



APPETIZERS & SLIDERS

CRISPY BRUSSEL SPROUTS \$16

Crispy fried brussels topped with balsamic glaze, toasted almonds and crispy prosciutto.

LOCHSA FRIES \$7

Basket of house cut french fries tossed in your choice of our signature Lochsa fry seasoning or Cajun seasoning.

- \$3 ADD ON - Bacon Beer Cheese or Chili Cheese Fries

GIANT BAVARIAN PRETZEL \$9

Giant handmade Bavarian pretzel served with housemade beer cheese.

CHICKEN WING BASKET 6 WINGS \$10 12 WINGS \$19

Crispy wings with your choice of BBQ, Frank's Red Hot Buffalo, or Cajun Dry. Served with carrots and celery and your choice of ranch or blue cheese.

BLACKENED COD TACOS \$13

Three grilled blackened cod tacos served on grilled corn tortillas, topped with cilantro lime slaw, pico, cotija cheese and a lime crema.

SAGE ELK SLIDERS \$18

Three hand pattied grilled elk sliders served on brioche buns with sage aioli, lettuce and grilled onions.

SMOKED APPLEWOOD BLUE CHEESE BISON SLIDER \$20

Three hand pattied grilled bison sliders served on brioche buns with smoked applewood blue cheese, lettuce and red onion.

FENNEL SLAW SMOKED DUCK SLIDER \$22

Three, ten hour smoked duck breast sliders served on brioche buns with cranberry jam and fennel and green apple slaw.

WILD GAME SLIDER FLIGHT \$20

Sample our wild game sliders with this tasty flight. One elk, one bison, and one duck slider.

Try all our house slider specialties!

COD SLIDERS \$17

Three fresh cod sliders battered in McDuff's Blond Ale batter served on brioche buns with lettuce, pickles and tartar sauce.

BURGERS

Served with regular fresh cut house fries.

Go for the upgrade! \$2

- Chili Cheese Fries
- Bacon Beer Cheese Fries
- Onion Rings

THE STANDARD \$15

Grilled Wagyu burger on a buttery brioche bun. Served with lettuce, tomato, onion, mayo and pickles.

THE LOCHSA \$19

Grilled Wagyu burger topped with grilled ham, cheddar and swiss. Served on a buttery brioche bun with lettuce, tomato, onion, mayo and pickles.

THE BLACKBERRY BRIE BISON BURGER \$23

Grilled bison patty topped with blackberry basil jam and charred brie. Served on a buttery brioche bun with lettuce and red onion.



Enhance any burger!

- BISON PATTY \$4**
- BACON \$4**
- OVER EASY EGG \$2**
- SLICE OF CHEESE \$2**
- VEGGIE PATTY \$1**
- GLUTEN FREE BUN \$11**

Substitute grilled chicken breast for beef patty, no extra charge.

Wine by the Glass



REDS

COLUMBIA CREST \$8
GRAND ESTATE MERLOT • WA
 Rich and aromatic with notes of chocolate and dark cherries. Pairs well with beef & grilled chicken.

COLUMBIA CREST H-3 \$8
 CABERNET SAUVIGNON • WA
 Deep berry flavors lead to a soft tannin cocoa finish. Complements beef burgers & beef steak.

14 HANDS RED BLEND • CA \$7
 Aromas of spice and cedar; with flavors of cola and cherry. Matches well with burgers, steak, & Mexican food.

WHITES

CHATEAU STE. \$7
MICHELLE RIESLING • WA
 Offers crisp apple aromas & flavors. Subtle mineral notes. Complements chicken wings and salads

LA CREMA CHARD • CA \$10
 French oak aged; aromas of gala apple, lemon and pear. Pairs with chicken, fish and chips, & shrimp.

CANOE RIDGE \$8
EXPEDITION SAUVIGNON BLANC • WA
 Fresh-cut grass aromas, with lemon and gooseberries flavors. Pairs with poultry, fish and chips, & shrimp

DUCK POND \$8
CELLARS PINOT GRIS • OR
 Aromas of key lime, pear, kiwi, and honeysuckle mingle with hints of fresh-baked brioche and lemon meringue. Pairs with poultry, fish and chips, & shrimp

DRINKS

BLENDED SMOOTHIE \$7
 Flavor of the Day

BOTTOMLESS MUG COFFEE \$4

CUP OF TEA \$3
 Assorted black, green, & herbal

HOT APPLE CIDER \$3

HOT COCOA \$4

JUICE By the glass:
 Apple or Orange

2% MILK

SMALL
\$3

LRG
\$4

ERATH PINOT NOIR • OR \$9
 Hardy, robust. Aromas of black cherry and currant. Matches well with bison burgers & meatloaf.

ALAMOS MALBEC • ARG \$7
 Fruit notes of plum, blackberry and dark cherry. Complements chili, beef steak & hamburger.

CLINE ANCIENT VINES ZINFANDEL • CA \$8
 Dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. Pairs with bbq, spicy foods, smoked cheeses & tangy flavors.

ROSE'

WATERBROOK \$8
 SANGIOVESE ROSE' • WA
 Pastel pink; flavors of white nectarine and cranberry. Complements chicken, salads & fresh fruit.

SPARKLING

WYCLIFF \$6
 BRUT CHAMPAGNE • CA
 Light bodied sparkling wine with aromas of stone fruit, hints of honey and citrus with a crisp finish. Complements chicken, salads & fresh fruit.

LA MARCA \$12
 PROSECCO • ITALY
 Fresh and vibrant, this is our favorite Italian bubbly! Available in a small, 187ml bottle. Complements chicken, salads & fresh fruit.



SPECIALTY ICED TEA & LEMONADE \$4
 Huckleberry, Peach, Strawberry, & Raspberry.
 Other seasonal flavors available.

ICED TEA \$4
 Fresh Brewed unsweetened
 Tea over ice

FOUNTAIN DRINKS \$3
 Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Rootbeer, 7-Up, Lemonade

GINGER BEER \$4

SHIRLEY TEMPLE \$4

ARNOLD PALMER \$4

Alcoholic Beverages



For a complete list, please see our bar menu and ask a server about our local draught beers.