

# EPIC

## DRINKS

### EPIC COCKTAILS 12

#### BULLDOG MARGARITA

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

#### EPIC MICHELADA

Jose Cuervo, Clamato, Demitri's, lime, served in a fishbowl with a 6oz Coronita and a salted Tajín rim

#### TROPICAL TRASH CAN

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

#### MOSCOW MULE

Smirnoff, lime, ginger beer

*Choice of huckleberry, mango, raspberry, or strawberry*

### HARD SHAKES & FROZEN COCKTAILS 12

#### HUCKLEBERRY MILKSHAKE

44° North, Smirnoff Vanilla

#### MUDSLIDE

Smirnoff Vanilla, Kahlúa, Baileys

#### FROZEN MANGO MARGARITA

Jose Cuervo, triple sec, Tajín rim

#### FROZEN STRAWBERRY PIÑA COLADA

Bacardi silver rum

### MILKSHAKES & FROZEN DRINKS (NON-ALCOHOLIC) 7

Huckleberry Milkshake

Strawberry Mango Milkshake

Piña Colada

*Choice of huckleberry, mango, raspberry, or strawberry*

### 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

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

Chateau Ste. Michelle Riesling

Ecco Domani Pinot Grigio

Kendall-Jackson Chardonnay

Pendulum Cabernet Sauvignon

Ste. Chapelle Huckleberry Riesling

La Marca Prosecco

### SOFT DRINKS

Pepsi Products

Coffee

Hot Tea

Hot Chocolate

Fresh Brewed Iced Tea

*Additional cost for flavors*



# 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

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**

## CALAMARI & ARTICHOKE FRITTO

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



## 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 **7**

## 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.



# 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 **18**

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 **20**



## AVOCADO BBLT

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

Gluten-free option available



## 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.

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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. Participants have 45 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!
4. All food must be consumed and kept down for 30 minutes.
5. Participants cannot leave the table once the challenge has begun.
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 Rewards 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

## 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 **21**

## BACON JALAPEÑO MAC & CHEESE

Crispy bacon, orecchiette pasta, creamy white cheddar fondue, herbed Parmesan, garlic toast **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 **15**

## 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*

\*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk of foodborne illnesses.



“ Food, there's no greater gift.

*Dikembe Mutombo*