



BREW PUB & GRILL

APPETIZERS

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 Sweet Potato Fries

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

Basket of Fries or Chips

Served with ranch dressing. ~ 7.00

Chicken Wings

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

Onion Rings

Beer battered and served with ranch dressing. ~ 9.75

Mac & Cheese Wedges

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

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

Calamari

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

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

The Sampler Platter

Chicken strips, calamari, onion rings, potato chips, mac & cheese wedges, mushrooms, yellow thunder sauce and ranch dressing for dipping. ~ 24.75
[#Klamath Basin Brewing's Beer Sampler](#)

BURGERS & SANDWICHES

*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*

Red Pepper Burger *

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

Buckaroo Burger *

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

Great Basin Burger *

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

Swiss & Mushroom Burger *

Mushrooms sautéed in olive oil and swiss cheese. ~ 12.75

Patty Melt *

Topped with grilled onions and swiss cheese on toasted marble rye. ~ 11.50

KBB BLT

Bacon, lettuce and tomato on toasted sourdough. ~ 8.50

Pesto Chicken Burger

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

Half Sandwich & Soup or Salad

Half order of KBB BLT or California Club Sandwich with house salad or a cup of soup. ~ 9.50

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

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
[#Crater Lake Amber Ale](#)

Bleu Cheese Pepper Burger *

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

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

Chipotle Chicken Wrap

Grilled chicken breast, sautéed red onion, corn and black beans, cheddar cheese, tomato, chipotle mayo in a chipotle tortilla wrap. ~ 10.00
[#Notch Eight IPA](#)

Reuben Sandwich

House-made corned beef, napa cabbage and swiss cheese on marble rye. ~ 11.50

California Club Sandwich

Sliced turkey breast, smoked ham, bacon, grilled onions, cheddar cheese, lettuce and tomato on toasted sourdough. ~ 10.75

Jalapeño and Candied Bacon Burger

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

DESSERTS

Xango Cheesecake ~ 7.00
Pecan Squares ~ 7.00
Loaded Oreo Cookie Sundae ~ 6.75
Zeppole and Chocolate Gelato ~ 8.00

BEVERAGES

Coffee, Milk, Tea ~ 2.50
Pepsi, Diet Pepsi, Dr. Pepper, Orange, Sierra Mist ~ 2.75
Brewed Ice Tea, Raspberry Ice Tea, Lemonade ~ 2.75
Homemade Root Beer, Hot Cocoa, Vanilla Cappuccino ~ 3.00

KLAMATH BASIN BREWING COMPANY

SPECIALTY SALADS

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. ~ 9.50

Crunchy Chicken Salad
Fresh romaine, house-made chicken strips, green onions, bacon crumbles, tomato and shredded cheddar cheese. ~ 10.25

Huckleberry Spinach Salad
Fresh baby spinach, huckleberry vinaigrette, feta cheese, dried cranberries, candied walnuts and orange sections. ~ 9.50

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

Brew House Steak Salad *
Fresh romaine, cucumbers, red peppers, kalamata olives, sundried tomato and feta cheese topped with seasoned grilled steak. ~ 13.00
[#Rebellion Red Ale](#)

Blackened Catfish Caesar Salad
Fresh romaine tossed in caesar dressing and topped with pan seared Missouri blackened catfish, parmesan cheese and garlic croutons. ~ 10.00

Taco Salad
Deep fried chipotle tortilla shell loaded with fresh romaine, tomatoes, green onions, black olives, shredded cheddar cheese, black beans, salsa and sour cream. ~ 10.50
With seasoned taco meat. ~ 11.50

KBB Chopped Chef Salad
Fresh romaine, turkey, ham, bacon, hard boiled egg, tomatoes, green onions and Tillamook extra sharp white cheddar cheese. ~ 10.75

PUB CLASSICS

French Dip Sandwich *
Flat iron steak and provolone cheese on a toasted Ciabatta bun served with garlic au jus and fries. ~ 12.75

Chicken Strip Basket
Our own fresh chicken strips served with fries, coleslaw, and white peppered gravy. ~ 10.50

Pulled Pork Sandwich
Succulent pecan smoked pork topped with napa cabbage coleslaw, Tillamook extra sharp white cheddar cheese, green onions and house-made bbq sauce served with fries. ~ 12.50

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

Brewpub Nacho Supreme
Fresh tortilla chips topped with melted cheese, seasoned beef, black beans, olives, tomatoes, green onions, jalapenos and topped with sour cream and guacamole. ~ 13.75

Oyster Po’boy
Deep fried oysters, napa cabbage coleslaw, american cheese, lettuce, tomato, with spicy citrus sauce on a toasted Ciabatta bun. ~ 11.50

HOUSE SALADS & SOUPS

House Salad
Organic sweet valley mix, cucumber, carrots, garlic croutons and choice of dressing. ~ 4.75
[#51st State Pale Ale](#)

House Caesar Salad
Fresh romaine tossed in caesar dressing and topped with parmesan cheese and garlic croutons. ~ 4.75

Clam Chowder or Soup of the Day
Cup ~ 4.75 Bowl ~ 6.75

Bread Bowl O’Soup
Fresh baked bread bowl with clam chowder or soup of the day - includes house salad. ~ 10.50

Soup & Salad
Soup of the day or clam chowder with house salad or house caesar salad. ~ 8.00

PASTA & RISOTTO

Served with a garlic parmesan bread stick

Creamy Chicken Risotto
Fresh grilled chicken, mushrooms, and parmesan cheese top our house-made creamy risotto. ~ 10.00

Cheese Tortellini
Tortellini with house-made Tillamook white cheddar cheese sauce and topped with chopped Italian bacon. ~ 10.00
[#Crater Lake Amber Ale](#)

Manicotti
Local ground Italian sausage, ricotta cheese, handmade flour pasta, fresh marinara and parmesan cheese. ~ 10.50
[#Hard Hat Hefeweizen](#)

Chicken & Broccoli Penne Pasta
Fresh grilled chicken and broccoli topped with parmesan cheese and house-made asiago cream sauce. ~ 9.75

Look for the Suggested Micro — A tasty pairing of food and ale by the Chef and Brewmaster

* 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.