

APPETIZERS

PRETZEL STICKS \$14

Four warm and salty Pretzel Sticks served with housemade IPA Mustard

FRIED PICKLES \$14

Crispy Dill Pickle Chips coated in cornmeal breading with a hint of spice and a side of housemade Chipotle Aoli

FRENCH FRIES \$9

A generous portion of our crispy Beer Battered French Fries Add Garlic Parmesan +\$2, Chili Cheese & Onion +\$4

TATER TOTS \$9

A generous portion of our classic, crunchy Tater Tots Add Garlic Parmesan +\$2, Chili Cheese & Onion +\$4

SALAD & SOUP

CAESAR SALAD \$12

Chopped Romaine tossed with housemade Caesar Dressing, shredded Parmesan and Croutons, Add Chicken +\$5, Shrimp +\$7, Steak +\$8, Salmon +\$8, Crab Cakes +\$8

HUNGARIAN MUSHROOM SOUP Cup \$6 / Bowl \$9

HEARTY BEEF & BEAN CHILI

Cup \$6 / Bowl \$9

BASKETS

SHRIMP & FRIES \$20

Alaskan Amber Beer Battered Shrimp served French Fries, Cocktail Sauce and Tartar Sauce

COD & FRIES \$20

Four pieces of crispy Alaskan Amber Beer Battered Cod served with French Fries and Tartar Sauce

BURGERS

Served with a side of Beer Battered French Fries or Coleslaw

Substitute Tater Tots, Onion Rings, Salad, or Soup +\$2.50 Substitute your Beef Burger for Chicken Breast +\$1, Beyond Burger +\$4

CREEKBEND BURGER \$16

½ LB Beef Burger with Cheddar Cheese served on a toasted Brioche Bun. Add your choice of toppings: Lettuce, Tomato, Onion Fried Egg, Mushroom, Jalapeno +\$2 Bacon, Onion Rings, Ham +\$3

S FIG & GOAT CHEESE BURGER \$19

 $\frac{1}{2}$ LB Beef Burger topped with Fig Jam, melted Goat Cheese, Balsamic Onions, Lettuce, and Tomato on a toasted Brioche Bun

COWBOY CHEESEBURGER \$19

½ LB Beef Burger topped with housemade Onion Rings, Bacon, BBQ Sauce, Cheddar, Lettuce and Tomato on a toasted Brioche Bun

SANDWICHES

Served with a side of Beer Battered French Fries or Coleslaw

Substitute Tater Tots, Onion Rings, Salad, or Soup +\$2.50

REINDEER SAUSAGE BRATWURST \$16

Grilled Reindeer Sausage Bratwurst topped with carmelized Beer Onions and housemade IPA Mustard and housemade Jalapeno Relish served on a Hoagie Bun

BUFFALO CHICKEN PHILLY \$18

Grilled Chicken Breast topped with Beer Onions, Lettuce, Tomato, Ranch, Blue Cheese Crumbles and spicy Buffalo sauce served on a toasted French Hoagie

C PHILLY CHEESESTEAK \$17

Tender grilled Beef with carmelized beer Onions, White American Cheese, and Philly sauce served on a toasted French Hoagie

CRAB CAKE SANDWICH \$20

Locally sourced Crab Cake deep fried to crispy perfection topped with Spinach, Tomato and housemade Lemon Dill sauce served on a Toasted Brioche Bun

SALMON BLT \$20

Grilled Alaskan Salmon Fillet topped with Bacon, Lettuce, Tomato, Onion and Wasabi Mayo on a toasted Brioche Bun

TACOS

Served as Three Tacos in warm Flour Tortillas with a side of Tortilla Chips and housemade Salsa

BEER BATTERED SHRIMP \$20

Alaskan Amber Beer Battered Shrimp topped with housemade Asian Slaw, pickled Onions and a drizzle of Bang Bang sauce

BEER BATTERED COD \$20

Alaskan Amber Beer Battered Cod topped with housemade Asian Slaw, pickled Onions and a drizzle of Bang Bang sauce

*Gluten Free Buns available

Creekbend Favorites

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.