

Entrees

The Mac Attack **\$17.50**

pulled pork, red peppers, caramelized onions, peppered bacon and parmesan.

Plain Mac & Cheese **\$9.50 Cup \$15.00 Bowl**

as is, or add cajun or jalapeno seasoning

Chicken Strips & Fries **\$16.50**

House-breaded chicken breast strips and hand-cut fries served with house-made ranch.

Steelhead Fish Tacos **\$17.50**

Blackened Steelhead fillet with our house blend Cajun seasoning, cabbage, salsa verde, and chipotle sour cream, served with black bean dip and chips.

Smoked Chicken Linguini **\$18.00**

Linguini noodles with bell peppers, cherry tomatoes and mushrooms cooked in a creamy garlic sauce topped with house smoked chicken.

Steak & Fries **\$18.50**

8oz. Teres Major steak topped with house made chimichurri sauce and served with hand-cut fries.



Appetizers

Garlic Twists **\$8.00**

Four hand-twisted garlic bread sticks served with house red sauce.

Fried Pickles **\$11.00**

Southern fried dill pickle chips served with cayenne aioli.

Stoney Fries **\$13.00**

Hand-cut fries topped with peppered bacon, chipotle sour cream, shredded cheese, and green onions.

Hummus Plate **\$15.00**

Creamy house made garlic hummus served with assorted fresh veggies and pita bread

Cheesy Bread **\$9.00**

House-made garlic bread, mozzarella, and fresh herbs served with house red sauce.

Chicken Wings **\$11.50**

Tossed with your choice of BBQ, buffalo, sweet chili, Korean BBQ, hot honey, salt & vinegar, BBQ dry rub

Quesadilla Supreme **\$15.50**

Oaxaca cheese, black beans, pico de gallo, and salsa verde stuffed quesadilla served with chipotle sour cream & fire-roasted tomato salsa. ADD CHICKEN OR PULLED PORK \$2.00

Beverages

Iced Tea or Hot Tea **\$2.50**

Stash Tea

Coffee **\$2.25**

South Fork Coffee Company

Soda & Juice **\$3.00**

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew,

Mug Root Beer, Squirt, Sierra Mist

Apple Juice, Orange Juice, Cranberry Juice, Lemonade

Very Berry Lemonade **\$3.50**

Raspberry, Strawberry, or Blackberry puree. Includes 1 refill.

Salads

House Side Salad **\$7.25**

Cucumbers, cherry tomatoes, red onions, and house-made croutons over mixed greens.

Caesar Salad **\$12.50**

Chopped romaine lettuce with shredded parmesan cheese and house-made croutons tossed in house-made Caesar dressing. ADD GRILLED CHICKEN \$4.00

The Wedge **\$13.50**

Iceberg lettuce wedge smothered in house made ranch dressing topped with blue cheese crumbles, diced bacon, cherry tomatoes and roasted hazelnuts.

*House-Made Dressings
ranch, creamy gorgonzola,
balsamic vinaigrette, thousand island, honey
dijon, Caesar, & strawberry vinaigrette.*

Grilled Chicken Cobb **\$16.25**

Peppered bacon, hardboiled egg, cherry tomatoes, avocado, red onion, crumbled gorgonzola cheese, and house-made croutons over mixed greens.

***Split plate charge of \$3, extra plate no charge.*

**Eating undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.*



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370 Main Street
Independence, OR 97351
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Specialty Pizza Pies

Willamette **\$16.25 / \$23.50**

tomato sauce, mozzarella, pepperoni

Columbia **\$18.00 / \$28.00**

tomato sauce, mozzarella, salami, pepperoni, italian sausage, black olives, bell pepper, shiitake mushrooms

Metolius **\$17.00 / \$26.00**

tomato sauce, fresh mozzarella, basil, garlic infused olive oil

John Day **\$18.00 / \$28.00**

garlic infused olive oil, mozzarella, salami, pancetta, green olives, shiitake mushrooms, basil

Umpqua **\$17.50 / \$27.00**

tomato sauce, mozzarella, chicken, bacon, fresh tomatoes, black olives, green onions

Grand Ronde **\$18.00 / \$28.00**

creamy garlic sauce, mozzarella cheese, smoked chicken, red onion, cherry tomato, and bacon topped with red pepper flakes and grated parmesan

Balsamic & Olive Oil Crust Dippers \$2

House-Made, Hand-Tossed Crust

Regular 12" Large 16"

Gluten-Free Crust

12" Add \$4 / 16" Add \$6

Santiam **\$16.25 / \$23.50**

tomato sauce, mozzarella, ham

Rogue **\$17.50 / \$27.00**

tomato sauce, mozzarella, pepperoni, linguica, banana peppers

Deschutes **\$17.50 / \$27.00**

pesto, mozzarella, chicken, artichoke hearts, green olives, bell pepper

Sandy **\$18.00 / \$27.50**

tomato sauce, mozzarella, goat cheese, linguica, shiitake mushrooms, banana peppers

McKenzie **\$17.00 / \$26.00**

pesto, fresh mozzarella, shiitake mushrooms, artichoke hearts, green olives, green onions, basil

Crooked River **\$18.00 / \$28.00**

BBQ and red sauce blend, mozzarella cheese, chicken, and bacon topped with crispy onion straws and green onions

Create Your Own Pizza

House-Made, Hand-Tossed Crust Regular 12" \$11.50 / Large 16" \$18.50 + toppings

Gluten-Free Crust 12" Add \$4 / 16" Add \$6

House-Made Sauce

traditional marinara / basil pesto / garlic infused olive oil

Premium Toppings

Meats **\$3 Each**

pepperoni, Italian sausage, linguica, ham, chicken, pancetta, bacon, anchovies*

Cheese **\$2.50 Each**

mozzarella, fresh mozzarella, goat cheese, crème fraiche, blue cheese, vegan cheese

Veggies **\$1.50 Each**

shiitake mushrooms, fresh tomatoes, artichoke hearts, black beans, pineapple, red onions, green onions, bell peppers, banana peppers, jalapeno peppers, black olives, green olives, basil, cilantro

Burgers

All burgers are made with 1/3 lb. Northwest beef patties, cooked medium-well, and served with our hand-cut fries and harissa ketchup.

Gilga-burger **\$16.50**

Tillamook cheddar cheese with lettuce, tomato, white onion, sliced dill pickle, and Pacific Crush IPA aioli on a grilled brioche bun.

Fire-House Burger **\$17.50**

Tillamook pepper jack cheese, peppered bacon, avocado, white onion, house-pickled jalapenos, and cayenne aioli on a ciabatta roll.

Gorgonzola Burger **\$17.50**

Peppered bacon, crispy fried onions, lettuce, crumbled gorgonzola cheese, and blue cheese served on a grilled brioche bun.

Guacamole Bacon Burger **\$17.75**

House-made guacamole, peppered bacon, Tillamook cheddar cheese, lettuce, tomato, and Pacific Crush IPA aioli on a grilled brioche bun.

Campus Burger **\$17.50**

Peppered bacon, crispy fried onions topped with Tillamook cheddar cheese and Mamba BBQ sauce served on Texas toast.

Woods Burger **\$17.75**

Sauteed shiitake mushrooms, rosemary garlic butter, crispy fried onions, lettuce topped with swiss cheese, and Pacific Crush IPA aioli served on a grilled brioche bun.

River Burger **\$17.75**

Fresh mozzarella, Mama Lil's sweet hot pickled peppers, lettuce, and pesto aioli on a grilled brioche bun.

Additions \$2

egg, peppered bacon, avocado, or Top Hat shiitake mushrooms

Gluten-Free Bun \$1

Field Roast Veggie Patty \$2

Sandwiches

Pulled Pork **\$16.50**

House-smoked pulled pork tossed with house-made Mamba BBQ sauce topped with pickle coleslaw on Texas toast.

The Cuban **\$17.25**

House-smoked pulled pork with sliced ham, peppered bacon, Tillamook swiss cheese, sliced dill pickles, and dijon mustard on a ciabatta roll served with mojo dipping sauce.

Grilled Chicken Bacon Ranch **\$17.00**

Tillamook swiss cheese, peppered bacon, lettuce, tomato, and house-made ranch dressing on Texas toast.

Grilled Spicy Chicken **\$17.25**

Tillamook pepper jack cheese, peppered bacon, tomato, house-pickled jalapenos, white onion, and cayenne aioli on a ciabatta roll.

