

GRAYS

EST. 2005

START & SHARE

house-made soup daily from scratch 5/8	deep dish onion soup baguette crouton, gruyere 8	grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 9.5
dungeness crab lava pot artichokes, mushrooms, cheese, chick peak cracker 16	steak bite frites peppercorn demi, smoked gorgonzola 12	parmesan crusted onion rings jalapeno ranch 9
snake river beef corn dogs stone mustard, sriracha ketchup 7	buffalo chicken wings tater-tots 13	kettle chip nachos pulled pork, white beans, smoked bleu cheese, habanero jack, green onion 13
calamari fries wasabi salt, malt tarter 11	rustic margherita flatbread tomato, basil, fresh Mozzarella 13.5	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 9
	add chicken, bacon or andouille 4	

GREENS

grays greens house mix, rainbow carrots, dried huckleberries, tomato chips, feta, white balsamic vinaigrette 10	spinach oregon filberts, soft egg, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 11
caesar baked croutons, reggiano parmesan 11/7	wedge house-smoked gorgonzola, mesquite spiced almonds, candied andouille, apple, green peppercorn dressing 11
add a protein chicken 4 salmon 6 prawns 6 *sirloin 5	

BURGERS & SANDWICHES

house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sour dough 15	big g's burger mushrooms, hickory ham, pickles, smoked cheddar, pub sauce 16.5	the usual burger Tillamook® white cheddar, pub sauce 14
pub burger andouille, havarti, crispy onion ring, pub sauce 16.5	grilled salmon BLT pimento cream cheese, lemon aioli, rustic sour dough 17	hot pastrami dip rye haogie, red kraut, beer cheese sauce 14.75

all burgers made with certified angus beef® choice of fries, tater tots,
fresh fruit, house salad or soup

MAINS

halibut fish & chips Heathen® beer batter, malt tartar, slaw, fries 21	grilled king salmon honey-dijon glaze, granny apple slaw, fingerlings, rosemary pesto vegetable 30	portobello cordon bleu fontina, grilled peppers, sun-dried tomato cream, vegetable 18
pulled pork cannelloni white bean mushroom ragu 18		grays mac n' five cheese panko gorgonzola crust 15
		add bacon, chicken or andouille 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free dishes are made with gluten-free ingredients, we cannot ensure that no cross-contamination has occurred.

"For your convenience an 18% Gratuity automatically added to parties of 8 or more guests, of which 100% is paid to the server".

Grays private dining room seating up to 16 guests and Park View room seating up to 12 guests are available for your next event or gathering.
Complimentary Valet Parking for Grays Dining Guests.