

# POUR PH HOUSE

LOUNGE RESTAURANT



## WHEN YOU'RE HERE YOU'RE AMONG FRIENDS

### GOOD FOOD

The Pour House is unique. We are not a chain. We are locally owned, with dishes we created to appeal to local palates. Our chefs and kitchen manager bring experience from fine restaurants in the Bay Area, Mendocino, Nevada County and Alaska.

Now they are here. The Pour House embraces local agriculture, striving to use as much locally grown product as possible. We strongly believe in the Farm to Table concept to let our guests taste the freshest ingredients available. See the chef or your server if you have suggestions or if you know of local products that should be included on our menu.

After considerable research, we hand-selected dozens of our favorite wines that are served much more reasonably priced than elsewhere. We want to give everyone the opportunity to experience wines that they might not normally get the chance to try. If you have a favorite that you'd like us to carry, please let us know.

### GOOD DRINKS

We have 12 beers on tap. The four Pour House beers are made for us by craft brewers in the north state and regionally. We recruited them to produce our special beers. The other eight taps are varieties from microbreweries that most beer aficionados know well. We change them frequently to give you the opportunity to always try something new. For those with less adventurous tastes, or if you prefer, more "mainstream" tastes - we have Bud, Coors and other macro breweries in bottles.

### GOOD TIMES

We strive to be an authority on all things you can pour - from craft beers, to fine wines, to mixed drinks. But we realize you cannot live on hops and grapes alone. The best beer and wine need to be paired with the best food for full enjoyment.



## STARTERS

**DEEP-FRIED GREEN BEANS** 5.95  
Served with our lemon caper aioli.

**ROASTED GARLIC DIP** 6.75  
A mixture of roasted garlic, fennel and asiago cheese, served warm with sourdough points.

### ASIAN ICEBURG CUPS

Our signature iceberg lettuce cups aside a mountain of chopped grilled chicken, green onions, jicama, fresh ginger, carrots and purple cabbage, tossed in a sweet Thai chili dressing and topped with toasted peanuts and fresh cilantro. Marinated tofu may be substituted.

9.75

### GRINGO TACOS 7.50

House-made carnitas with southern slaw, pico de gallo, sweet and spicy aioli and cotija cheese

### KOREAN TACOS 7.75

Bulgogi-style beef (translation: fire meat) layered on a bed of kim chi and topped with marinated carrots and daikon, green onions, mung bean sprouts and sriracha.

### FISH TACOS 7.95

Fresh Rock Cod lightly dusted and southern fried, with cabbage, pickled onion, smoky chipotle aioli and cilantro

### CUCUMBER TEA SANDWICHES 6.25

A summer delight, with triangles of thin, crustless white bread encasing many layers of paper-thin cucumber slices marinated in fresh dill, lemon juice and sea salt, partnered with fresh cream cheese and a small house salad

**DEEP-FRIED ARTICHOKE HEARTS** 7.25  
Dusted in corn meal and served with lemon caper aioli.

**SWEET POTATO FRIES** 4.50  
Served with a smoky chipotle aioli.

**FRENCH FRIES** 3.50  
Served with a trio of our house-made sauces

NEW AMERICAN CUISINE MADE WITH  
THE FINEST LOCAL INGREDIENTS

## SPECIALTY SALADS

### CLASSIC CAESAR\*

Crisp romaine tossed in a bright lemony Caesar dressing with Reggiano Parmesano and house-made croutons. 7.00  
with grilled chicken 9.50

### SOUTHWESTERN TURKEY CHOP SALAD

Jam-Packed with smoked turkey breast, black beans, fresh roasted corn off the cob, red bells, smoky bacon, green onion, marinated zucchini, tortilla strips and fresh cilantro, all tossed in an avocado cumin citronette and topped with cotija cheese. 9.95

### WORLD WIDE WEDGE

A wedge of crisp iceberg lettuce served with fresh bacon crumbles, tomato, chopped egg, almond slivers and house-made Point Reyes Blue cheese dressing. 7.25

### ASIAN CHICKEN SALAD

Grilled chicken served over Napa and purple cabbages, green onions, jicama, fresh ginger and carrots, tossed in a sweet Thai chili dressing and topped with toasted peanuts and fresh cilantro.  
Tofu may be substituted. 9.50

## SMALL SALADS

HOUSE 4.25

CAESAR 4.25

ARGENTINIAN 4.25

#### DRESSINGS:

Avocado Cumin Citronette, Dijon-Vinaigrette, Point Reyes Blue Cheese, Caesar, Sweet Thai Chili, Ranch

All dressings made in house daily.

## CHAR-GRILLED BURGERS

*All of our burgers feature 100% Angus ground chuck from cattle naturally raised without antibiotics or added hormones. Our buns are baked fresh daily. Served with French fries. Substitute sweet potato fries or side salad for .75*

### THE CLASSIC\* 7.75

Served with lettuce, tomato, onion and pickle.

### THE RANCHER\* 8.95

Smoky bacon, onion rings, cheddar and our barbecue sauce made with the Pour House's Peregrine Point Pale Ale.

### THE BAJA\* 8.75

Featuring our signature burger with a south-of-the-border flair, roasted chilies, caramelized onions, Monterey Jack, crispy tortilla strips and chipotle aioli.

### THE BIG TUNA\* 10.75

Seared blackened ahi tuna with our signature Asian slaw and a ginger wasabi aioli.

### THE SUN BURGER 7.50

House-made vegetarian patty packed with vegetables and sunflower seeds, topped with marinated carrots and daikon on a whole wheat bun.

### ADD OTHER TOPPINGS .95

CHEESE: American, Point Reyes Blue, Smoked Mozzarella, Cheddar, Gruyere, Monterey Jack, Pepper Jack, Swiss

OTHER TOPPINGS: Bacon, avocado, roasted chilies, onion rings, sautéed mushrooms, fried egg and caramelized mushrooms



EAT · DRINK · BE HAPPY

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**POUR** **HP** **HOUSE**  
LOUNGE RESTAURANT

OPEN: 11am - Late  
7 Days a Week

\*CONTAINS OR MAY CONTAIN RAW  
OR UNDERCOOKED INGREDIENTS

## FLATBREAD PIZZAS

### PIZZA BIANCA

Fresh garlic butter, mozzarella, parmesan and parsley. 4.75—

### BBQ CHICKEN

Grilled chicken breast with our signature Pour House pale ale barbecue sauce, smoked gouda, mozzarella, red onion, pickled jalapenos and cilantro.

7.50

### CHICKEN CAESAR

Grilled chicken breast with house-made Caesar dressing, mozzarella, fresh garlic, pepperoncini, black olives and parmesan.

7.50

### PESTO CHICKEN

Grilled chicken with house-made pesto, mozzarella, artichoke hearts, black olives, parmesan and parsley.

7.75

## KIDS

10 & UNDER All meals are 2.99 and served with fries.

CHEESE QUESADILLA  
CHICKEN QUESADILLA  
CHICKEN TENDERS  
HAMBURGER.  
CHEESEBURGER

## SANDWICHES and SUCH

All served with French fries. Sweet potato fries or a side salad may be substituted for .75

### FISH & CHIPS

Fresh cod in a light dill batter made with Pour House Hefeweizen. Served with French fries, remoulade and malt vinegar. Substitute sweet potato fries for .75

14.75

### THE BIG DIPPER

Our version of a classic French dip with juicy roasted beef, caramelized onion and house-made au jus on a roasted ciabatta roll.

8.50

### FRIED GREEN TOMATO BLT

A southern twist on your favorite BLT made with fried green tomatoes and apple wood smoked bacon on toasted sourdough

7.95

### GRILLED TUSCAN VERDI

Marinated summer vegetables layered with oven-dried tomatoes, fresh basil, wild arugula, smoked mozzarella and aged balsamic dressing on freshly sliced sourdough

7.50

### SQUEALING PIG

Tender pulled pork on a soft bun with a spicy sweet orange chipotle glaze, cilantro and a southern slaw.

8.25

### DRUNKEN CHICKEN

Grilled tequila-lime marinated chicken breast stacked with pepper jack cheese, caramelized onions, avocado, fire-roasted chilies and smoky chipotle aioli served on toasted sourdough.

8.75

## BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Ginger Ale, Milk, Fresh-Brewed Iced Tea and Coffee 2.50

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS



## SIGNATURE COCKTAILS

- GREEN TEA-NI** Made with Charbay Vodka and fresh mint 8.50  
**BASIL MARTINI** Square One Vodka with Dry Vermouth 8.50  
**BLUE JALAPENO MARTINI** Grey Goose Vodka with a splash of Jalapeno Juice 9.00  
**RASPBERRY LEMON DROP** Hanger One Citron Vodka with a splash of Chambord 8.50  
**SUNSET COSMO** Hanger One Mandarin Blossom Vodka, blood orange, Triple Sec and cranberry juice. 8.00  
**POUR BOY MANHATTAN** Woodford Reserve Bourbon with Sweet Vermouth. 8.00  
**MINT JULEP** Woodford Reserve Bourbon with strawberry and mint. 7.50  
**L'ORANGE JULIUS** Grey Goose L'Orange with Pinnacle Whipped Cream Vodka. 7.50  
**DARK & STORMY** Kraken Rum and ginger beer. 6.50  
**ELDERFLOWER GIN FIX** Germain Elderflower Liqueur and Hedricks Gin. 8.50  
**POMERGRANATE MARGARITA** 1800 Silver Tequila with diet pomegranate juice. 6.50  
**BASIL & MINT MOJITO** Bacardi rum with fresh basil and mint. 8.00  
**WATERMELON GINGER LEMONADE** Hanger 1 Citron and watermelon juice. 8.50  
**SPARKLING CUCUMBER REJUVENATION** Square One Cucumber and fresh mint. 7.50  
**JOHN DALEY** Hanger 1 Citron with lemonade and ice tea. 6.50  
**TIGERWOODS** Hanger 1 Citron with lemonade, ice tea and Red Bull. 8.00

## WINES BY THE GLASS

*See your server for entire wine list*

	GLASS	½ GLASS
<b>LOUIS M .MARTINI</b> Cabernet Sauvignon.	6.50	3.75
<b>EDUCATED GUESS</b> Cabernet Sauvignon.	7.50	4.25
<b>VINA ROBLES HUERHO</b> Cabernet Sauvignon.	8.50	4.75
<b>LEES-FITCH</b> Chardonnay	5.50	3.25
<b>SMOKE SCREEN</b> Chardonnay	6.50	3.75
<b>EDUCATED GUESS</b> Chardonnay	7.50	4.25
<b>LESS-FITCH</b> Merlot	5.00	3.00
<b>MICHAEL-DAVID PETITE PETIT</b> Petite Sirah	8.50	4.75
<b>GRAZIANO</b> Petite Sirah	9.00	5.00
<b>TURKOVICH</b> Petite Sirah	9.00	5.00
<b>LUNA VINEYARDS</b> Pinot Gris/Grigio	6.00	3.50
<b>LEES-FITCH</b> Pinot Noir	5.00	3.00
<b>COORALOOK STRATHBOGIE</b> Pinot Noir	7.50	4.25
<b>MEERLUST</b> Pinot Noir	9.00	5.00
<b>J. LOHR</b> Riesling	5.50	3.25
<b>CHATEAU de CAMPUGET TRADITION</b> Rose	5.50	3.25
<b>RANGA. RANGA.</b> Sauvignon Blanc	5.50	3.25
<b>SEGUIRA VUIDAS BRUT RESERVA</b> Sparkling	5.00	3.00
<b>PEACHY CANYON INCREDIBLE RED</b> Zinfandel	6.00	3.50



## HOUSE BREWS

- HP **MOUNT LASSEN** Light Summer Ale 4.00  
 HP **DEVILS CANYON** IPA 4.00  
 HP **BEAR HOLE HONEY BLONDE** Ale 4.00  
 HP **HOOKER OAK** Hefeweizen 4.00  
 HP **PEREGRINE POINT** Pale Ale 4.00

## OTHER DRAFT BEERS

- Rogue **JOHN-JOHN** Hazelnut Brown 6.00  
 Anderson Valley **OATMEAL STOUT** 5.50  
 Russian River **PLINY THE ELDER** 7.50  
 Lost Coast **TANGERINE WHEAT** 4.75  
 Bear Republic **RACER 5** IPA 4.75  
 Scrimshaw **PILSNER** 4.75  
 Stone **ARROGANT BASTARD** 5.50  
 Lagunitas **IPA** 4.75  
 Bud, Bud Light, Coors Light 3.50

**BOTTLED BEER:** Blue Moon, Corona, Sierra Nevada Pale Ale 3.95