

K-BAR

Est. 2013

STEAK HOUSE

COCKTAILS

MARIONBERRY MULE \$9.50

Oregon Marionberry Vodka, Fresh Lime Juice, Ginger Beer

CLASSIC OLD FASHIONED \$10.00

Bulleit Bourbon, Proof Old Fashioned Syrup, Orange Bitters

SOUTHERN PEACH LONG ISLAND ICED TEA \$10.00

Tanqueray Gin, Tito's Vodka, Bacardi Rum, Peach Schnapps, House-made Sweet & Sour

COCONUT RUM MOJITO \$9.50

Malibu Rum, Coconut Puree, Fresh Mint and Lime, Soda Water

KBAR SCREWDRIVER \$6.00

Forest Grove OR-based DL Franklin Vodka, Fresh Squeezed Orange Juice

BOURBON PEACH SMASH \$10.75

1792 Small Batch Bourbon, Peach Schnapps, Brown Sugar Syrup, White Peach Purée, Soda Water, Mint, Lemon

BOSTON SOUR \$9.00

Maker's Mark Bourbon, Fresh Lemon Juice, House-made Simple Syrup, Finished with Egg White

MANGO HABAÑERO MARGARITA \$10.00

Mango and Habañero Puree, House-made Sweet & Sour, Triple Sec, Fresh Lime, Cazadores Silver Tequila

HOT BUTTERED RUM \$7.50

House-made Fall-Spiced Batter, Bacardi Gold Rum

ON TAP

Ask Server for Today's Draft Selections

BOTTLED BEER

Deschutes Black Butte Porter

Budweiser

Bud Light

Coors

Coors Light

Corona

Widmer Hefeweizen

Modelo

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STEAK HOUSE

STARTERS

SEARED SCALLOPS

Applewood Smoked Bacon and Wild Mushroom Ragout
\$23

CHILLED LOBSTER TACOS

Crispy Corn Tortillas Filled with Lobster Meat, Pineapple Salsa
and Avocado Cream
\$16

ROASTED PORTABELLA MUSHROOM RAVIOLI

Garlic Cream Sauce and Balsamic Drizzle
\$13

SALADS

CAESAR SALAD

Romaine Hearts, Garlic Crostini, Aged Parmigiano-Reggiano
\$12

ICEBERG WEDGE SALAD

House-Made Bleu Cheese Dressing, Red Onions, Applewood Smoked Bacon,
Rogue Creamery Smoked Bleu Cheese
\$12

ROASTED BEET SALAD

Mixed Greens, Macadamia Nut-Crusted Goat Cheese, Balsamic Reduction
\$14

ENTREES

All entrées served with choice of soup du jour or salad

PORK FLAT IRON

Roasted Brussels Sprouts, Bleu Cheese Mashed Potatoes, Memphis Dry Rub
\$28

BLACKENED HALIBUT

Roasted asparagus, Yukon Gold Mashed Potatoes, pickled cucumber and onion, roasted red
pepper coulis, micro cilantro
\$39

JUMBO SCALLOPS

Sautéed mushrooms, wild rice medley, saffron cream sauce
\$42

FILET MIGNON

Charbroiled to order and served with seasonal vegetables and choice of starch
8 oz Regular \$47 6oz Petite \$40

16 oz RIBEYE STEAK

Charbroiled to order and served with seasonal vegetables and choice of starch
\$50