

EPIC

DRINKS

EPIC COCKTAILS

BULLDOG MARGARITA

Jose Cuervo, triple sec, house sweet and sour,
on the rocks or blended,
served in a fishbowl with a 6oz Coronita **14**

WATERMELON MARGARITA

Jose Cuervo, triple sec, house sweet and sour,
on the rocks with a Tajín rim **12**

PALOMA

LALO Tequila Blanco, grapefruit juice, lime **10**

EPIC MICHELADA

Modelo, Clamato, Demitri's Bloody Mary mix,
lime, Tajín rim **8.75**

TROPICAL TRASH CAN

Orange vodka, Malibu, sloe gin, triple sec,
pineapple juice, tropical Red Bull **14**

HUCKLEBERRY QUEST PRESS

44° North, soda water, Starry, lime **8**

COLD BREW MARTINI

Smirnoff Vanilla, Kahlúa, cream **13**

MANHATTAN

Pendleton rye, sweet vermouth, bitters **15**

ON TAP

Coors Light

Bud Light

Miller Lite

Blue Moon

Modelo

Hop Valley Bubble Stash IPA

Ask your server about our six rotating taps.

BOTTLED & CANNED

Angry Orchard

Corona/Corona Light

Guinness

Stella Artois

Widmer Hefeweizen

Ask your server about our canned seltzers.

WINE

Canoe Ridge Red Blend **9.5**

Canoe Ridge Cabernet Sauvignon **9.5**

Pendulum Cabernet Sauvignon **11**

Canoe Ridge Chardonnay **9.5**

Kendall-Jackson Chardonnay **11.25**

Ecco Domani Pinot Grigio **8.5**

Chateau Ste. Michelle Riesling **8.5**

La Marca Prosecco **11**

SOFT DRINKS

Pepsi Products

Coffee

Hot Tea

Hot Chocolate

Fresh Brewed Iced Tea

Additional cost for flavors

MILKSHAKES 7

Vanilla

Chocolate

Strawberry

Huckleberry

Kick-off APPS



ARTICHOKE DIP

Spinach, herbed cream cheese, roasted garlic, served with crostini **12**

EPIC NACHOS

House-fried chips, pepper jack fondue, pico de gallo, black olive, green onion, sour cream, choice of seasoned ground beef or shredded chicken **18**

EPIC PRETZEL STICKS

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

CHICKEN WINGS

One pound, 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 **15** | Bone-in **17**

COCONUT PRAWNS

Golden-fried, served with orange chili dipping sauce **17**



B3 FRIES

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

ONION RINGS

Beer-battered and golden-fried, served with your choice of dipping sauce **12**

MOZZARELLA STICKS

Served with house-made marinara **12**

SOUPS + SALADS



COBB SALAD

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

NORTHWEST SALAD*

Mixed greens, feta, toasted pine nuts, raisins, cucumber, tomato, bacon, house huckleberry vinaigrette **14**
Add grilled chicken **7** | Add steak **12**
Add steelhead **11** | Add shrimp **8**

HOUSE GREEN SALAD

Romaine, tomato, cucumber, radish, cheddar jack, croutons, served with your choice of dressing **10**

CAESAR SALAD*

Hearts of romaine, Parmesan, croutons, house Caesar dressing **13**
Add grilled chicken **7** | Add steak **12**
Add steelhead **11** | 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**

Gluten-friendly salads available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu.

*Eating raw or undercooked 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.

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.
Upgrade to a side salad 2.5.

EPIC BURGER*

Cheddar, romaine, red onion, tomato, pickle, EPIC burger sauce on a pub bun **17**

Add bacon **2**

Vegetarian option available | Gluten-free option available

MUSHROOM SWISS BURGER*

Caramelized onion, mushroom, Swiss, romaine, peppercorn sauce on a pub bun **19**

Vegetarian option available | Gluten-free option available



SPICY CRISPY CHICKEN SANDWICH

House-breaded chicken breast, spicy garlic butter, romaine, tomato, red onion, house aioli on a pub bun **17**

Add avocado **2**

TURKEY STACK

Oven-roasted turkey breast, smoked ham, bacon, tomato, red onion, pickle, Havarti, stoneground Dijon aioli on garlic buttered sourdough **18**

Gluten-free option available

CHICKEN PHILLY

Onion, bell pepper, mushroom, fontina mornay, provolone on a toasted hoagie **18**

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 **21**



AVOCADO BLT

Bacon, lettuce, tomato, mashed avocado, and house aioli on artisan sourdough **16**

Gluten-free option available



Fan Favorite

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

Jim Thorpe

(Home) PLATES

GRILLED STEELHEAD*

Fresh steelhead, herbed rice, seasonal vegetable,
lemon and herb compound butter (gluten-free) **26**



CHICKEN-FRIED STEAK

Country gravy, mashed potato, seasonal vegetable **23**

BACON JALAPEÑO MAC & CHEESE

Crispy bacon, orecchiette pasta,
creamy white cheddar fondue,
herbed Parmesan, crostini **18**

BEER-BATTERED FISH & CHIPS

Fresh rock fish, served with coleslaw,
lemon, EPIC fries **19**

INDIAN TACO

House fry bread, seasoned bison, lettuce,
black bean corn pico, tomato, cheddar jack,
cilantro sour cream **16**

LUNCH SPECIAL

AVAILABLE MON-FRI / 11AM-3PM / DINE-IN ONLY

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

WEDNESDAY ROASTED PRIME RIB*

AVAILABLE WEDNESDAYS / BEGINNING AT 2PM
WHILE SUPPLIES LAST

12oz slow-roasted prime rib, mashed potato,
seasonal vegetable **36**

Eligible for Senior Wednesday discount

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“ Food, there's no
greater gift.

Dikembe
Mutombo