



## TO - G O M E N U

### STARTERS

#### **SMOKED WINGS (6) 14**

juniper jerk marinade, Cascade Pool sauce, scallions, peanuts

#### **SHRIMP COCKTAIL (6) 15**

tomato, horseradish, chimichurri, lemon

#### **BBQ PORK EMPANADAS (4) 15**

seasonal pickles, salsa roja

### SOUP + SALADS

#### **SMOKED STEELHEAD CHOWDER 15**

corn, potatoes, pickled jalapeño, fried saltine crumble

#### **ROASTED BEETS 16**

pickled rhubarb, goat cheese, puffed wild rice, shiso, spruce tip vinaigrette

#### **LITTLE GEM WEDGE 15**

blue cheese, bacon, pickled green tomato, red onion, everything bagel spice, Brasada sauce

#### **TENDER GREENS 15**

Boundless Farm greens, strawberries, hazelnut granola, champagne poppy vinaigrette

### LARGE PLATES

#### **HALIBUT FISH + CHIPS 25**

coleslaw, pickled summer squash, remoulade, lemon, fries

#### **RANCH SANDWICH 19**

smoked turkey, ham, bacon, lettuce, pickled green tomato, mayo, sweet potato fries

#### **BRASADA BURGER 22**

smokey mushrooms, provolone, Ranch pickles, Cascade Pool sauce, butter lettuce, fries

#### **MEATBALLS 25**

wild mushroom peppercorn sauce, polenta nuggets, chimichurri

#### **BUCATINI 28**

beef bolognese, smoked onions, pickled peppers, crispy alliums, parmesan

#### **12OZ NEW YORK STRIP 39**

charred broccolini, crispy potatoes, hazelnut romesco

### SIDES

8

**FRENCH FRIES | SWEET POTATO FRIES | ONION RINGS | CRISPY POTATOES**

*Select menu items can be modified to accommodate dietary restrictions. Please ask your server.*

*Consuming raw or uncooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



RANGE  
RESTAURANT & BAR

## BEVERAGES

### COCKTAILS

#### SMOKE & HAMMER 16

Buffalo Trace Bourbon, housemade old fashioned syrup, smoke top with oak and maple wood

#### ARMY/NAVY 15

gin, housemade orgeat, lemon juice, bitters

#### FULL SWING 16

Reposado Tequila, coconut cream, Brasada sage, lime juice, absinthe rinse, cardamom bitters, Hawaiian black salt rim

#### BRASADA BATCH MANHATTAN 16

Elijah Craig Rye, housemade bitters, port, sweet vermouth, barrel aged

#### GRANT 16 15

vodka, St Germain, pear puree, housemade ginger syrup, lemon juice

#### ESPRESSO MARTINI 16

vodka, Mr. Black cold brew coffee, fresh espresso

### MOCKTAILS

#### SHRUB & SODA seasonal shrub + soda water 6

#### LAVENDER HONEY lemon, lavender honey, fresh pressed apple cider 8

#### THE SHIRLEY housemade grenadine, lemon, soda water 8

### DRAUGHT BEER & CIDER

#### ROTATING SEASONAL TAPS ask your server about our offerings 7

#### IPA Boneyard Brewing, Bend, OR 6.5%, 70 IBU 8

#### STOUT Crux Fermentation Project, Bend, OR 14%, 70 IBU 9

#### SEASONAL CIDER Avid Cider Company, Bend, OR 6.2% N/A IBU 8

#### HAZY IPA Ecliptic Brewing, Portland, OR 6.5%, 45 IBU 8

#### PILSNER Pfriem Brewing, Hood River, OR 4.9%, 35 IBU 8

### WHITE WINE BY THE GLASS | BOTTLE

#### PROSECCO Caposaldo Brut, Italy, NV 11 | 43

#### SPARKLING WINE Roederer Estate, CA, NV 15 | 59

#### SAUVIGNON BLANC Squealing Pig, Marlborough, NZ 14 | 55

#### PINOT GRIS Anne Amie, Willamette Valley, OR, 2022 14 | 55

#### CHARDONNAY Routestock, Sonoma Coast, CA, 2022 14 | 55

#### CHARDONNAY Lange Winery, Brasada Ranch Cuvee, Willamette Valley, OR 2020 15 | 59

#### ROSE OF PINOT NOIR Stoller Family Estate, Willamette Valley, OR, 2022 11 | 43

### RED WINE BY THE GLASS | BOTTLE

#### PINOT NOIR Lange Winery, Brasada Ranch Cuvee, Willamette Valley, OR, 2022 14 | 55

#### PINOT NOIR Domaine Drouhin, "Row 503", Willamette Valley, OR, 2021 15 | 59

#### CABERNET SAUVIGNON Josh Phelps, "Grounded", Napa Valley, CA, 2020 14 | 55

#### CABERNET SAUVIGNON Les Traverses, Languedoc-Roussillon, (France), 2022 15 | 59

#### BLEND Daou Vineyards, "Pessimist", Paso Robles, CA, 2021 16 | 63

#### BLEND Gundlach Bundschu "Mountain Cuvee" Sonoma County, CA 2021 15 | 59