



~ PASS-AROUNDS ~

these items are available at 2 dollars off listed price during **HAPPY HOUR** from 3pm-6pm

CHICKEN MEATBALLS 11
house marinara and basil pesto, shaved parmesan

CRISPY BUFFALO CAULIFLOWER 10
blue cheese fondue

GRILLED ARTICHOKE 8
garlic dipping sauce & melted parmesan

SPICY TUNA TARTARE 12
ahi tuna, avocado, basil, ginger & jalapeño served with bagel chips

SHORT RIB POUTINE 12
gravy, house fries, parmesan, fried egg

CHICKEN WINGS 10
fennel infused hot sauce, blue cheese crumbles

LAMB CHOPS 17
pear mint chutney & spicy chimichurri on a bed of arugula

BLISTERED SHISHITO PEPPERS 8
crispy quinoa and miso

DIRTY CHIPS 12
bacon, blue cheese, spicy pickled red onion, green onion, cilantro crème, thick cut potato chips

PORTOBELLO FRIES 9
w/malt mushroom sauce, portobello mushrooms, tempura batter, basil, parsley

WARM HOUSE BAKED PRETZEL 10
horseradish mustard and cheese fondue

~ BOARDS ~

these items are available at 2 dollars off listed price during **HAPPY HOUR** from 3pm-6pm

PROSCIUTTO & FRESH MOZZARELLA 15
heirloom tomato, basil and aged balsamic with warm baguette

ROASTED TOMATO BRUSCHETTA 11
spicy whipped feta, fresh herb vinaigrette

RED PEPPER HUMMUS 10
sun dried tomato, olives, basil, grilled pita, bagel chips

MARGHERITA FLATBREAD 11
marinara sauce, basil, mozzarella

MUSHROOM FLATBREAD 14
seasonal mushroom mix, fontina, truffle oil, caramelized onions

~ BOWLS ~

FED FIELD GREEN 8
Kenter farms greens, carrots, cucumber, tomato, tortilla strips, balsamic vinaigrette

BEEF & AVOCADO SALAD 14
pink grapefruit, feta cheese, spicy pumpkin seeds

QUINOA & KALE 13
jicama, grilled grapes, cauliflower, garlic with balsamic vinaigrette

GRILLED SHRIMP WEDGE 16
feta, egg, avocado, tomato, bacon & crispy onion with green goddess dressing

BLACKENED SALMON & MANGO SALAD 16
kale, avocado, tomato, grilled corn and spicy cilantro vinaigrette

TUNA POKE BOWL 16
ahi tuna, cilantro, quinoa, ginger & jalapeño, crispy onion

ROASTED SQUASH & PARSNIP BOWL 14
kale, barley, cranberries, sage, red onion, garlic, goat cheese and balsamic

CAESAR SALAD 12
romaine, egg and parmesan served in a crisp tortilla shell

~ SOUPS ~

served with house made roll

TOMATO 5/7
VEGAN MUSHROOM BARLEY 7/9
SPICY TURKEY CHILI 7/9

~ MACS ~

pepperjack and munster cheeses topped with crispy onion

MAC & CHEESE 10

MAC & CHEESE W/BACON 12

MAC & CHEESE W/LOBSTER 16

ADD ON'S: grilled chicken... 4 / short rib... 4
crispy onion... 2 / sun dried tomato & basil... 2

~ SIDES ~

HOUSE GARLIC FRIES 7
parmesan and parsley

MAPLE GLAZED SWEET TOTS 7

ONION STRINGS 5

BACON BRUSSELS SPROUTS 9
goat cheese, balsamic

ADD: chicken... 4 / steak... 10 / salmon... 8 / shrimp skewer (5 piece)... 8

~ BURGERS, SAMMIES & DOGS ~

served with house fries. substitute gluten free bun... 2 **ADD:** bacon... 2 / avocado... 2

THE FEDERAL BURGER 15
smoked cheddar, bibb lettuce, black peppercorn aoli, balsamic onion, garlic chips, milk bun (best paired w/boomtown mic Czech)

OMH (oh my habaero) 15
spicy beef patty, charred habaero, pepperjack cheese, tomato, avocado & crispy onion strings, milk bun (best paired w/sierra Nevada sidetar)

CHEDDAR RANCH CHICKEN BURGER 14
chicken patty, aged cheddar, lettuce, tomato, ranch, crispy onion, milk bun (best paired w/raymond sauvignon blanc)

VEGGIE BURGER 14
sweet potato & quinoa, arugula, avocado, pepperjack and garlic on honey wheat bun (best paired w/saint archer blonde)

FEDERAL DOG 11
beef dog, onion strings, mustard, pickled jalapeño, pretzel bun (best paired w/abita andygorator)

VEGAN WEENA 12
spicy chipotle dog, avocado, mango salsa, cilantro crème, pretzel bun (best paired w/kung fu girl riesling)

MINI BLUE CHEESE SLIDERS 12
dijonaise & crispy onion on a pretzel bun (best paired w/clown shoes American monastic)

~ ENTREES ~

these items are available daily starting at 5pm

FISH & CHIPS 16
crispy cod with our house made fries and remoulade (best paired w/craftsman 1903)

PESTO FETTUCCINE WITH GRILLED SHRIMP 18
sun dried tomatoes and parmesan cheese (best paired w/bell's amber)

VEGAN CAULIFLOWER STEAK 16
roasted with tahini, pine nuts and golden raisins (best paired w/st. mayhem sauvignon blanc)

GRILLED CHICKEN WITH SUN DRIED TOMATO 18
braised garlic kale and cauliflower mash (best paired w/bex riesling)

BURGER & BOOMTOWN COMBO 50
1 pass around, 2 burgers (any two from the menu), fries, dessert and two Boomtown Beers

HOT CHICKEN & BISCUIT SLIDERS 12
bread & butter pickle, slaw (best paired w/bell's amber)

GRILLED CHEESE & TOMATO SOUP 12
aged cheddar, fontina & pepperjack on artisan white (best paired w/sierra nevada kellerweis)

BEEF SHORT RIB 22
mashers, grilled veggies and gravy (best paired w/black butte porter)

GRILLED RIBEYE & FRIES 24
tomatillo chimichurri (best paired with big sky moose drool)

03/2017

DAILY HAPPY HOUR 3-6PM | \$2 OFF PASS-AROUNDS & BOARDS & BEER, \$3 HOUSE WINE, \$3 - \$7 LIQUOR DRINKS

Notice: Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies. Credit card payment(s) limited to four (4) per check or table.



HAPPY HOUR SPECIALS

Every day 3pm - 6pm

PASS-AROUNDS 2 off **DRAUGHT & BOTTLED BEER** 2 off **HOUSE WINE** 3
WELLS 3 (+ 1 mixer) **CALLS** 5 (+ 1 mixer) **PREMIUMS** 7 (+ 1 mixer)

BOTTLED BEER CHOICES

ABITA LIGHT 6
light lager: USA | abv 4%

**2 TOWNS MADE MARION
BLACKBERRY CIDER** 6
fruit cider: USA | abv 6%

DESCHUTES BLACK BUTTE 6
American porter: USA | abv 5.2%

FAT TIRE 6
American amber red ale: USA | abv 5.2%

WELLS BANANA BREAD BEER 6
fruit beer: ENG | abv 5.2%

MOTHER EARTH CALI CREAMIN' 6
vanilla cream ale: USA | abv 5.2%

BELCHING BEAVER PB 13
milk stout: USA | abv 5.3%

NEW BELGIUM GLUTINY 7
gluten-free pale ale: USA | abv 6%

**CLOWN SHOES
AMERICAN MONASTIC** 8
Belgian ipa: USA | abv 8.5%

ANDERSON VALLEY GOSE 7
Gose: USA | abv 4.2%

PRAIRIE STANDARD 8
saison: USA | abv 5.6%

MODERN TIMES BLACK HOUSE 7
coffee stout: USA | abv 5.8%

SONOMA CIDER THE ANVIL 7
bourbon cider: USA | abv 6%

RACER 5 6
India pale ale: USA | abv 7%

CHIMAY RED 10
dubbel: BEL | abv 7%

ARROGANT BASTARD (16 oz) 8
American strong ale: USA | abv 7.2%

DELIRIUM TREMENS (750 ml) 18
Belgian strong pale ale: Belgium | abv 8.7%

B. NEKTAR DWARF INVASION 18
cherry mead: USA | abv 6%

STRAND WHITE SAND 10
double ipa: USA | abv 7.5%

ABITA ANDYGATOR 6
helles doppelbock: USA | abv 8%

DELIRIUM NOCTURNUM (750 ml) 18
Belgian strong dark ale: BEL | abv 8.5%

UINTA ANNIVERSARY 8
barleywine: USA | abv 10.4%

REVEREND NAT'S REVIVAL 7
apple cider: USA | abv 6%

SAINT ARCHER BLONDE 6
kolsch: USA abv 6%

OLD STANDBYS

PBR (12 oz can) 4
MILLER LITE, BUD LIGHT 5
AMSTEL LIGHT, NEW CASTLE 6
BLUE MOON, CORONA 6
WOODCHUCK AMBER CIDER 6
GUINNESS, STELLA ARTOIS 7
KRONENBOURG 1664 7
NOT YOUR FATHER'S ROOT BEER 7

WHITE WINES

IL DONATO VENEZIE 8 | 30 pinot grigio: Veneto, Italy
BEX 9 | 34 riesling: Mosel-Nahe, Germany
SEAGLASS 8 | 30 sauvignon blanc, Santa Barbara, CA
RAYMOND "R" COLLECTION 10 | 38 sauvignon blanc: Napa, CA
ST. MAYHEM 10 | 38 sauvignon blanc, Napa, CA
JOEL GOTT 9 | 34 chardonnay: Napa, CA
HARKEN 10 | 40 chardonnay, Salinas Valley, CA
SONOMA CUTRER 13 | 50 chardonnay: Sonoma, CA
CHARLES & CHARLES 10 | 38 rosé: Columbia Valley, WA

SPARKLING WINES

KORBEL BRUT 10 split: Sonoma, CA
GIANCIA 8 | 30 prosecco: Veneto, Italy

RED WINES

NOBLE VINES 181 11 | 42 melot: Lodi, CA
LESSE-FITCH 9 | 34 pinot noir: CA
SONOMA CUTRER 13 | 50 pinot noir: Russian River Valley, CA
HAHN SLH 14 | 54 pinot noir: Central Coast, CA
BUENA VISTA 12 | 46 cabernet: North Coast, CA
NAPA CELLARS 15 | 58 cabernet: Napa, CA
FOUR VINES "BIKER" 11 | 42 zinfandel: Pasa Robles, CA
DONA PAULA 9 | 34 malbec: Mendoza, Argentina
LYETH SONOMA 10 | 38 meritage - Sonoma, CA
Z. ALEXANDER BROWN 9 | 34 red blend: North Coast, CA

SPECIALTY COCKTAILS

ACE OF SPADES 12 { maestro dobel tequilla, blackberry liqueur, fresh lime juice, agave syrup
MIDNIGHT SPECIAL 12 { corralejo tequila blanco, hibiscus syrup, grapefruit and lime juice
FLAWLESS 12 { 3 olives apple and pear vodka, st. germaine elderflower, fresh lime juice, prosecco
JALAPEÑO-PEACH GIMLET 12 { Boodles gin, giffards crème de peche, fresh jalapeño, fresh lime juice
THE PAINKILLER 12 { flor de cana 4yr dark rum, rahina coco, orgeat syrup, fresh lime juice, pineapple juice, served in a tiki mug
RED ROSE 12 { hanger one raspberry vodka, charles & charles rose, fresh raspberries, fresh lime juice
VANILLA MANHATTAN 12 { buffalo trace Kentucky straight bourbon, carpano antica, giffards vanilla de Madagascar, angostura bitters
CUCUMBER COOLER 12 { hendricks gin, cucumber syrup, fresh lime juice, soda and mint

BARREL AGED COCKTAILS

MOSCOW MULE 11
tito's vodka, fresh lime juice, house made ginger syrup, soda
APRICOT OLD FASHIONED 12
templeton rye, giffard apricot du roussillon, falernum bitters
PALOMA INFUSION 12
cuervo tradicional tequila, giffard pamplemousse liqueur, simple syrup, fresh lime juice



NON-ALCOHOLIC CHOICES

VINTAGE SODAS 4 **FOUNTAIN SODAS** 3
Mexi-pepsi, abita root beer, hank's cream soda, 1893 original and ginger cola pepsi, diet pepsi, dr. pepper, sierra mist, lemonade, iced tea
RED BULL 4 **PELLIGRINO** 4 **BOTTLED WATER** 3 **COFFEE OR TEA** 2

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