

## STARTERS

- HUMMUS TRIO** A trio of traditional hummus, house-made pecan pesto and sundried tomato hummus served with grilled flatbread, sliced cucumbers, tomatoes 9.95
- CALAMARI** Topped with sweet chili, side of garlic aioli, lemon wedge 11.95
- CHIPS WITH FRESH SALSA & GUACAMOLE** Made in-house 9.95
- FRIED DEVILED EGGS** 7.50
- FRESH ASPARAGUS FRIES** Crispy parmesan crusted spears, ranch dipping sauce 9.95
- AHI TARTARE\*** Fresh sashimi-grade Ahi, marinated in our signature poke sauce with cucumbers and red onions. Topped with diced avocado and crispy wontons 12.95
- HOUSE-MADE SKILLET CORNBREAD** Made from scratch every day 9.95
- BAJA SHRIMP COCKTAIL** Ceviche style shrimp, avocado, tomatoes, red onions, lime, jalapeños, served with tortilla chips 10.95

## WOOD GRILLED SPECIALTIES

Served with your choice of two signature sides unless otherwise noted. Cooked over an open wood fire.

- TRI-TIP\*** Wood grilled and served with PS Original or Sweet BBQ Sauce 10 oz. 21.95 5 oz. 14.95
- RIB-EYE\*** Hand-cut with heavy marbling 16 oz. 27.95 8 oz. 17.95
- FILET\*** Center cut beef tenderloin 7 oz. 26.95
- TOP SIRLOIN\*** Seasoned and topped with crispy onion strings 14 oz. 22.95 7 oz. 15.95
- BBQ CHICKEN BREAST** All-natural, hormone-free, fresh chicken breast basted in PS Original or Sweet BBQ Sauce served over crispy onions strings. Served with grilled corn on the cob, house-made cornbread and your choice of one signature side 15.95
- FRESH FREE-RANGE HALF WHOLE CHICKEN** Fresh herb roasted, free-range, all natural, hormone-free chicken. Locally sourced from Draper Valley Farms. Available while supplies last 16.95
- BABY BACK RIBS** Slowly cooked and basted with PS Original or Sweet BBQ Sauce. Full Slab 25.95 Half Slab 17.95
- WOOD GRILLED COMBO** Your choice of two of the following: Tri-Tip, BBQ Chicken Breast, Shrimp, Quarter Whole Chicken, Baby Back Ribs (add \$3), 8 oz. Rib-Eye (add \$5) 20.95

## PREMIUM SEAFOOD

Served with your choice of two signature sides unless otherwise noted

**TODAY'S MARKET FISH\*** Ask your server for our daily fish selections. Simply wood grilled.

- WOOD GRILLED SHRIMP** Served with garlic butter 18.95
- FISH & CHIPS** Beer-battered served with steak fries and Thai peanut slaw 15.95

## SOUTHERN FRIED CHICKEN

All-natural, hormone-free, boneless fresh chicken breast hand-breaded, dipped in buttermilk and topped with gravy. Served with grilled corn on the cob, mashed potatoes and house-made cornbread 16.95

## FRESH GREENS & SOUPS

- THAI PEANUT KALE SALAD** Kale, chopped peanuts, parmesan cheese, house-made croutons, Thai peanut sesame vinaigrette dressing 9.95 Add Chopped Chicken 4
- CITRUS & PECAN SALAD** Chopped greens, avocado, apple sticks, mandarin oranges, berries, bleu cheese, toasted pecans, raspberry vinaigrette dressing 11.95 Add Salmon 6 Add Chicken 4
- PS BBQ CHICKEN SALAD** Mixed greens, sliced grilled chicken breast, fresh white corn, black beans, tortilla strips, Tillamook cheddar cheese, green onions, tomatoes, cilantro, crispy onions strings, BBQ-ranch dressing 13.95
- WOOD GRILLED TRI-TIP STEAK SALAD** Mixed greens, Tri-Tip, bleu cheese, roasted red peppers, green onions, house-made croutons, PS vinaigrette dressing 13.95
- SEARED AHI TUNA SALAD\*** Seared rare Ahi tuna, mixed greens, fresh green and purple cabbages, red peppers, pickled cucumbers, tomato, avocado, crispy wontons, sesame dressing 15.95
- ICEBERG WEDGE** Applewood-smoked bacon, tomatoes, apple slices, toasted pecans, bleu cheese dressing 8.95
- BOWL OF TORTILLA SOUP** 5.95 **BOWL OF FRENCH ONION SOUP** 6.95

All sandwiches and handcrafted burgers are served with your choice of steak fries or Thai peanut slaw (make them cajun fries with chipotle ranch for an additional \$1)

## SANDWICHES & MORE

Our chicken sandwiches are made with fresh, hormone-free, 100% all natural chicken

- PARK REUBEN** Corned beef, baby swiss, sweet slaw, Russian dressing on toasted corn rye 13.95
- AMERICAN GRILLED CHICKEN SANDWICH** Wood grilled chicken breast, sliced grilled ham, lettuce, tomato, herb mayo 11.95 Add Jack cheese 1.25
- SANTA FE BBQ CHICKEN SANDWICH** Wood grilled chicken breast topped with PS Original BBQ Sauce, applewood-smoked bacon, Tillamook cheddar cheese, lettuce, red onions 12.95
- CRISPY CHICKEN SANDWICH** Our buttermilk fried chicken topped with cilantro slaw, tomato 11.95 Add Havarti cheese 1.25
- TRI-TIP DIP SANDWICH** Our house roasted Tri-Tip dip thinly sliced served au jus with grilled onions. Creamy horseradish served upon request 13.95
- PARKSTONE'S TRI-TIP SANDWICH** Our house roasted Tri-Tip thinly sliced crispy onion strings, lettuce, tomato, honey mustard 12.95 Add double thick Tillamook cheddar 1.25
- BLACKENED GRILLED FISH SANDWICH** Crunchy cabbage, tomato, grilled onions, smoked jalapeño tartar sauce 12.95

## HANDCRAFTED BURGERS

Made fresh daily with Washington pasture fed & raised beef

- THE PLAIN & SIMPLE BURGER\*** Onion, lettuce, tomato, pickles, mustard, mayo 10.95 Add double thick Tillamook cheddar 1.25
- PARKSTONE'S BBQ BURGER\*** Double thick Tillamook cheddar, applewood smoked bacon, onion rings, lettuce, PS Original BBQ Sauce 12.95
- BLACK & BLEU BURGER\*** Fresh cracked pepper, caramelized onions, bleu cheese crumbles 11.95
- SPICY BACON & EGG BURGER\*** Fried egg, applewood smoked bacon, onion rings, chipotle aioli 12.95 Add Havarti cheese 1.25
- HOUSE-MADE VEGGIE BURGER** Avocado, onion, mixed greens, tomato, sweet soy glaze, herb mayo 10.95

## SIGNATURE SIDES 2.95 Each

- |                         |   |
|-------------------------|---|
| Grilled Corn on the Cob | Red Skinned Mashed Potatoes with Chives |
| Thai Peanut Slaw        | Wood Grilled Fresh Vegetables           |
| Sea Salt Steak Fries    | Sweet Potatoes                          |
| House-Made Cornbread    |   |

## PREMIUM SIDES 3.95 Each

- Any premium side can be substituted for a signature side for \$1
- |                            |                                     |
|----------------------------|-------------------------------------|
| Brussels Sprouts           | Garden or Caesar Salad              |
| Iceberg Wedge Half Portion | Mashed Potatoes with Cheese & Bacon |
| Mac N' Cheese              | Cajun Fries with Chipotle Ranch     |
| Cup of Soup                |                                     |

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking food of animal origin such as beef, egg, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illnesses. Consult your physician or public health official for further information. Food may be cooked to order.

## STARTERS

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- CALAMARI** Topped with sweet chili, side of garlic aioli, lemon wedge 11.95
- CHIPS WITH FRESH SALSA & GUACAMOLE** Made in-house 9.95
- FRIED DEVILED EGGS** 7.50
- FRESH ASPARAGUS FRIES** Crispy parmesan crusted spears, ranch dipping sauce 9.95
- AHI TARTARE\*** Fresh sashimi-grade Ahi, marinated in our signature poke sauce with cucumbers and red onions. Topped with diced avocado and crispy wontons 12.95
- HOUSE-MADE SKILLET CORNBREAD** Made from scratch every day 9.95
- BAJA SHRIMP COCKTAIL** Ceviche style shrimp, avocado, tomatoes, red onions, lime, jalapeños, served with tortilla chips 10.95

## FRESH GREENS & SOUPS

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Add Salmon 6 Add Chicken 4
- PS BBQ CHICKEN SALAD** Mixed greens, sliced grilled chicken breast, fresh white corn, black beans, tortilla strips, Tillamook cheddar cheese, green onions, tomatoes, cilantro, crispy onions strings, BBQ-ranch dressing 13.95 Lite 9.95
- WOOD GRILLED TRI-TIP STEAK SALAD** Mixed greens, Tri-Tip, bleu cheese, roasted red peppers, green onions, house-made croutons, PS vinaigrette dressing 13.95
- SEARED AHITUNA SALAD\*** Seared rare Ahi tuna, mixed greens, fresh green and purple cabbages, red peppers, pickled cucumbers, tomato, avocado, crispy wontons, sesame dressing 15.95
- ICEBERG WEDGE** Applewood-smoked bacon, tomatoes, apple slices, toasted pecans, bleu cheese dressing 8.95
- BOWL OF TORTILLA SOUP** 5.95      **BOWL OF FRENCH ONION SOUP** 6.95

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- TRI-TIP DIP SANDWICH** Our house roasted Tri-Tip dip thinly sliced served au jus with grilled onions. Creamy horseradish served upon request 13.95 Half Portion 9.95
- PARKSTONE'S TRI-TIP SANDWICH** Our house roasted Tri-Tip thinly sliced, crispy onion strings, lettuce, tomato, honey mustard 12.95 Add double thick Tillamook cheddar 1.25
- BLACKENED GRILLED FISH SANDWICH** Crunchy cabbage, tomato, grilled onions, smoked jalapeño tartar sauce 12.95
- SANDWICH COMBINATIONS** Choose a Half ParkStone Tri-Tip Sandwich or Half Park Reuben Sandwich served with any cup of soup or one of the following salads: Citrus & Pecan, Iceberg Wedge or Thai Peanut Kale salad 10.95

## HANDCRAFTED BURGERS

Made fresh daily with Washington pasture fed & raised beef

- THE PLAIN & SIMPLE BURGER\*** Onion, lettuce, tomato, pickles, mustard, mayo 10.95 Add double thick Tillamook cheddar 1.25
- PARKSTONE'S BBQ BURGER\*** Double thick Tillamook cheddar, applewood smoked bacon, onion rings, lettuce, PS Original BBQ Sauce 12.95
- BLACK & BLEU BURGER\*** Fresh cracked pepper, caramelized onions, bleu cheese crumbles 11.95
- SPICY BACON & EGG BURGER\*** Fried egg, applewood smoked bacon, onion rings, chipotle aioli 12.95 Add Havarti cheese 1.25
- HOUSE-MADE VEGGIE BURGER** Avocado, onion, mixed greens, tomato, sweet soy glaze, herb mayo 10.95

## WOOD GRILLED SPECIALTIES

Served with your choice of any signature side unless otherwise noted. Cooked over an open wood fire.

- TACOS PLATE** Includes the following three tacos served with chips & fresh salsa 12.95  
**Chicken Taco** Fresh chicken, sweet chili slaw, red onion    **Tri-Tip Taco** House roasted Tri-Tip, red onion, cilantro    **Grilled Fish Taco** Blackened cod, spicy cabbage slaw, pico de gallo
- RIB-EYE\*** The king of steak with heavy marbling Lunch Portion 16.95
- BBQ CHICKEN BREAST** All-natural, hormone-free, fresh chicken breast basted in PS Original or Sweet BBQ Sauce served over crispy onions strings. Served with grilled corn on the cob and your choice of one signature side 12.95
- BABY BACK RIBS** Slowly cooked and basted with PS Original or Sweet BBQ Sauce. Lunch Portion 16.95

## PREMIUM SEAFOOD

Served with your choice of any signature side unless otherwise noted

**TODAY'S MARKET FISH\*** Ask your server for our daily fish selections. Simply wood grilled.

- WOOD GRILLED SHRIMP** Served with garlic butter 16.95
- FISH & CHIPS** Beer-battered served with steak fries 12.95

## SIGNATURE SIDES

- 2.95 Each
- |                         |   |
|-------------------------|---|
| Grilled Corn on the Cob | Red Skinned Mashed Potatoes with Chives |
| Thai Peanut Slaw        | Wood Grilled Fresh Vegetables           |
| Sea Salt Steak Fries    | Sweet Potatoes                          |
| House-Made Cornbread    |   |

## PREMIUM SIDES

- 3.95 Each
- Any premium side can be substituted for a signature side for \$1
- |                            |                                     |
|----------------------------|-------------------------------------|
| Brussels Sprouts           | Garden or Caesar Salad              |
| Iceberg Wedge Half Portion | Mashed Potatoes with Cheese & Bacon |
| Mac N' Cheese              | Cajun Fries with Chipotle Ranch     |
| Cup of Soup                |                                     |

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## COLD DRAFT BEER

Our beer selection is subject to availability and seasonality.

Choose: 10 oz. / 16 oz. / 22 oz. (Not applicable to all beers. Ask bartender for details)

BREWERY	STATE	NAME	TYPE	IBU	ABV %
10 Barrel	OR	Apocalypse	IPA	70	6.8
Alameda	OR	P-Town Pilsner	Pilsener	20	4.0
Alameda	OR	Seasonal	Varies		
Alameda	OR	Yellow Wolf Imperial	IPA	103	8.2
Alaskan	AK	Amber	Alt Bier	18	5.3
Atlas Cider	OR	Hard Apricot Cider	Cider		6.0
Ballast Point	CA	Sculpin IPA	IPA	70	7.0
Base Camp	OR	Seasonal	Varies		
Base Camp	OR	S'more Stout	Sweet Stout	70	7.7
Blue Moon	CO	Belgian White Ale	Witbier	9	5.4
Breakside	OR	Pilsner	Pilsener		5.2
Budweiser	MO	Bud Light	Pale Lager	7	4.1
Buoy	OR	IPA	IPA	70	7.5
Cascade Lakes	OR	Monkey Face Porter	Porter	34	5.0
Coalition	OR	Seasonal	Varies		
Commons	OR	Urban Farmhouse Ale	Saison	30	5.3
Coors	CO	Coors Light	Pale Lager	9	4.2
Deschutes	OR	Mirror Pond	Pale Ale	40	5.0
Deschutes	OR	Black Butte	Porter	30	5.2
Double Mountain	OR	The Vaporizer	Pale Ale	55	6.0
Elysian	WA	Dragonstooth Stout	Imperial Stout	56	8.1
Everybody's	WA	Cash Oatmeal Stout	Sweet Stout	45	6.0
Flat Tail	OR	Tailgater Kölsch	Kölsch	25	5.5
Fort George	OR	Quick Wit	Witbier		5.5
Fort George	OR	Vortex IPA	IPA	97	7.7
Full Sail	OR	Session	Premium Lager	18	5.1
GoodLife	OR	Descender IPA	IPA	70	7.0
Hop Valley	OR	Citrus Mistress	IPA	80	6.5
Hop Valley	OR	Double D Blonde	Blonde Ale	20	5.0
Iron Horse	WA	Quilters Irish Death	Sweet Stout	35	7.8
Jester & Judge	WA	Sharp Cherry Cider	Cider		6.0
Kona	HI	Seasonal	Varies		
Lagunitas	CA	Little Sumpin' Sumpin'	IPA	64	7.5
Lucky Labrador	OR	No Pity Ale	Bitter		4.8
Mac & Jack's	WA	African Amber Ale	Amber Ale	30	5.8
Natian	OR	Every Day Mild IPA	IPA		7.3
Ninkasi	OR	Total Domination	IPA	65	6.7
Ninkasi	OR	Tricerahops Double IPA	Imperial IPA	100	8.0
Ninkasi	OR	Seasonal	Varies		
No-Li Brewing	WA	Spin Cycle Red	ESB	49	5.8
Oakshire	OR	Amber	Amber Ale	30	5.4
Oakshire	OR	Seasonal	Varies		
Occidental	OR	Occidental Kölsch	Kölsch		4.5
Pelican	OR	Imperial Pelican Ale	Imperial IPA	85	8.0
pFriem	OR	Blonde IPA	IPA	50	6.2
Portland Cider	OR	Sorta Sweet	Cider		4.5
Rogue	OR	Hazelnut Brown Nectar	Brown Ale	28	6.0
Three Creeks	OR	Hoodoo Voodoo	IPA	82	6.2
Vertigo	OR	Razz Wheat	Wheat/Fruity	15	5.3
Widmer	OR	Hefeweizen	Wheat	30	4.9

## FEATURED WINES

### SPARKLING

**MICHELLE BRUT** Columbia Valley, WA 30 Btl.

### CHARDONNAY

**COLUMBIA CREST TWO VINES** Columbia Valley, WA 6/20

**NAKED WINERY FOREPLAY** Rogue Valley, OR 10/35

**LA CREMA** Sonoma County, CA 12/40

**CAKEBREAD** Napa Valley, CA 60 Btl.

### OTHER WHITES

**CHATEAU STE. MICHELLE RIESLING** Columbia Valley, WA 6/20

**ERATH PINOT GRIGIO** Willamette Valley, OR 10/35

**ST. SUPERY ESTATE SAUVIGNON BLANC** Napa Valley, CA 12/40

### PINOT NOIR

**ADELSHEIM** Willamette Valley, OR 40 Btl.

**ERATH** Willamette Valley, OR 14/45

**CLOUDLINE** Willamette Valley, OR 45 Btl.

**WILLAKENZIE** Willamette Valley, OR 55 Btl.

## BEER FLIGHT Choose four draft beers on tap served in 5 oz. tasters

## HOUSE COCKTAILS

**HOUSE OLD FASHIONED** Maker's Mark, bitters, orange, cherry 8.95

**MEZCAL MULE** Mezcal, ginger beer, cucumber, fresh lime 7.95

**CUCUMBER COLLINS** Aviation Gin, St. Germain Elderflower Liqueur, cucumber, basil, mint 9.95

**CAIPIRINHA** Cachaça, fresh lime 7.95

**MOSCOW MULE** Portland 88 Vodka, ginger beer, fresh lime 7.95

**SEASONAL FRESH BERRY MOJITO** Ask your server for details 8.95

**PARKSTONE'S BLOODY MARY** Absolut Vodka, house Bloody Mary mix 7.95

**CAJUN BLOODY MARY** Absolut Peppar, house Bloody Mary mix, Tabasco 8.25

**SALTY PEAR** Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, pineapple 9.95

## MARTINIS 8.95 each

**ENGLISH CUCUMBER** Gin, fresh lime sour, English cucumbers

**DIRTY MARTINI** Gin or vodka with Dry Vermouth, olive juice, olives

**FLIRTINI** Vodka, triple sec, cranberry, chardonnay, lemon

**APPLE MARTINI** Vodka, sour apple pucker, apple matchsticks

**THE COSMOPOLITAN** Vodka, triple sec, cranberry juice, lime juice, lime wedge

**THE LEMON DROP** Vodka, triple sec, lemon juice, lemon wedge

## MARGARITAS

**PS HOUSE MARGARITA** Available on the rocks or frozen. Regular 6.50 XL 9.50

**PS FRUIT MARGARITA** Available on the rocks or frozen. Regular 6.95 XL 9.95

**CADILLAC MARGARITA** 8.95

**FRESH LIME SKINNY MARGARITA** 8.50

**PATRON MARGARITA** 9.95

**HAND SHAKEN MARGARITA** 8.95

## BOTTLED BEER

**ANGRY ORCHARD HARD CIDER | CORONA |**

**CORONA LIGHT | STELLA ARTOIS**

## NON ALCOHOLIC BEVERAGES

### FLAVORED SODAS

Vanilla / Strawberry / Blueberry / Cherry. Ask your server about our seasonal flavors.

### LEMONADES

Flavors vary seasonally. Ask your server.

## CABERNET SAUVIGNON & CABERNET BLENDS

**COLUMBIA CREST TWO VINES** Columbia Valley, WA 6/20

**HOGUE CELLARS** Columbia Valley, WA 7/22

**CHARLES AND CHARLES RED BLEND** Columbia Valley, WA 9/25

**THREE RIVERS WINERY RED BLEND** Columbia Valley, WA 45 Btl.

**SEVEN HILLS VINEYARD** Columbia Valley, WA 65 Btl.

## MERLOT

**COLUMBIA CREST TWO VINES** Columbia Valley, WA 6/20

**COLUMBIA CREST GRAND ESTATES** Columbia Valley, WA 8/25

**ST. FRANCIS** Sonoma County, CA 45 Btl.

## OTHER REDS

**RAVENSWOOD VINTNER'S BLEND ZINFANDEL** Sonoma County, CA 6/20

**SPELLBOUND PETITE SIRAH** Napa Valley, CA 9/25