

GRAYS

EST. 2005

START & SHARE

house-made soup daily from scratch 5/8	deep dish onion soup baguette crouton, gruyere 8	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 11
molten crab dip artichokes, mushrooms, cheese, chickpea cracker 16	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 5	calamari fries wasabi salt, malt tarter 12
steak bite frites peppercorn demi, smoked gorgonzola 13	grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 12
rustic margherita flatbread tomato sauce, basil, fresh mozzarella 13.5	parmesan crusted onion rings jalapeno ranch 9	blackened prawns cheddar potato cake, roasted butternut cream, wilted spinach 13
add chicken, bacon or andouille 4		

GREENS

grays greens house mix, rainbow carrots, dried huckleberries, tomato chips, feta, white balsamic vinaigrette 10.5	spinach oregon filberts, soft egg, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 12
caesar* baked croutons, reggiano parmesan 11/7	wedge house-smoked gorgonzola, mesquite spiced almonds, candied andouille, apple, green peppercorn dressing 12

add a protein chicken 4 | salmon 6 | prawns 6 | *sirloin 6

BURGERS & SANDWICHES

house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sourdough 15	grilled salmon BLT pimento cream cheese, lemon aioli, rustic sourdough 17	the usual burger Tillamook® white cheddar, pub sauce 14
pub burger andouille, Havarti, crispy onion ring, pub sauce 16		chickpea street burger house-made potato and chickpea patty, tomato and coconut chutneys, red onion, cilantro 13

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

MAINS

halibut fish & chips Fortside® beer batter, malt tartar, slaw, fries 23	grilled king salmon spring vegetable ragout, fingerling potatoes, radish, spring onion chutney 24	spring bucatini sugar snap peas, spring onions, herbed bread crumbs, parmesan-reggianno, sunny egg 14
bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 20		grays mac n' five cheese panko gorgonzola crust 15 add bacon, chicken or andouille 4

\$1.50 charge for all to go transactions

*Foods may be undercooked or cooked to order. 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".

Complimentary Valet Parking for Grays Dining Guests.