

# EPIC

## DRINKS

### EPIC COCKTAILS 11

#### BULLDOG MARGARITA

Tequila, house sweet and sour, served in a fishbowl with a 6oz Coronita

#### TROPICAL TRASH CAN

Orange vodka, Malibu Rum, sloe gin, triple sec, pineapple juice, tropical Red Bull

### HARD SHAKES 12

#### PEANUT BUTTER AND BANANA

Skrewball Whiskey and 99 Bananas

#### MUDSLIDE

Vodka, Kahlúa, Baileys

#### NOT YOUR KID'S STRAWBERRY SHORTCAKE

Amaretto and vanilla vodka

### MILKSHAKES (NON-ALCOHOLIC) 7

Chocolate Peanut Butter

Strawberry Shortcake

Mighty Mint

### SOFT DRINKS

Pepsi Products **2.75**

Coffee/Hot Tea **2.75**

Fresh Brewed Iced Tea **2.75**  
Additional cost for flavors

### ON TAP

Coors Light

Bud Light

Miller Lite

Blue Moon

Modelo Especial

Hop Valley Bubble Stash IPA

Hop Valley Fresh Baked Porter

Elysian Contact Haze IPA

Widmer Drop Top Amber

Voodoo Ranger IPA

Iron Horse Irish Death

Truly Wild Berry Seltzer

### BOTTLED & CANNED

Vizzy, Pineapple Mango

Topo Chico, Lemon Lime or Strawberry Guava

Angry Orchard

Corona/Corona Light

Guinness

Stella Artois

Widmer Hefeweizen

### WINE

House Wines by Canoe Ridge:  
Cabernet Sauvignon, Red Blend, Chardonnay **9.25**

Chateau Ste. Michelle Riesling **8.5**

Ecco Domani Pinot Grigio **8.5**

Kendall-Jackson Chardonnay **11**

Pendulum Cabernet Sauvignon **11**

Ste. Chapelle Huckleberry Riesling **8.5**

# Kick-off APPS



## BUFFALO CAULIFLOWER DIP

Cauliflower, cream cheese, onion, garlic, Buffalo sauce, served with crostini and celery sticks **12.5**

## B3 FRIES

Waffle fries, bleu cheese mornay, Buffalo sauce, bacon, bleu cheese crumbles, green onion **13**

## EPIC NACHOS

House-fried chips, pepper jack fondue, guajillo salsa, pico de gallo, sour cream, house ancho guacamole, choice of seasoned ground beef or shredded chicken **18**

## MUSHROOM ASPARAGUS FLATBREAD

Grilled asparagus, cremini mushroom, garlic chips, fontina mornay **14**

## PEACH BURRATA FLATBREAD

Roasted peaches, burrata, arugula, honey pepper syrup **15**

## CHICKEN WINGS

Tossed in your choice of Buffalo, bold BBQ, spicy garlic, gochujang, garlic Parmesan, jerk dry rub with mango dipping sauce, or smoked lemon pepper dry rub, served with celery and carrot sticks

Boneless per pound **14.5** | Bone-in per pound **17**

## TRASH CAN

Bacon-wrapped jalapeño poppers, Reuben egg rolls, B3 waffle fries, boneless BBQ wings, cheeseburger sliders **30**

## CALAMARI & ARTICHOKE FRITTO

Buttermilk-battered and flash-fried, topped with gremolata, served with lemon garlic aioli **16**

## STEAMED CLAMS

Manila clams, garlic, chili flake, white wine lemon butter sauce, served with garlic bread **17**

## AHI POKÉ

Red onion, green onion, jalapeño, sesame seeds, edamame, cucumber, avocado, radish, sriracha, served with wonton chips **16**



## EPIC PRETZEL

House-made pretzel served with beer cheese and stoneground mustard glaze **12**

## ONION RINGS

Coors Light beer-battered and golden-fried, served with your choice of dipping sauce **11**

# SOUPS + SALADS

## FIESTA STEAK SALAD

Marinated skirt steak, tortilla strips, Cotija, elote, pico de gallo, guacamole, Southwest ranch, mixed greens **24**

## COBB SALAD

Mixed greens, hearts of romaine, buttermilk bleu cheese dressing, chicken, bacon, hard-boiled egg, tomato, avocado, balsamic glaze **16**

## ASIAN CHICKEN SALAD

Marinated chicken, soy ginger glaze, romaine, red cabbage, red bell pepper, carrot, green onion, toasted cashew, mandarin oranges, sweet onion vinaigrette, wonton strips **18**

## HOUSE GREEN SALAD

Romaine, tomato, cucumber, radish, cheddar jack, croutons, served with your choice of dressing **7**

## CAESAR SALAD

Hearts of romaine, Parmesan, croutons, house Caesar dressing **12**

Add chicken **6** | Add steak **12**

Add salmon **12** | Add shrimp **8**

## SOUP OF THE DAY

Cup **6** | Bowl **8.5**

## FRENCH ONION SOUP

Caramelized sweet onion, beef broth, toasted baguette, melted Swiss

Cup **6.5** | Bowl **9**

# SANDWICHES + BURGERS

All burgers include an 8oz, all-natural beef patty, cooked to medium unless otherwise specified. Served with EPIC fries. Upgrade to garlic fries, tater tots, or waffle fries for 1.5.

## EPIC BURGER\*

Cheddar, romaine, red onion, tomato, pickle, EPIC burger sauce on a pub bun **16**

Add bacon **1.5**

## GUTBUSTER

Two quarter-pound patties, American cheese, bacon, fried egg, lettuce, tomato, pickle, and crispy fried onions on a pub bun **19**

## BLACK & BLEU

Cajun spice, mushroom, bleu cheese, arugula, and chipotle aioli on a pub bun **18**

## SPICY CRISPY CHICKEN SANDWICH

House-breaded chicken breast, spicy garlic sauce, romaine, tomato, red onion, house aioli on a pub bun **18**

## SEARED AHI SANDWICH

Seared, sesame-crust ahi, Szechuan pepper, coleslaw, wonton strips, pickled red onion, and chili lime mayo on a brioche bun **22**



## CHICKEN PHILLY

Onion, bell pepper, mushroom, fontina mornay, and provolone on a toasted hoagie, served with EPIC garlic fries **19**

Substitute beef **2**

## PRIME RIB DIP

Roasted prime rib, Swiss, horseradish aioli, caramelized onion, sautéed mushroom on grilled French baguette, with garlic rosemary au jus **20**

## AVOCADO BBLT

Double bacon, lettuce, avocado, tomato, and house aioli on artisan sourdough **16**

# LUNCH SPECIAL

AVAILABLE MON-FRI / 11AM-3PM

Ask your server about this week's school lunch special and pricing



## Fan Favorite

Gluten-friendly items available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or uncooked meats, shellfish, eggs or poultry may increase your risk of foodborne illnesses. Please be advised, a 20% gratuity will be added to parties of 8 or more.

## EPICasaurus

(eh-pik-uh-saw-ruhs)

## 5LB CHALLENGE



## 5LB BURGER & FRY COMBO

4lb triple patty burger, bacon, cheddar, pepper jack, Swiss, fontina, EPIC burger sauce, lettuce, onion, pickle, tomato on a house-made sesame bun, served with a pound of EPIC fries **45**

## EAT IT ALL & IT'S FREE!

This menu item may take extra time to prepare. Ask your server for details.

### Rules:

1. Participants must complete the challenge alone.
2. An EPIC team member will monitor and verify completion of the challenge.
3. All food must be consumed and kept down for 30 minutes.
4. Participants cannot leave the table once the challenge has begun.
5. Participants have 25 minutes to complete the challenge. Eat it all and it's free, plus finishers receive an official t-shirt and their photo on the Wall of Fame!
6. Meal costs \$45 if challenge is not successfully completed.
7. A liability waiver form must be signed in order to participate in the challenge.
8. Must be a Camas Club member. Simply visit any Camas Club location to sign up for your free card!

“ They just keep coming, but that's what keeps me going.

Jim Thorpe

# (Home) PLATES

## BRAISED SHORT RIB

Red wine-braised bone-in beef short rib, sautéed mushroom, green onion, Parmesan, cavatappi pasta, served with seasonal vegetables **38**

## STUFFED CHICKEN

Stuffed airline chicken breast, sun-dried tomato, spinach, and cream cheese, served with Italian roasted potatoes, pancetta, red onion, and blistered tomato **22**

## SHRIMP SCAMPI

Linguine, tomato, garlic, white wine butter sauce, fresh basil, served with garlic bread **24**

## STEAK FRITES

Marinated skirt steak served with EPIC fries and garlic aioli **23**

## GRILLED STEELHEAD

Fresh grilled steelhead, rice pilaf, seasonal vegetable, pesto compound butter **26**

## BEER-BATTERED FISH & CHIPS

Fresh Washington State rock cod, coleslaw, lemon, served with EPIC fries **19**

## INDIAN TACO

House fry bread, seasoned bison, lettuce, black bean corn pico, tomato, cheddar jack, cilantro sour cream **15**

# ROASTED PRIME RIB

AVAILABLE FRI-SUN / BEGINNING AT 4PM,  
WHILE SUPPLIES LAST

Slow-roasted prime rib, loaded baked potato, seasonal vegetable, served with soup or salad to start  
Linebacker Cut, 12oz **36** | Quarterback Cut, 16oz **48**

“ Food, there’s no  
greater gift.

Dikembe  
Mutombo