AND SWISS 16
Chilean rock crab, Swiss cheese, tomato and aioli on
grilled brioche bread

FAVORITES

BITE SIZE 17
marinated and grilled sirloin topped with demi glaze
and served with french fries & saute veggies

FISH AND CHIPS 18
three pieces of breaded wild cod served with french
fries, house made cole slaw and tarter sauce

TACOS WITH SALSA AND CHIPS 14

Cilantro Lime Chicken shredded chicken, avocado,
cilantro, pico de gallo, queso fresco

Pescado fried white fish, avocado, cilantro, pico de
gallo and queso fresco

MJ Barleyhoppers BREW HOUSE

BURGERS

served with house fries

WHOLLY COW BURGER 13
 1/2 lb CAB grilled and served with lettuce, tomato, onion, mayonnaise, and pickle spear
add: blue, cheddar, pepper jack swiss, or cougar gold 1
add: bacon, grilled onion, mushroom, avocado or egg 2

COUGAR GOLD BURGER 14
 1/2 lb CAB grilled with Cougar Gold cheddar, grilled onion, lettuce, and tomato on a toasted split top bun with a pickle spear

BIG BBQ RANCH BURGER 14
 1/2 lb CAB grilled with bbq sauce, cheddar cheese, onion ring, bacon, lettuce, and tomato with a pickle spear

PIZZA

signature 12" pizza 14

PEPPERONI AND MUSHROOM
 tomato sauce, fresh mozzarella cheese, fresh parmesan with pepperoni & mushrooms

MEAT LOVERS
 canadian bacon, bacon, pepperoni, sausage, bell pepper, onion with red sauce and mozzarella cheese

ROASTED VEGGIE
 olive oil, roasted garlic, mozzarella, zucchini and yellow squash with grated parmesan

CHICKEN BACON RANCH
 grilled chicken, bacon, tomato, and ranch dressing with mozzarella & parmesan

FOUR CHEESE
 red sauce with mozzarella, cheddar, jack and freshly grated parmesan

parties of 8 or more, a 20% gratuity will be added to the guest check

ENTREE

includes house salad and fresh bread

SIRLOIN STROGANOFF 22
 with red wine sauce, portabello mushrooms, demi sauce, and buttered parmesan pappardelle noodles

GOLD MAC N CHEESE 15
 elbow macaroni blended with Cougar Gold cheddar and baked parmesan herb crust
add: bacon & jalapeno 2

TOMATO BASIL PASTA 18
 house-made meatballs, mozzarella cheese, touch of garlic and classic red sauce over penne pasta

MUSHROOM MEATLOAF 26
 house made with ground chuck and pork, mushrooms, onions, and a red wine reduction sauce

WILD ALASKAN COD 23
 parmesan and herb crusted with lemon aioli and wild mushroom risotto with seasonal vegetable

KING SALMON FILET 28
 grilled on a cedar plank with citrus butter served with house potato and seasonal vegetable

STEAKS

choice of starch includes garlic mashed potatoes or risotto.

8OZ FLAT IRON 28
 topped with crispy onions served with choice of potato and seasonal vegetable

10OZ BITE SIZE 28
 char grilled sirloin with demi glaze and choice of potato with seasonal vegetable

20OZ COWBOY RIB EYE 42
 char grilled with herb butter and served with choice of potato and seasonal vegetable

12OZ RIB EYE 32
 char grilled with herb butter and served with choice of potato and seasonal vegetable

CHICKEN FRIED STEAK 18
 served with mashed potatoes, country gravy and seasonal vegetable