

# TALKING CEDAR

## FROM THE KITCHEN



### STARTERS & SALADS

**Roasted Pimento & Bacon Jalapeños** \$10  
oven-roasted fresh jalapeños, house-made pimento cheese, bacon crumbles, parmesan and green onions

**Dungeness Crab & Artichoke Dip** \$20  
Dungeness Crab, artichoke hearts, topped with melted gruyere cheese, served with toasted crostini

**Giant Pretzel** \$14  
giant soft pretzel, warmed and served with house-made pimento cheese and spent-grain mustard

**Fried Cheese Curds** \$14  
cheese curds, Talking Cedar ale beer batter, house-made ranch

**Crispy Pickles** \$11  
dill pickle chips, buttermilk, seasoned flour, house-made spicy aioli & ranch

**Onion Rings** \$12  
fried to order, served with house-made ranch

**Talking Cedar Whiskey BBQ Pulled Pork Sliders** \$17  
pulled pork tossed in house made Talking Cedar whiskey BBQ sauce served on warm slider buns

**Talking Cedar Wings** \$15  
fried drums and flats choice of mild spice, garlic parmesan, house made BBQ, or Honey Sriracha served with carrots, celery, house bleu cheese

**Smoked Salmon Dip** \$15  
smoked salmon mixed with cream cheese and chives served with chips

**Talking Cedar House Salad**  
mixed greens, tomato, cucumber, onion, cheese, croutons. choice of dressing (*ranch, bleu cheese, Caesar, red wine vinaigrette, thousand islands, and honey mustard also available*)  
Small - \$8 | Large - \$16

**Talking Cedar Caesar**  
romaine, house-made Caesar dressing, parmesan, croutons  
Small - \$8 | Large - \$16

**Talking Cedar Smoked Steak Salad** \$20  
8oz in house smoked steak, grilled and sliced and placed a top of mixed greens, tomato, cucumber, feta cheese, pickled onions, and red wine vinaigrette

**Fried Chicken Salad** \$18  
house made fried chicken, romaine, cheddar cheese, tomato, cucumber, croutons, and ranch

**Caprese Salad** \$17  
fresh tomato, basil, and mozzarella, over mixed greens with balsamic vinaigrette

**Soup of the Day**  
please consult your server or bartender for today's house soup  
Cup - \$6 | Bowl - \$10

#### ALLERGENS

Contains DAIRY

Contains FISH

Contains TREE NUTS

Contains GLUTEN

Contains EGGS

Contains SHELLFISH

Contains PEANUTS

Contains SOY

### BEVERAGES

**Sodas** \$4  
Pepsi\*, Diet Pepsi\*, Pepsi Zero Sugar\*, Starry, Mug Root Beer\*, Dr. Pepper\*

**Tropicana Lemonade** \$4

**Juice** - apple, cranberry or orange \$4

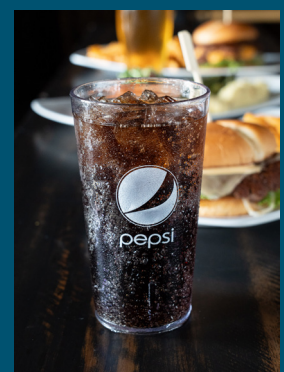
**Iced Tea** - Brisk, unsweetened \$4

**Milk** \$4

**Hot Tea** - Breakfast Blend, Earl Grey, Orange Spice, Chamomile Lemon, Jasmine, Green \$4

**Coffee** \$4  
Café d'Arte, regular or decaf

**Hot Chocolate** \$4  
with real whipped cream by request



# SANDWICHES & BURGERS

Sandwiches & Burgers are served with fries or a cup of our soup-of-the-day, and a pickle spear. Substitute a House Salad or Caesar Salad for +\$2. Substitute a gluten-free bun for +\$2. Substitute plant-based Impossible Burger for +\$2. Add bacon+\$3. Add extra patty +\$7.

<b>Grilled Cheese</b> 🍷🌿 chedder & pimento cheese, bacon, and tomato on sourdough	\$16	<b>Vegetarian Mushroom Burger</b> 🍷🌿🌱 Impossible Burger, sauteed mushrooms, caramelized onion, gruyere cheese, brioche bun	\$21
<b>Pastrami Rubeen Sandwich</b> 🍷🌿 pastrami, swiss cheese, sauerkraut, thousand island dressing on rye bread	\$17	<b>Talking Cedar Cheeseburger</b> 🍷🌿🌱 hand-smashed burger patty, white cheddar, lettuce, tomato, onion, house sauce, brioche bun.	\$18
<b>Fried Chicken Sandwich</b> 🍷🌿🌱 crispy fried chicken, bacon, gruyere cheese, lettuce, tomato, onion, ranch on a brioche bun	\$19	<b>Bourbon Bacon Burger</b> 🍷🌿🌱 hand-smashed burger patty, white cheddar, bacon, lettuce, tomato, fried onion, sauteed mushrooms, bourbon sauce, brioche bun	\$21
<b>Prime Rib Dip</b> 🌱🍷 house cooked thin sliced prime rib, gruyere cheese on a hoagie bun, served with a side of au jus	\$18	<b>Juicy Lucy</b> 🍷🌿🌱 two hand-smashed burger patties, house-made pimento cheese, lettuce, tomato, onion, house sauce, brioche bun.	\$23
<b>Distillers Burger</b> 🌱🍷 hand smashed burger patty ,T.C. Whiskey BBQ pulled pork, white cheddar, lettuce, tomato, fried onion brioche bun	\$21		

# MAINS

<b>PNW Salmon with Apple Cider Glaze*</b> 🍷🐟 pan-seared PNW Chinook Salmon, cider reduction, mashed potatoes, seasonal vegetables	\$32	<b>Mac - N - Cheese</b> 🌱🍷 gruyere, cheddar cheese sauce and pasta topped with toasted breadcrumbs	\$16	<b>Pub Ribeye *</b> 🍷 seasoned and seared 14 oz rib steak, garlic herb demi, mashed potatoes, seasonal vegetables	\$36
<b>Ale-Battered Pacific Cod &amp; Chips</b> 🌱🐟 Talking Cedar ale-battered and fried cod, house slaw, fries, tartar	\$22	<b>Chicken Fettuccine</b> 🌱🍷 fettuccine tossed in a creamy alfredo sauce topped with sliced grilled chicken, parmesan cheese	\$18	<b>Talking Cedar Bourbon Pork Chops</b> 🍷 2 bone in pork chops grilled and brushed with a Talking Cedar bourbon glaze topped with fried onions	\$30
<b>Fried Chicken</b> 🌱🍷 house made fried chicken with country gravy, mashed potatoes and seasonal vegetables.	\$22	<b>Homestyle Meatloaf</b> 🌱🍷 house-made meatloaf garlic herb demi, mashed potatoes with pan gravy and seasonal vegetables	\$22	<b>Prime Rib *</b> 🌱🍷 <i>Available Fridays &amp; Saturdays after 4 pm</i> served with mashed potatoes and seasonal vegetables 8oz - \$22   12oz - \$32   16oz - \$42	
		<b>New York Steak*</b> 🍷 12oz New York steak seasoned, grilled, and brushed with garlic herb butter served with mashed potatoes and seasonal vegetables	\$36		

\* Consuming raw or undercooked meats, eggs, seafood, shellfish, or fresh partially cooked fish may increase your risk of foodborne illness.

Regarding the safety of these food items, information is available upon request.

An 18% gratuity may be applied to parties of 8 or more.



# SWEETS

<b>New York Cheesecake</b> 🍷🌱🍷 topped with strawberries in syrup and whipped cream	\$10	<b>Talking Cedar Chocolate Chip Cookie</b> 🌱🍷 with vanilla ice cream	\$10	<b>Triple Chocolate Fudge Cake</b> 🌱🍷 chocolate mousse filled cake drizzled with ganache	\$11
<b>Talking Cedar Warm Peach Bourbon Bread Pudding</b> 🍷🌱 served warm topped with bourbon caramel sauce and vanilla ice cream	\$10	<b>Blueberry Crisp</b> 🍷🌱 served warm with vanilla ice cream	\$10	<b>Carrot Cake</b> 🌱🍷 with cream cheese icing and a drizzle of white ganache	\$11