

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

FEATURED COCKTAILS 8

JADE MONKEY

Barton Long Island Iced Tea, melon liqueur, Blue Curaçao, sweet and sour mix, Sierra Mist

TOUCHDOWN

Vodka, Red Alert Energy Drink, splash of orange juice

MEGA MELTDOWN

Vodka, sloe gin, Sierra Mist, splash of pineapple juice

HARD SHAKES 12

PEANUT BUTTER AND BANANA

Screwball 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

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**

SOFT DRINKS

Pepsi Products **2.75**

Coffee/Hot Tea **2.75**

Fresh Brewed Iced Tea **2.75**

Additional cost for flavors

Kick-off APPS

ARTICHOKE DIP

Roasted artichoke hearts, Parmesan, and caramelized onion with a hint of serrano pepper, served with toasted flatbread, carrots, and celery **12.5**

BASES LOADED

Sweet potato waffle fries, pulled pork, ham, fontina cheese, Dijon aioli, pickle, chopped cilantro **13**

CALAMARI

Buttermilk battered and flash fried, served with lemon garlic aioli **13.25**

TEMPURA SHRIMP

Tempura battered shrimp served with sweet chili sauce and chipotle sriracha aioli **16**

STEAMED CLAMS

Manila clams, garlic, chili flake, white wine lemon butter sauce, served with garlic bread **16.5**

EPIC NACHOS

House-fried chips, pepper jack fondue, guajillo salsa, house ancho guacamole, pico de gallo, sour cream. Choice of seasoned ground beef, shredded chicken, or pulled pork **17.5**

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** | Naked bone-in per pound **17**

TRASH CAN

Bacon wrapped jalapeño poppers, pig wings with South Carolina mustard BBQ sauce, fried Flamin' Hot Cheeto™ crusted pepper jack cheese, chili fries, beef sliders with BBQ sauce and fried onions **26**

SOUPS + SALADS

NORTHWEST SALAD

Mixed greens, huckleberry Dijon vinaigrette, feta, toasted pine nut, cucumber, tomato, hardboiled egg **12**
Add chicken **5.5** | Add salmon **12**

COBB SALAD

Mixed greens and romaine hearts tossed in buttermilk bleu cheese dressing, topped with chicken, bacon, hardboiled egg, tomato, avocado, balsamic glaze **14**

HOUSE-MADE CHILI

cup **6.25** | bowl **9**

CAESAR SALAD

Hearts of romaine, Parmesan, house croutons, house Caesar dressing **12**
Add chicken **6** | Add salmon **12**

FRENCH ONION SOUP

Caramelized sweet onion, beef broth, toasted baguette, melted Swiss
cup **6.5** | bowl **9**

SOUP OF THE DAY

cup **6** | bowl **8.5**

FLATBREADS

APPLE PEAR

Sliced apple, bleu cheese crumbles, pickled red onion, balsamic reduction, honey pepper glaze **14**

THAI PEANUT

Sweet chili, marinated chicken, crushed peanuts, cilantro, red pepper, red onion, sriracha, Thai peanut drizzle **15**

ROASTED ARTICHOKE

Hummus, roasted artichoke, Mediterranean seasoned feta, roasted red pepper, olive tapenade **14**

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 sweet potato waffle fries for 1.5. Substitute green or Caesar salad 2.5

EPIC BURGER*

Cheddar, romaine, red onion, tomato, pickle, EPIC burger sauce on a pub bun **15.5**
Add bacon **1.5**

MUSHROOM SWISS BURGER*

Grilled mushrooms, Swiss, crispy onions, arugula, jalapeño aioli, served on a pub bun **16.5**

PEPPERCORN BURGER*

Cheddar, EPIC burger sauce, tomato, pickle, red onion, bacon, peppercorn steak sauce on a pub bun **17**

SPICY CRISPY CHICKEN SANDWICH

House-breaded chicken breast dipped in spicy garlic sauce, romaine, tomato, red onion, house aioli on a pub bun **17**
Add avocado **2** | Add bleu cheese **1.5**

EPIC SUB

Pepperoni, salami, pepper jack, slaw, olive tapenade, Italian dressing, served on a toasted hoagie **17**

REUBEN

Corned beef, sauerkraut, Russian dressing, fried onions, roasted jalapeño, Swiss on rye **17.5**

PRIME RIB DIP

Thin-sliced slow roasted beef prime rib, Swiss, horseradish aioli, caramelized onion, sautéed mushroom on grilled French baguette, with garlic rosemary au jus **18**

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.

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

Jim Thorpe

(Home) PLATES

BEER BATTERED FISH & CHIPS

Fresh Washington state rock cod, coleslaw, tartar sauce, lemon, served with EPIC fries **19**



BLACKENED CHICKEN MAC 'N' CHEESE

Cavatappi pasta, fontina cheese sauce, garlic, andouille sausage, blackened chicken, green onion **20**

CARAMELIZED ONION MEATLOAF

Brown gravy, bacon jam, mashed potato, seasonal vegetable **22**

GRILLED SALMON

Fresh grilled salmon drizzled with honey pepper glaze, served with black and white rice and seasonal vegetables **26**

DESSERT

HUCKLEBERRY CHEESECAKE

Huckleberry compote, vanilla Chantilly **7**

CARAMEL POP SUNDAE

Brown butter blondie, buttered popcorn ice cream, caramel corn, honey roasted peanuts, caramel sauce **8**

APPLE PIE

Caramel sauce, vanilla Chantilly **8**

CHOCOLATE CAKE

Gluten Free, dark and white chocolate layered cake, vanilla Chantilly **8**

GRUBBY HUBBY

Chocolate chip-marshmallow-salt 'n' vinegar chip-pretzel cookie, chocolate stout ice cream, chocolate sauce **10**

“ Food, there's no greater gift.

Dikembe
Mutombo