# TALKING CEDAR GATHER, DRINK, SHARE.

## **SNACKS & STARTS**

Fan-Favorite

**Onion Rings** served with ranch | 11 |

**Fried Cheese Curds** hand-battered, served with ranch | 13 |

**Fried Pickles** hand-battered, served with ranch | 10.5 |

Poutine french fries, cheese curds, garlic with brown gravy | 11 |

Stuffed Jalapeños fresh roasted jalapenos, pimento cheese | 10.99 | add bacon | +2 |

Giant Pretzel a giant soft pretzel, beer cheese, pimento cheese, stone-ground mustard | 13.5 |

Coco Prawns deep-fried golden brown, served with sweet chili dipping sauce | 16.99 |

## **HOUSE-MADE SOUPS-**

Chef's Choice Soup (made daily) | cup 6.5 | | bowl 9.5 |

**Beer Cheese Soup** fresh beer cheese soup (using Talking Cedar beer), topped with bacon, green onions, & croutons. | cup 6.5 | | bowl 9.5 |

#### GREENS Add fried chicken or smoked chicken | +6 | Add bacon | +2.75 | Add grilled salmon | +8 | Add bay shrimp | +5 | —

House Green Salad mixed greens, tomato, cucumber, onion, cheese, croutons, choice of dressing | 5.5 / 9.5 |

Caesar Salad romaine, house-made Caesar dressing, parmesan cheese | 7 / 12 |

The Wedge 1/4 head of fresh iceberg, bacon, tomato, red onion, bleu cheese crumbles, bleu cheese dressing | 13.99 |

**Tri Tip Steak Salad** house-smoked tri tip, mixed greens, tomato, cucumber, feta, pickled onion, red wine vinaigrette | 19.99 |

**Chopped Salad** house-smoked chicken, bacon, parmesan cheese, tomato, cucumber, red onion, mixed greens, red wine vinaigrette | 17.99 |

Fried Chicken Salad house-made fried chicken, cheddar cheese, tomato, olives, romaine, croutons, ranch | 17.99 |

\*Salmon Salad grilled salmon filet, potatoes, tomato, hard-boiled egg, green beans, mixed greens, mustard vinaigrette | 21.99 |

Pear & Feta Salad sliced pear, feta, toasted walnuts, pickled red onion, mixed greens, red wine vinaigrette | 16.99 |

### **ENTREES** -

**Fried Chicken** crispy, house-made fried chicken, mashed potatoes, cream gravy, seasonal vegetable | 20.99 |

Fish N' Chips hand-battered cod, apple-cabbage slaw, french fries & tartar sauce | 20 |

**Grilled Pork Chops** 2 pork chops, brined and grilled, served with mashed potatoes, seasonal vegetables, and a caramelized onion and apple compote | 21 |

**BBQ Tri Tip** house-smoked Tri-Tip, mashed potatoes, collard greens, topped with house BBQ | 21.99 |

Pulled Pork house-smoked pulled pork, mashed potatoes, collard greens, topped with pan gravy | 20 |

Bacon Wrapped Meatloaf fresh-ground chuck meatloaf, mashed potatoes, brown gravy, seasonal vegetables | 21.5 |

\*Grilled Salmon pnw salmon served with mix of potatoes, bacon, mustard vinaigrette, and green beans | 27.99 |

\*Strip Loin grilled 8 oz strip loin steak, garlic butter, mashed potatoes, seasonal vegetables | 27 |

\*Prime Rib avaliable Friday & Saturday nights after 4pm 8oz | 19.99 | 12oz | 29.99 | 16oz | 38.99 |

# TALKING CEDAR

**K** Fan-Favorite

# SAUTÉ PASTA

Chicken Fettuccine sautéed chicken breast & mushrooms in a creamy alfredo sauce. tossed in fettuccine pasta | 17.99 |

Seafood Fettuccine sautéed Bay scallops, Bay shrimp & mushrooms in a creamy alfredo sauce. tossed in

fettuccine pasta | 24.99 |

Seafood Sauté sautéed cod, salmon, Bay shrimp, Bay scallops, carrots, celery, onion, & tomato in an almondine

white wine sauce. served over a bed of spinach or romaine | 22.99 |

Mac - N - Cheese cheddar cheese sauce & pasta, topped with bread crumbs | 13.99 | add brat | +4 |

**Chef Nathan's Spicy Chicken Pasta** sautéed chicken with mushrooms, onion, red bell pepper, garlic, & pasta tossed in a spicy parsley butter. To give your taste buds a Kick. | 21.99 |

#### **BURGERS** Served with french fries. Substitute: house green salad | +2.5 | soup | +2.5 | gluten-free bun | +1.5 |

Talking Cedar Cheeseburger hand-pressed burger, lettuce, tomato, onion, house sauce, brioche bun | 17.99 |

**BBQ Burger** hand-pressed burger, pulled pork, onion rings, BBQ sauce, swiss cheese, pickle, lettuce, tomato, brioche bun | 18.99 |

**Bacon Bleu Burger** hand-pressed burger, bacon, house-made bleu cheese dressing, Frank's Red Hot, lettuce, tomato, onion, brioche bun | 17.99 |

Mushroom Burger Dip hand-pressed burger, grilled onion, grilled mushrooms, swiss cheese, hoagie roll, au jus | 17.99 |

'Juicy Lucy' 2 hand-pressed burger patties stuffed with pimento cheese, topped with lettuce, tomato, onion, house sauce, brioche bun | 19.99 |

Impossible Burger plant-based super burger, lettuce, tomato, onion, house sauce, brioche bun | 19 |

## SANDOS

Served with french fries. Substitute: house green salad | +2.5 | soup | +2.5 | gluten-free bun | +1.5 |

Blackened Salmon Sandwich blackened salmon, lettuce, tomato, onion, tartar sauce, brioche bun |21|

Fried Chicken Sandwich house-made fried chicken, lettuce, tomato, onion, ranch, brioche bun | 18.99 |

Cuban Sandwich proscuitto, pulled pork, swiss cheese, pickles, peppers, mustard, cuban bread | 17.99 |

\*\*Corilled Cheese cheddar & pimento cheeses, bacon, tomato, sourdough | 14 |

Ruben pastrami, swiss cheese, sauerkraut, thousand island, rye | 17.99 |

Chicken Melt house-smoked chicken, bacon, cheddar & swiss cheese, tomato, house-made ranch, Texas Toast | 17.99 |

**French Dip** house-smoked beef, swiss cheese, au jus, hoagie | 17.99 |

Pulled Pork house-smoked pulled pork, BBQ sauce, apple-cabbage slaw, brioche bun | 17.99 |

Bratwurst smoked brat, sauerkraut, onion, stone-gound mustard, split bun | 15.99 |

**Cod Tacos** blackened cod, cabbage, cheddar cheese & pico de gallo, with chipolte aioli in a flour tortilla | 16.99 |

Steak Tacos grilled tri-tip, cabbage, cheddar cheese & pico de gallo, with chipolte aioli in a flour tortilla | 17.99 |

## **NON-ALCOHOLIC BEVERAGES**

**Sodas** Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Fanta Oragne | 4 |

Iced Tea Gold Peak Unsweetened | 4 |

**Hot Tea** Breakfast Blend, Earl Grey, Orange Sipice, Chamomile Lemon, Jasmine Green | 4 |

**Juice** apple, cranberry, orange, tomato | 4.5 |

Milk whole | 3.5 |

**Coffee** regular or decaf | 3.75 |

Hot Chocolate | 4 |

Lemonade |4|

# TALKINGCEDAR.COM | @TALKINGCEDAR | @TALKINGCEDARBREWERY