

S M A L L B I T E S

Breaded Cheese Curds 11

Wisconsin white cheddar cheese curds with our house marinara

Roasted Brussel Sprouts 16

Served with fresh herbs, bacon, shaved parmesan, balsamic onions & glaze *GF

Timber House Pretzel Bites 12

Soft salted pretzel bites served with creamy Timber House beer cheese & stone ground dijon

Battered Green Beans 12

Served with chipotle ranch

Garlic Butter and Herb Steak Tips 19

Served with a Timber House bourbon mushroom steak sauce *GF

Clam Chowder 11

A generous bowl of New England clam chowder topped with green onions

Crispy Shrimp Basket 17

Served with lemon herb aioli & spicy horseradish cocktail sauce *GF

Battered Pickle Chips 11

Served with chipotle ranch

Seared Ahi Tuna 15

Atop a bed of arugula with lemon aioli, carrots, and sesame seeds *GF

Bread & Butter 6

Shoestring Fries or Sweet Potato Fries *GF Regular 6/Sweet Potato 8

Served with our Main St. Sauce

T A C O S

Two tacos served on flour tortillas with slaw, fresh mango pico, fire-roasted salsa, and a blistered jalapeno

Ale Battered Alaskan Cod 16

Wild Alaskan Cod with an ale beer batter

Crispy Shrimp 16

Pulled Pork 16

Smoked Brisket 16

K I D S M E A L S

Breaded Cheese Curds 11

Cheese Burger 10

Fish and chips 10

V O L C A N O F R I E S

All served on Shoestring Fries

Pulled Pork 16

Pulled pork, house beer cheese and green onions

Smoked Brisket 16

Tender smoked beef brisket, Timber House BBQ sauce and crispy onion straws

Eruption 18

Timber House BBQ pulled pork, smoked brisket with Timber House beer cheese, crispy onion straws and green onions

SALADS

Caesar Salad 9

Romaine tossed with Caesar dressing, croutons, and shaved parmesan cheese

House Wedge 16

Wedge of iceberg lettuce with bacon, Bleu cheese, cherry tomatoes, balsamic glaze, and bleu cheese dressing *GF

House Salad 6 half / 11 full

Mixed green salad with cherry tomatoes, carrots, garbanzo beans, kidney beans, and croutons. Choice of buttermilk ranch, balsamic vinaigrette, bleu cheese or Caesar

Add ons

5 oz grilled chicken to any salad 5

3 sauteed prawns 9

6 oz Grilled Coho Salmon 12

Burger & Sandwiches

Handcrafted on a brioche bun with fries, Protein style is available upon request *GF
Substitute sweet potato fries 2

Steakhouse Burger 18

Local handmade beef patty with sharp cheddar, lettuce, tomato, red onion, and Main St. Sauce
*Sourced locally from American Almond Beef Land and Cattle Co.

Hickory Smoked Beef Brisket Sandwich 18

With Timber House bourbon BBQ sauce and crispy onion straws

Apple Whiskey Pulled Pork Sandwich 18

Slow cooked pork shoulder topped with slaw and fresh jalapeños

Grilled Chicken Sandwich 18

Served with Swiss cheese, tomato, lettuce, onion and chipotle ranch

LUNCH SPECIALS

Fish & Chips 20

Ale battered wild Alaskan Cod and shoestring fries, served with slaw and Timber House tartar sauce

Steak Frites 32

12oz new york steak served with shoestring fries and chipotle ranch

GLUTEN FRIENDLY. PLEASE BE AWARE THAT OUR GLUTEN FRIENDLY PRODUCTS ARE PREPARED IN KITCHENS THAT HANDLE MANY OTHER WHEAT PRODUCTS. THEREFORE WE CANNOT AND DO NOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

20% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE. CHECKS CAN BE SPLIT UP TO THREE TIMES PER PARTY