



SHAREABLES

SALMON CAKES.....15

Three salmon and bay shrimp cakes topped with lime-Dijon aioli.

PRETZEL.....8

Soft-baked pretzel served with beer cheese.

NACHOS.....15

Tortilla chips topped with cheddar, black beans, Pico, pickled onions & jalapeños, black olives, cilantro, cotija cheese, and sour cream.

Add-ons: Avocado +2, Chicken +6, Smoked Brisket +6

CHIPS & SALSA.....10

Tortilla chips served with house salsa, guacamole, and pickled jalapeños.

JALAPEÑO POLENTA CAKE.....10

Golden jalapeño polenta cake drizzled with honey and garnished with cilantro.

SALMON STRIPS.....15

Angel's Perch Amber beer-battered salmon served with house tartar sauce.

BONELESS CHICKEN BITES.....13

½-lb breaded chicken breast bites served with your choice of House Fire, General's, Spicy General's, or BBQ sauce.

FINGER STEAKS.....14

½-lb breaded finger steaks served with house cocktail sauce.

Add-ons: Soup, Salad, Fries +3 / Sweet Potato Fries, Onion Rings +5

ARANCINI.....11

Lightly fried risotto balls blended with garlic, parmesan, and chives, served with house basil pesto aioli.

Pairs well with: Molte Grazie Italian Pilsner

CHICKEN TAQUITOS.....13

Slow-cooked chicken wrapped in crispy fried corn tortillas over shredded lettuce, salsa fresca, cotija, and Mexican crema, garnished with pickled onions and jalapeños.

BURGER & PUB FAVORITES

Sides: Fries, Side Salad, Caesar Salad, House-Made Soup Upgrades: Sweet Potato Fries +2, Onion Rings +2

Substitutions: Gluten-Free Bun +2, Veggie Patty +2

SPICY BLACK & BLEU BURGER.....16

Blackened, flame broiled beef patty with melted bleu cheese crumbles, jalapeños, bacon, lettuce, tomato, red onion, and spicy mayo on a toasted brioche bun.

Pairs well with: Daggar Falls IPA

PUB BURGER.....14

Flame broiled beef patty with cheddar cheese, lettuce, tomato, red onion, and garlic mayo on a toasted brioche bun.

BRONCO BURGER.....16

Flame broiled beef patty with Powerhouse Porter BBQ, cheddar, crispy onion straws, bacon, lettuce, tomato, and red onion on a toasted brioche bun.

SALMON CLUB.....18

Grilled salmon with Swiss and cheddar, bacon, lettuce, tomato, and basil mayo on grilled ciabatta.

REUBEN.....16

House-roasted corned beef, Swiss, caramelized onions, sauerkraut, and 1000 Island on grilled rye.

Pairs well with: Angel's Perch Amber

BRISKET GRILLED CHEESE.....16

House smoked brisket with melted gouda and cheddar, sautéed mushrooms, arugula, and Woollybugger Wheat mustard aioli on grilled sourdough.

POWERHOUSE DIP.....17

Thin sliced, roasted New York steak cooked in Powerhouse Porter au jus with Swiss on grilled ciabatta, served with au jus.

Add-ons: Mushrooms, Onions, Jalapeños +1 each
Beer Cheese +2

TROLLEY CLUB.....16

House-roasted turkey, bacon, Swiss, lettuce, tomato, and house mayo on toasted sourdough.

PESTO CHICKEN SANDO.....16

Grilled chicken breast with Swiss, pesto, tomato, mayo, and spring mix on grilled ciabatta.

PORK SCHNITZEL SANDO.....16

House-breaded pork cutlet with Woollybugger Wheat mustard aioli, arugula, and lemon on a toasted brioche bun.

SALADS & MORE

Add-ons: Chicken +6 / Salmon +9 / Smoked Salmon +9

APPLE PECAN SALAD.....14

Spring mix tossed in balsamic vinaigrette with julienned apples, candied pecans, blue cheese crumbles. **Pairs well with: Lonesome Larry Lager**

CAESAR SALAD.....13

Romaine tossed in Caesar dressing with hardboiled egg, parmesan, and house croutons.

SOUTHWEST COBB.....14

Romaine topped with avocado, Pico, cheddar-jack cheese, roasted corn, pickled jalapeños, and tortilla strips.

SOUP & SALAD.....13

Choice of house or side Caesar salad with soup of the day.

COLE ROAD SALMON SALAD.....18

Romaine tossed in basil vinaigrette, topped with grilled salmon, cherry tomatoes, carrots, feta, and candied pecans.

MANDARIN ORANGE CHICKEN SALAD.....16

Shredded cabbage and romaine tossed with mandarin oranges, jalapeño, green onion, crispy rice noodles, and sesame soy vinaigrette, topped with candied sesame almonds and grilled chicken.

BLACK BEAN & RICE BOWL.....13

Black beans and steamed Calrose rice topped with Pico, sour cream, cotija cheese, and avocado, served with tortilla chips.

ENTRÉES

COMFORT CHICKEN BOWL.....16

Crispy fried chicken on garlic mashed potatoes, topped with cheddar and country corn gravy.

Add-ons: Bacon +2, Jalapeños +1

MEATLOAF DINNER.....18

Thick sliced ground chuck & Italian sausage meatloaf with house demi, garlic mashed potatoes, and roasted seasonal vegetables.

Pairs well with: Horsethief Hazy IPA

GRILLED SALMON.....24

Grilled salmon on garlic mashed potatoes with wilted arugula and finished with lemon butter sauce.

Pairs well with: Lonesome Larry Lager

SWEET SOY CHICKEN BOWL.....18

Boneless crispy chicken served with a warm cabbage and jalapeño slaw over steamed Calrose rice, drizzled with sweet soy sauce and sesame seeds.

BREWING AGAINST THE CURRENT SINCE 1996

Proudly independent and Idaho-owned, Sockeye Brewing has been crafting award-winning ales and lagers inspired by our region's pristine wild places, distinctive agriculture, and unique ways of life for the last 30 years.

From humble beginnings under Fred and Linda Schuerman, we've grown into a leading regional brewery, producing nearly 10k barrels per year and earning hundreds of awards along the way. Our beers are now available in AK, ID, MT, NV, OR and UT!

Our iconic flagship brew, Dagger Falls IPA anchors a menu of thoughtful beer inspired cuisine. Every pour and plate celebrate the heart of Idaho and our continued mission to offer memorable food and drink experiences. Thanks for joining us!

Here's to bold beer, great food, and even better company. Cheers!

NEW YORK STEAK.....28

Grilled New York steak on garlic mashed potatoes with garlic herb compound butter and roasted vegetables.

Add-ons: Grilled onions, Mushrooms +1

ROASTED PORK CHOP.....21

Soy ginger habanero marinated boneless pork chop served on jalapeño corn mash topped with corn salsa.

BANGERS & MASH.....18

Two braised and grilled beer brats, served on Woollybugger Wheat mustard mashed potatoes with house onion gravy.

SIDES

Fries.....6

Sweet Potato Fries.....8

Side House or Caesar Salad.....6

Onion Rings.....8

House Soup.....(Cup) 6 (Bowl) 8

DRINKS

Soda.....3

Coca-Cola Products

Sockeye HopWater.....3

Non-alcoholic sparkling water infused with Idaho grown Citra & Mosaic hops

Coffee.....3

Dawson Taylor Roasters

Milk.....3

2% or Chocolate *No Refills*

Tea.....3

Hot or Iced

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.