



APPETIZERS

CRAB CAKES \$17

Two locally sourced Crab Cakes deep fried to crispy perfection served on a bed of Arugula and topped with our housemade Lemon Dill sauce

CREEKBEND SHRIMP \$17

Alaskan Amber Beer Battered Shrimp tossed in our Creekbend Signature Sauce topped with housemade Ranch

PRETZEL STICKS \$13

Four warm and salty Pretzel Sticks served with housemade IPA Mustard

FRIED PICKLES \$13

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

WHITE CHEDDAR CHEESE CURDS \$13

Breaded White Cheddar Curds served with Marinara or housemade Ranch dipping sauce

JALAPEÑO POPPERS \$12

Breaded Jalapeno Poppers filled with Cream Cheese and served with housemade Ranch dipping sauce

FRENCH FRIES \$8

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

TATER TOTS \$8

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

CHIPS & SALSA \$6

Classic Tortilla Chips served with a side of our fresh, fire-roasted housemade Salsa

SALADS

CAESAR SALAD \$11

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

BALSAMIC BACON BLUE WEDGE \$14

Head of Romaine topped with Blue Cheese Crumbles, Bacon, Onion, Tomato and Balsamic Dressing, Add Chicken +\$5, Shrimp +\$7, Steak +\$8, Salmon +\$8, Crab Cakes +\$8

HOPE SPRINGS SALAD \$16

Spring Mix with Cucumber, Cherry Tomatoes, Pickled Red Onion, Dried Cranberries & Pecans, Goat Cheese lightly tossed in our housemade Champagne Vinaigrette, Add Chicken +\$5, Shrimp +\$7, Steak +\$8, Salmon +\$8, Crab Cakes +\$8, Chicken Salad +\$6

BREAKFAST

All breakfast is available until 12PM Noon

HOPE SUNRISE BREAKFAST \$16

Two Eggs any Style, your choice of Bacon or Sausage, Breakfast Potatoes and Toast, Add Salmon +\$8, Steak +\$8, Crab Cakes +\$8

BACKPACKER'S SANDWICH \$13

Your choice of Bacon, Sausage or Ham with a Fried Egg and Cheddar served on a toasted English Muffin with a side of Breakfast Potatoes

BISCUITS & GRAVY \$14

Three Buttermilk Biscuits, smothered in Sausage and Bacon Gravy, Add Two Eggs +\$3

VEGGIE SCRAMBLE \$16

Onion, Peppers, Mushrooms, Potatoes, Tomato, Scrambled Eggs, and side of Toast

FRENCH TOAST \$14

Three pieces of Texas Toast dipped in our housemade blend of egg and spices and grilled to golden perfection Add Two Eggs +\$3

BALDY'S BREAKFAST TACOS \$17

Three Tacos with Sausage, Peppers and Onions, Scrambled Eggs and shredded Cheddar, served in warm Flour Tortillas with a side of Breakfast Potatoes, Sour Cream and fresh housemade Salsa

COUNTRY FRIED STEAK \$20

Country Fried Steak smothered in Country Gravy, served with Two Eggs any style, Buttermilk Biscuit and Breakfast Potatoes

REINDEER SAUSAGE SCRAMBLE \$17

Reindeer Sausage, grilled Onions, Breakfast Potatoes, Scrambled Eggs and Cheddar Jack Cheese, and Toast

COUNTRY EGGS BENEDICT \$19

Crispy Chicken Tenders served with Two Biscuits, Breakfast Potatoes and Two Eggs any style smothered in Country Gravy

STEAK & EGGS \$24

Grilled 6 oz. Sirloin Steak served with Breakfast Potatoes, Two Eggs any style and a side of Toast

Chef's Famous CHICKEN WINGS

Big ol' Chicken Wings tossed in your favorite housemade sauce, served with Celery and Ranch or Blue Cheese, a Creekbend Favorite!

Sauce Options:

CREEKBEND SIGNATURE
GARLIC PARMESAN
MEDIUM BUFFALO

GARLIC HONEY SOY
GOLD RUSH SAUCE

TRADITIONAL

6 wings... \$13

12 wings... \$19

18 wings... \$24

BONELESS

6 wings... \$10

12 wings... \$15

18 wings... \$20

SOUPS

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

CHILI Cup \$6 / Bowl \$9

BASKETS

Served with a side of Beer Battered French Fries, Coleslaw, or Potato Salad
Substitute Tater Tots, Onion Rings, Salad, or Soup +\$2.50

TRADITIONAL WINGS & FRIES \$17

Six Traditional Chicken Wings served with Blue Cheese or Ranch, Celery Sticks and French Fries, tossed in your choice of Medium Buffalo, Garlic Parmesan, Garlic Honey Soy, Gold Rush Sauce, or Creekbend Signature Sauce

BONELESS WINGS & FRIES \$15

Six crunchy Boneless Chicken Wings served with Blue Cheese or Ranch, Celery Sticks and French Fries, tossed in your choice of Medium Buffalo, Garlic Parmesan, Garlic Honey Soy, Gold Rush Sauce, or Creekbend Signature Sauce

SHRIMP & FRIES \$18

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

CAPTAIN'S BASKET \$23

Two pieces of Alaskan Amber Beer Battered Cod, Four pieces of Alaskan Amber Beer Battered Shrimp, and a locally sourced Crab Cake deep fried to crispy perfection served with French Fries and Tartar Sauce

BURGERS

Served with a side of Beer Battered French Fries, Coleslaw, or Potato Salad
Substitute Tater Tots, Onion Rings, Salad, or Soup +\$2.50
Substitute your Beef Burger for Chicken Breast +\$1, Beyond Burger +\$4

CREEKBEND BURGER \$15

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

FIG & GOAT CHEESE BURGER \$18

½ LB Beef Burger topped with Fig Jam, melted Goat Cheese, Balsamic Onions, Lettuce, and Tomato on a toasted Brioche Bun

MUSHROOM SWISS BURGER \$16

½ LB Beef Burger topped with Grilled Mushrooms, Swiss Cheese, Lettuce, and Tomato on a toasted Brioche Bun

COWBOY CHEESEBURGER \$18

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

JALAPEÑO BURGER \$16

½ LB Beef Burger topped with grilled Jalapeno, Chipotle Aoli, Pepper Jack, Lettuce, Tomato, and Onion on a toasted Brioche Bun

BACON BLUE BURGER \$17

½ LB Beef Burger topped with melty Blue Cheese Crumbles, A1 Sauce, and Beer Onions on a toasted Brioche Bun

SANDWICHES

Served with a side of Beer Battered French Fries, Coleslaw, or Potato Salad
Substitute Tater Tots, Onion Rings, Salad, or Soup +\$2.50

SALMON BLT \$20

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

MOUNTAIN VIEW CLUB \$16

Turkey, Ham, Bacon, Lettuce, Tomato Sliced Cheddar and Mayo served on Toasted Sourdough

REINDEER SAUSAGE BRATWURST \$15

Grilled Reindeer Sausage Bratwurst topped with caramelized Onions and housemade IPA Mustard served on a Hoagie Bun

CRAB CAKE SANDWICH \$19

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

BBQ PULLED PORK SANDWICH \$17

House braised Pulled Pork, toasted Brioche Bun, Sauce enough said

PHILLY CHEESESTEAK \$16

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

BUFFALO CHICKEN PHILLY \$16

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

EAST COAST CHICKEN SALAD \$16

Housemade Chicken Salad with Pecans, Dried Cranberries, and Granny Smith apples, served on Toasted Sourdough

GYRO \$17

Tender Slices of Gyro meat with housemade Tzatziki sauce, Tomato and pickled Red Onion, served in a warm Greek Flatbread

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 pickled Onions, housemade Slaw, chopped Scallions and Avocado Crema

BEER BATTERED COD \$20

Alaskan Amber Beer Battered Cod topped with pickled Onions, housemade Slaw, chopped Scallions and Avocado Crema

PULLED PORK \$20

Housebraised Pulled Pork topped with Slaw, candied Jalapenos, and housemade Gold Rush Drizzle

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

*Gluten Free Buns available



Creekbend Favorites

*Parties of 6 or more will have an 18% gratuity service charge