# Light Fare

Pretzel Twist

\$10

Made by OCCI to support culinary students. Served with beer cheese and mustard dip.

House-cut Fries

\$7

Small side seasoned fries

Poutine

\$13

House-cut fries topped with Facerock cheese curds and a rich vegetarian gravy.

Fried Oysters

\$14

Local Clausen oysters, fried in a parmesan breading. Served with a smoky aioli dip.

Fried Calamari

Panko breaded and fried crispy. Served with a sweet chili aioli.

Mac & Cheese

\$12

Fusilli noodles in a house-made creamy cheddar cheese sauce and topped with toasted breadcrumbs. Add bacon \$3.50

Fish & Chips

\$16

Beer battered pacific cod. Served with house-cut fries, a tangy slaw, and tartar sauce.

Hot Honey Chicken

\$14

Lightly breaded chicken breast strips. Fried crispy and tossed in a hot honey sauce. Served with fries and a tangy slaw.

Bread & Butter

\$5

House-made baguette served with whipped seasoned butter.

Soups & Salads

Soup of the Day Cup | \$6 Bowl | \$8 Served with house-made bread.

Clam Chowder Cup | \$7 Bowl | \$11 Served with house-made bread.

House Salad Side| \$5 Full| \$10

Spring mix with red onion, tomato, and cucumber tossed in a lemon vinaigrette. Add seared chicken breast \$4

Side| \$6 Full| \$13 Caesar Salad

Crisp romaine, parmesan, and housemade croutons tossed in Caesar dressing. Add seared chicken breast \$4

Strawberry Salad

\$14

Spring mix with red onion, strawberries, Almonds, and feta cheese tossed in a poppyseed dressing. Add chicken breast \$4

# Burgers & Sandwiches

All burgers feature a 1/3 lb. premium patty, served on a house-made bun with our burger sauce. Served with house-cut fries. Make it a double \$5, Gluten-free bun \$3, Add bacon \$3.50

Veggie Burger

\$15

Vegan patty with horseradish white cheddar cheese, lettuce, tomato, pickle, and red onion.

Bacon Bleu Burger

\$19

Beef patty with applewood bacon, smoky bleu cheese, lettuce, tomato, pickle, and red onion.

Mushroom Swiss Burger

Beef patty with sautéed mushrooms, Swiss cheese, lettuce, tomato, pickle, and red onion.

The North Forty

\$17

Beef patty with smoked gouda cheese, lettuce, tomato, and crispy fried onion.

Western BBQ Bacon

\$18

Beef patty with applewood bacon, cheddar cheese, BBQ sauce, lettuce, tomato, pickle, and crispy fried onion.

Sweet Heat Burger

\$18

Beef patty with horseradish chive white cheddar cheese, jalapeno jam, lettuce, tomato, red onion, and hot pickles.

Classic Cheeseburger

\$16

Beef patty with cheddar cheese, lettuce, tomato, pickle, and red onion.

Hot Honey Chicken Sandwich

\$14

Crispy chicken breast filet tossed in hot honey with smoked gouda cheese, jalapeno jam, lettuce, tomato, red onion, and hot pickles on house-made baguette.

Crispy Cod Sandwich

\$15

Crispy fried pacific cod served on housemade baguette with tartar sauce, lettuce, pickle, and red onion.

Automatic gratuity of 20% will be added to groups of 10 or more.



http://www.northfortybeer.com/ (541)393-2623



2076 Sherman Ave., North Bend. Or. 97459

# **STARTERS**

### PRETZEL TWIST

\$10

Made by OCCI to support culinary students. Served with beer cheese and mustard dip.

POUTINE

\$13

House-cut fries topped with Facerock cheese curds and a rich vegetarian gravy.

#### FRIED OYSTERS

\$14

Local Clausen oysters fried in a parmesan breading. Served with a smokey aioli.

#### FRIED CALAMARI

\$13

Tubes and Tentacles, panko breaded and fried crispy. Served with a sweet chili aioli.

### MAC & CHEESE

\$12

Fusilli noodles in a creamy cheddar cheese sauce. Add bacon | \$3.50

# **ENTREES**

^ Served with toasted baguette

### ALFREDO PASTA^

\$17

Linguini pasta in a creamy rich alfredo sauce. Add Sauteed mushrooms | \$3.50, Sauteed shrimp | \$6, Seared chicken breast | \$4.

### BRAISED BEEF TIPS ^

\$17

Stout braised beef over a creamy cheddar cheese polenta. Topped with crispy fried onions.

# SHRIMP & GRITS^

\$16

Sauteed shrimp with Cajun butter and scallions served over cheesy grits.

## FISH AND CHIPS

\$18

Beer battered Pacific cod. Served with roasted red potatoes, a tangy slaw, and tartar sauce.

#### HOT HONEY FRIED CHICKEN STRIPS

\$16

Lightly breaded chicken breast strips. Fried crispy and tossed in a hot honey sauce. Served with house-cut fries and a tangy slaw.

#### SIRLOIN STEAK

\$29

8oz Top Sirloin steak served over a creamy carrot puree, with roasted red potatoes and a demi-glace.

#### SURF & TURF

\$35

8oz Top Sirloin steak with sauteed shrimp served over a creamy carrot puree, with roasted red potatoes and a hollandaise sauce.

# SOUPS, SALADS, & SIDES

All soups served with house-made bread

SOUP OF THE DAY

Cup |\$6, Bowl |\$8

**CLAM CHOWDER** 

Cup |\$7, Bowl |\$11

HOUSE SALAD

Side |\$5, Full |\$10

Spring mix with red onion, tomato, and cucumber tossed in a lemon vinaigrette. Add seared chicken breast | \$4

#### CAESAR SALAD

Side |\$6, Full |\$13

Crisp romaine, parmesan, and croutons tossed in Caesar dressing. Add seared chicken breast \$4

### STRAWBERRY SALAD

\$14

Spring mix and red onion tossed in a poppyseed dressing. Topped with strawberries, goat cheese, and almond slices.

### **HOUSE-CUT FRIES**

\$7

Side of seasoned fries.

#### BREAD & BUTTER

\$5

Side of house-made baguette and whipped butter

#### CHEESY POLENTA

\$5

Side of hot cheesy polenta

#### ROASTED RED POTATOES

\$6

Small side seasoned and roasted

# BURGERS

All burgers feature a 1/3 lb. premium beef patty, served on a house-made bun with our burger sauce. Served with house-cut fries. Make it a double|\$6, Gluten-free bun|\$3, Add bacon |\$3.50

### CHEESEBURGER\*

\$16

Cheddar cheese, lettuce, tomato, pickle, and red onion.

#### THE NORTH FORTY\*

\$17

Smoked gouda cheese, lettuce, tomato, and crispy fried onion.

### **BACON BLEU\***

\$19

Applewood bacon, smoky bleu cheese, lettuce, tomato, pickle, and red onion.

#### SWEET HEAT\*

\$18

Horseradish chive white cheddar cheese, jalapeno jam, lettuce, tomato, red onion, and hot pickles.

#### VEGETARIAN

\$15

Vegan patty, horseradish white cheddar cheese, lettuce, tomato, pickle, and red onion.