



BREW PUB & GRILL

APPETIZERS

The Sampler Platter

Chicken strips, calamari, onion rings, potato chips, mac & cheese wedges, mushrooms, yellow thunder sauce and ranch dressing for dipping. ~ 24.75

Basket of Sweet Potato Fries

Tossed with brown sugar and salt. Served with ranch dressing. ~ 8.50

Calamari

Breaded calamari served with house-made yellow thunder sauce and garnished with a lemon wedge. ~ 12.75

Mac & Cheese Wedges

House-made macaroni, candied bacon and american cheese wedges - battered and deep fried. Served with Jalapeño ranch dressing. ~ 10.50

Chicken Wings

Tossed in house-made bbq or Rebellion Red hot sauce and served with choice of dressing. ~ 12.75

Pelican Potato Skins (5)

Baked red potatoes, pulled pork, house-made bbq sauce, melted cheddar cheese, sour cream and green onions. Served with ranch dressing. ~ 9.50

Roasted Garlic Hummus

~ Blue Zones Project ~

Topped with kalamata olives and finished with olive oil. ~Served with deep fried pita chips. ~ 8.00 ~Served with fresh veggies. ~ 10.00

Basket of Fries or Chips

Served with ranch dressing. ~ 7.00

Onion Rings

Beer battered and served with ranch dressing. ~ 9.75

Breaded Oysters

Deep fried and served with house-made spicy citrus sauce. ~ 11.00

Crab Cakes

Homemade crab cakes served with rémoulade sauce and garnished with a lemon wedge. ~ 11.00

PUB CLASSICS

Pub Steak Sandwich *

Marinated steak, provolone cheese, red bell peppers and onions served with fries and napa cabbage coleslaw. ~ 13.75

BBQ St. Louis Pork Ribs Platter

St. Louis style ribs top with house-made bbq sauce served with fries and napa cabbage coleslaw. Half rack ~ 16.00

Chicken Strip Basket

Our own fresh chicken strips served with fries, napa cabbage coleslaw and white peppered gravy. ~ 10.50

Kentucky Hot Brown

Grilled turkey breast, candied bacon, cheddar cheese, tomato and parmesan cheese on toasted sourdough served with house salad. ~ 13.75

English Style Fish & Chips

Beer battered pacific cod fried golden brown served with fries, napa cabbage coleslaw and tartar sauce. Garnished with lemon wedge. ~ 15.50

Pulled Pork Sandwich

Pecan smoked pork seasoned with Red Hawaiian sea salt, napa cabbage coleslaw, Tillamook extra sharp white cheddar cheese, green onions and house-made bbq sauce served with fries. ~ 12.50

Brewpub Nacho Supreme

Fresh tortilla chips topped with melted cheese, ground beef seasoned with Pink Himalayan sea salt, black beans, olives, tomatoes, green onions, jalapenos and topped with sour cream and guacamole. ~ 13.75

BURGERS

*Our 100% Certified Angus Beef® Burgers are served with a choice of bean salad, fries, or chips
Substitute chicken or veggie patty for any burger*

The Oregon Logger *

Tenderized seasoned Certified Angus Beef® steak deep fried to a golden crisp and stacked with cheddar cheese, bacon and a fried egg all layered between a toasted bun. ~ 13.75

Red Pepper Burger *

Topped with roasted red peppers, pepper jack cheese and chipotle mayo. ~ 12.75

Bleu Cheese Pepper Burger *

Topped with bleu cheese crumbles and finished with house-made roasted red pepper olive spread. ~ 13.00

Great Basin Burger *

"The Classic" served with lettuce and pickle. Onion and tomato available upon request. ~ 12.00

Buckaroo Burger *

Cheddar cheese, house-made bbq sauce, bacon and topped with onion rings. ~ 13.50

Pesto Chicken Burger

Fresh grilled chicken breast, swiss cheese, grilled tomato, bacon, avocado and pesto mayonnaise. ~ 12.50

Swiss & Mushroom Burger *

Mushrooms sautéed in olive oil and swiss cheese. ~ 12.75

Spicy Vegetarian Burger

~ Blue Zones Project ~

House-made with fire roasted fresh anaheim chilies and jalapeños, garbanzo beans and spices topped with mushrooms and avocado. ~ 11.75

Jalapeño and Candied Bacon Burger

American cheese, jalapeños and candied bacon. Served with lettuce and pickle. ~ 12.75

Additions

Cheese ~ .75	Bacon or mushrooms ~ 1.75
Fried egg * ~ 1.00	Substitute onion rings ~ 2.50
Sautéed onions ~ 1.00	Substitute sweet potato fries ~ 1.50
Add a house dressing ~ .50	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed in the descriptions. Vegetarian alternatives are available. Please ask your server if you have any questions.

KLAMATH BASIN BREWING COMPANY

HOUSE SALADS & SOUPS

House Salad Organic sweet valley mix, cucumber, carrots, garlic croutons and choice of dressing. ~ 4.75	Bread Bowl O’Soup & House Salad Fresh baked bread bowl with clam chowder or soup of the day - includes house salad. ~ 10.50
House Caesar Salad Romaine, parmesan cheese and garlic croutons. ~ 4.75	Clam Chowder or Soup of the Day Cup ~ 4.75 Bowl ~ 6.75

PASTA & RISOTTO

Served with a garlic bread stick and bean or house salad

Creamy Chicken Risotto Fresh grilled chicken, mushrooms, and parmesan cheese top our house-made creamy risotto. ~ 16.00	Manicotti Local ground Italian sausage, ricotta cheese, handmade flour pasta, fresh marinara and parmesan cheese. ~ 16.50
Cheese Tortellini Tortellini with house-made Tillamook white cheddar cheese sauce and topped with chopped Italian bacon. ~ 15.50	Chicken & Broccoli Penne Pasta Fresh grilled chicken and broccoli topped with parmesan cheese and house-made asiago cream sauce. ~ 15.50

ENTREES

Entrees include steamed veggies and choice of bean salad, smashed red potato, mac & cheese or risotto

Southern Style Catfish Dusted in cornmeal, fried in olive oil and served on a bed of roasted corn salsa. ~ 19.00	Chicken Parmesan Pan seared breaded chicken breast, topped with swiss cheese, parmesan cheese and fresh marinara on a bed of spaghetti. ~ 16.50 <i>(this entrée does not include starch)</i>
Vegetarian Baked Eggplant ~ Blue Zones Project ~ Thick cut eggplant tossed with olive oil, salt, pepper, basil and garlic baked to perfection and topped with fresh marinara and topped with garlic tofu. ~ 16.00 <i>(this entrée does not include starch)</i>	Alaskan Halibut Pan seared or deep fried 6oz fillet. ~ 24.00
Mesquite Marinated Tri-tip Steak * Select 8oz. ~ 19.50	Flat Iron Steak * Certified Angus Beef® - aged 21 days, 10oz. ~ 21.00
King Salmon * Rubbed with olive oil and Red Hawaiian sea salt then baked in the oven - topped with a raspberry chipotle Double IPA sauce. ~ 23.00	Chicken Fried Steak Tenderized seasoned Certified Angus Beef® steak deep fried to a golden brown and topped with white peppered gravy and served with fries. ~ 16.00 <i>(this entrée does not include seasonal veggie)</i>

SPECIALTY SALADS

Brew House Steak Salad * Fresh romaine, cucumbers, red peppers, kalamata olives, sundried tomato and feta cheese topped with seasoned grilled steak. ~ 16.50	Crunchy Chicken Salad Fresh romaine, house-made chicken strips, green onions, bacon crumbles, tomato and shredded cheddar cheese. ~ 12.25
KBB Chopped Chef Salad Fresh romaine, turkey, ham, bacon, hard boiled egg, tomatoes, green onions and Tillamook extra sharp white cheddar cheese. ~ 12.00	Fresh Baby Kale Salad ~ Blue Zones Project ~ Fresh baby kale, avocado, cucumber, red bell pepper and a lemon wedge - tossed in olive oil and lemon juice. ~ 11.50
Blackened Catfish Caesar Salad Fresh romaine tossed in caesar dressing and topped with pan seared Missouri blackened catfish, parmesan cheese and garlic croutons. ~ 12.75	Huckleberry Spinach Salad Fresh spinach, huckleberry vinaigrette, feta cheese, dried cranberries, candied walnuts and orange sections. ~ 11.50
Taco Salad Chipotle tortilla shell filled with fresh romaine, tomatoes, green onions, black olives, shredded cheddar cheese, black beans, salsa and sour cream. ~ 11.50 With taco meat seasoned with Pink Himalayan sea salt. ~ 12.50	Salad Additions Grilled, blackened, or crunchy chicken ~ 3.00 Seasoned steak, grilled shrimp or smoked salmon * ~ 4.00 Anchovies ~ 1.50 Hard boiled eggs (2) ~ 1.50 Bread sticks (2) ~ 1.50 Extra dressing ~ 0.50

DESSERTS	BEVERAGES
Xango Cheesecake ~ 7.00	Coffee, Milk, Tea ~ 2.50
Pecan Squares ~ 7.00	Pepsi, Diet Pepsi, Dr. Pepper, Orange, Sierra Mist ~ 2.75
Loaded Oreo Cookie Sundae ~ 6.75	Brewed Ice Tea, Raspberry Ice Tea, Lemonade ~ 2.75
Zeppole and Chocolate Gelato ~ 8.00	Homemade Root Beer, Hot Cocoa, Vanilla Cappuccino ~ 3.00