BLACK SHEEP C

മ്മ Carry-Out Menu രൂ

Full menu served all day, because time is relative!

Starters & Sides

Hummus Plate Brisket Nachos \$8. Pulled brisket, melted cheddar-jack, pico de gallo, so & green onion over bed of house-fried tortilla chips Ti "Hawaiian" style for a vegetarian alternative! Same no (sans meat) w/ grilled bell pepper, onion & pineapple	ry our achos
	3.50/\$7.00
•	4.50/\$9.00
Onion Rings \$	4.50/\$9.00
Soup -or- Chili Cup/Bowl \$-	4.00/\$7.00
Side Salad Dressings: 1000 Island, Balsamic Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Honey Mustard, Honey Yogurt, Lemon Basil, Italian, Oil & Vinegar, Ranch, Tzatziki	
Chips & Salsa	\$4.00
Cilantro Dijon Coleslaw	\$3.00
Feta & Bacon Potato Salad	\$4.00
Veggies & Ranch	\$3.00

~Below items not eligible for entrée/side combo discount~

Bag of Chips Plain, Salt & Vinegar, Sweet Onion, Honey/Luau BBQ, Jalapeño

Fresh Fruit: Seasonal, please inquire for selection & pricing

Burgers*

Add a side of your choice for \$1 off regular side price

Custom Burger

starts at: \$10.00

Start w/ our 6oz hand-pressed patty from all-natural, grass-fed beef, then add your favorite ingredients & condiments!

Bacon Cheese Burger

\$13.00

Topped w/ crisp bacon, cheese, lettuce, tomato, red onion, pickles & your choice of 1000 Island dressing or BBQ sauce

The Beholder Burger

\$13.00

Sautéed mushrooms, melted Swiss cheese, arugula, tomato, our own house-marinated onions & tangy mustard sauce

Sub Veggie Patty

Our house-made vegan/vegetarian patty is both savory & hearty. Made w/ peanut, BBQ, maple & our own mix of herbs & spices, you're gonna love this meatless burger alternative!

Allergy Warning: this patty has gluten & peanuts

Sub Grilled Chicken Breast

Sub GF Bun

+n/c +\$2.00

*All our burgers, eggs & sirloin steak items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Signature Breakfast

\$16.00 Corned Beef Hash

Tender corned beef & country hash[†] served w/ eggs* & toast

\$15.00 Greek Scramble

Thin-sliced gyro meat, country hash[†], fresh tomato, arugula, spinach & feta cheese served w/ a side of tzatziki & toast

Vegan -or- Vegetarian Scramble \$15.00 Seasoned tofu -or- scrambled eggs, mushrooms, avocado, tomato, arugula, spinach, country hash† & toast

\$16.00 Steak & Eggs

60z sirloin steak*, eggs*, country hash browns† & toast

\$12.00 Breakfast Burrito

Eggs*, country hash[†], cheese, salsa, sour cream & choice of main ingredient: Vegetarian, Bacon, Sausage -or- Brisket

Biscuits & Gravy \$11.00/\$14.00

Choice of 1 or 2 made-from-scratch biscuits, sausage gravy, eggs* & country hash browns†

Bagel Sandwich Bacon, egg*, tomato & cheese on choice of toasted bagel

\$9.00/\$12.00 The Classic

2 eggs*, 2 thick-cut bacon slices -or- 2 sausage links, country

hash browns† & toast Half-size version available! \$6.00 The Roadrunner

Ham, scrambled eggs, cheddar-jack cheese & our housemade Béarnaise aïoli on a toasted English muffin

\$5.00 Single Waffle

Served w/ butter & maple syrup. Honey & jams available upon request!

+\$2.00 Sub GF Toast

†Country style hash browns are grilled w/ bell pepper & onion →Egg whites available upon request!←

Classic Wraps

Add a side of your choice for \$1 off regular side price All wraps made with x-large flour tortilla

\$10.00 Sriracha Shrimp Bay shrimp, Sriracha aïoli, cilantro, cabbage, diced onion,

fresh tomato & cucumber Tuna Salad

\$10.00 Albacore tuna salad made w/ fresh dill, red onion, creamy mayo, spring greens, tomato & blanched green beans

Verde Valley

Fresh spinach, tomato, red onion, cucumber, Kalamata olives, feta cheese & our house-made tzatziki dressing

\$10.00 Hurdy Gurdy

Spring greens, hard-boiled egg, red potato, green beans, tomato, red onion & Sriracha aïoli

Spring/Summer 2020

No unauthorized use of this menu for profit

Tue-Sun: 8:30am-4pm/Mon: Closed

ĽACK SHEEP CAFÉ

മ്മ Carry-Out Menu രൂ

Full menu served all day, because time is relative!

Salads

Sandwiches

Add a side of your choice for \$1 off regular side price

Toasted Ham & Swiss

\$12.00

Lean-sliced ham, melted Swiss cheese, fresh lettuce, tomato, red onion, pickles, Dijon & creamy mayo on toasted pub roll

Benny's Reuben

\$15.00

Tender corned beef, grilled sauerkraut, melted Swiss & our house-made 1000 Island dressing on toasted marble rye

Gygax +2 BLT Sandwich

\$13.00

Bacon, lettuce, tomato, avocado & our house-made tartar sauce on toasted sourdough

Toasted 3 Tenors

\$12.00

Hot roast beef, deli-sliced ham & pepperoni w/ melted provolone, fresh lettuce, red onion, tomato, pepperoncini, creamy mayo & Italian dressing on toasted pub roll

Samsquanch Steak Sandwich

60z char-broiled sirloin steak* w/ sautéed mushrooms & onions, melted provolone cheese, tomato, arugula & Béarnaise aïoli on a warm French roll

Greek Salad

Athena Salmon Salad

Soup, Salad & Bread

Oregon Harvest Salad

made honey yogurt dressing

Your choice of our signature chili -or- soup of the day, side

Spring greens, fresh apple, grilled chicken, candied hazelnuts,

dried cranberries, red onion, goat cheese & side of our house-

Char-broiled chicken breast -or- 6oz sirloin steak* over romaine,

green onion & served w/ tortilla chips & chipotle ranch dressing

red pepper, capers, cucumber, tomato, red onion, feta cheese

cheddar-jack, tomato, black bean & corn salsa, sour cream,

Crisp romaine, spinach, 6oz char-grilled salmon fillet, roasted

salad w/ choice of dressing & toasted bread

Taco Chicken -or- Steak Salad

toasted almonds & our own lemon basil dressing

Add a side of your choice for \$1 off regular side price

\$8.50/\$12.00 Fresh spring greens, feta cheese, Kalamata olives, tomato, cucumber, roasted red pepper, marinated onion & our house-

Cascadia Chicken Sandwich Grilled chicken breast topped w/ thick-cut bacon, cheddar cheese, lettuce, tomato, red onion, avocado & creamy ranch dressing on a warm bakery bun

Catfish Po' Boy

State Street Sub

Favorites

Blackened pan-fried catfish w/ lettuce, tomato, pickles, red onion & house-made tartar sauce on a warm French roll

Odyssey Gyro

Baby Back Ribs

Teriyaki Rice Bowl

made tzatziki dressina

\$11.00

\$10.00

Grilled gyro meat w/ lettuce, tomato, red onion, cucumber, feta cheese & house-made tzatziki in a warm pita Sub chicken breast at no extra charge!

Deli-style turkey, thick-cut bacon, cheddar, lettuce, red onion, tomato, pickled jalapeño & ranch dressing on toasted pub roll

Bucky Burrito

\$12.00

\$16.00

\$14.00

Tender, slow-cooked brisket w/ seasoned pinto beans, salsa, grilled potato, onion & bell pepper, sour cream, cheddar jack cheese & creamy chipotle ranch in a warm flour tortilla

1/3 rack of slow-cooked, fall-off-the-bone happiness served

w/ cilantro Dijon coleslaw, hand-cut fries & grilled sourdough

Cajun blackened catfish tossed w/ black bean & corn salsa

served over rice & topped w/ diced tomato & green onion

onions, sesame seeds & our house-made dragon sauce

Rice, veggies & cabbage topped w/ choice of protein, green

Beverages

807 \$2

12oz

16oz 20oz \$3.50 \$3

\$12.00

Black Coffee Cream & sugar available upon request Hot Cocoa

\$2.50

\$2.50 \$3 \$3.50

Hot Tea

single tea bag 2 tea bags \$1.50 \$1.50

\$2

Large selection! Honey & lemon available upon request

Beer To-Go or Delivery!

Rotating variety, please inquire for pricing & selection

Also Available

Fresh-made espresso drinks, Bottled Water, Hansen's/Blue Sky, Langers Juices, Honest Tea, Sanpellegrino, Crater Lake Soda, Coke & Pepsi products, please inquire for pricing & selection

Chicken -or- Tofu

Blackened Catfish Rice Bowl

\$14.00

Steak* -or- Salmon

Baked Goods & Desserts

Made From Scratch!

Rotating variety of Muffins, Cookies, Dessert Bars, Cupcakes, Cinnamon Rolls & more! Please inquire for today's selection! *All our burgers, eggs & sirloin steak items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Spring/Summer 2020

No unauthorized use of this menu for profit

Tue-Sun: 8:30am-4pm Mon: Closed