

GRAYS

EST. 2005

PRELIMINARIES

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 13	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 5	molten crab dip artichokes, mushrooms, cheese, rustic bread, chickpea cracker 16
blackened prawns cheddar potato cake, roasted butternut cream, wilted spinach 13	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 12	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 12
calamari fries wasabi salt, malt tarter 13		steak bite frites peppercorn demi, smoked gorgonzola 13

GREENS

spinach oregon filberts, soft egg*, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 12.5	chop chicken, egg, olives, tomatoes, cucumber, white cheddar, popped wild rice, candied andouille sausage, 1000 island 13.5	caesar baked croutons, reggiano parmesan 11/7
grays greens house mix, rainbow carrots, dried huckleberries, tomato chip, feta, white balsamic vinaigrette 11	wedge house-smoked gorgonzola, mesquite almonds, candied andouille, apple, green peppercorn dressing 12.5	
complement with a protein	chicken 4.5 salmon 6 prawns 6 *sirloin 6.5	

BURGERS & SANDWICHES

all burgers made with 1/2 lbs. certified angus beef@ choice of fries, tots, house salad or soup

the usual burger* Tillamook® white cheddar, pub sauce 14.5	chickpea street burger house-made potato & chickpea patty, tomato & coconut chutneys, red onion, cilantro 13.5	grilled salmon BLT pimento cream cheese, lemon aioli, rustic sour dough 17
house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sour dough 15	pub burger* andouille, havarti, crispy onion ring, pub sauce 16.5	

MAINS

halibut fish & chips Backwoods® beer batter, malt tartar, slaw, fries 23	grilled king salmon charred cauliflower, delicata squash, harissa butter, golden raisins, crispy capers 24	bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 20
rustic margherita flatbread tomato sauce, basil, fresh mozzarella 13.5 add chicken or andouille 4.5	wild mushroom risotto wild mushroom conserva, grilled ricotta salata, greens, lemon oil 16	grays mac n' five cheese panko gorgonzola crust 15.5 add bacon, chicken or andouille 4.5
turkey pot pie slow roasted turkey, vegetables, savory short bread crust, green beans, cranberry sauce 16	featured street tacos black bean pico de gallo, jalapeno aioli, queso 14.5	

Mix & Match

Select any two (2) @ 12 / select any three (3) 16

tuna melt on english muffin	small caesar* salad
grilled three cheese	mac n' cheese
smoked turkey	green salad
hot pastrami	cup soup
abc & t	tots

\$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".