



# BREW PUB & GRILL

## APPETIZERS

### Roasted Garlic Hummus

~ Blue Zones Project ~

Topped with kalamata olives and finished with olive oil.  
~Served with deep fried pita chips. ~ 8.50  
~Served with fresh veggies. ~ 10.50

### Basket of Sweet Potato Fries

Tossed with brown sugar and salt. Served with ranch dressing. ~ 8.50

### Chicken Wings

Tossed in house-made bbq or Rebellion Red hot sauce and served with choice of dressing. ~ 12.75

### Mac & Cheese Wedges

House-made macaroni, candied bacon and american cheese wedges - battered and deep fried.  
Served with Jalapeño ranch dressing. ~ 10.75

### Pelican Potato Skins (5)

Baked red potatoes, pulled pork, house-made bbq sauce, melted cheddar cheese, sour cream and green onions.  
Served with ranch dressing. ~ 9.75

### Calamari

Breaded calamari served with house-made yellow thunder sauce and garnished with a lemon wedge. ~ 13.00

### Breaded Oysters

Deep fried and served with house-made spicy citrus sauce. ~ 11.50

### Basket of Fries or Chips

Served with ranch dressing. ~ 7.50

### Onion Rings

House-made beer battered onion rings. Served with ranch dressing. ~ 10.00

## BURGERS & SANDWICHES

*Our 100% Angus Beef® Burgers are served with a choice of bean salad, fries, or chips  
Substitute chicken or veggie patty for any burger*

### Buckaroo Burger \*

Cheddar cheese, house-made bbq sauce, bacon and topped with onion rings. ~ 13.75

### Great Basin Burger \*

"The Classic" served with lettuce and pickle.  
Onion and tomato available upon request. ~ 12.50

### Swiss & Mushroom Burger \*

Mushrooms sautéed in olive oil and swiss cheese. ~ 12.75

### KBB BLT

Bacon, lettuce and tomato on toasted sourdough. ~ 8.50

### Pesto Chicken Burger

Fresh grilled chicken breast, swiss cheese, grilled tomato, bacon, avocado and pesto mayonnaise. ~ 13.25

### Half Sandwich & Soup or Salad

Half order of KBB BLT or California Club Sandwich with house salad or a cup of soup. ~ 9.75

### Reuben Sandwich

House-made corned beef, napa cabbage and swiss cheese on marble rye. ~ 11.75

### Additions

Cheese ~ .75                      Bacon or mushrooms ~ 1.75  
Fried egg \* ~ 1.00                Substitute onion rings ~ 2.50  
Sautéed onions ~ 1.00        Substitute sweet potato fries ~ 1.50  
Add a house dressing ~ .50

### The Oregon Logger \*

Tenderized seasoned Certified Angus Beef® steak deep fried to a golden crisp and stacked with cheddar cheese, bacon and a fried egg all layered between a toasted bun. ~ 13.75  
[#Crater Lake Amber Ale](#)

### Bleu Cheese Pepper Burger \*

Topped with bleu cheese crumbles and finished with house-made roasted red pepper olive spread. ~ 13.50

### Spicy Vegetarian Burger

~ Blue Zones Project ~

House-made with fire roasted fresh anaheim chilies and jalapeños, garbanzo beans and spices topped with mushrooms and avocado. ~ 11.75

### Chipotle Chicken Wrap

Grilled chicken breast, sautéed red onion, corn and black beans, cheddar cheese, tomato, chipotle mayo in a chipotle tortilla wrap. ~ 11.00  
[#Notch Eight IPA](#)

### California Club Sandwich

Sliced turkey breast, smoked ham, bacon, grilled onions, cheddar cheese, lettuce and tomato on toasted sourdough. ~ 11.00

### Jalapeño and Candied Bacon Burger \*

American cheese, jalapeños and candied bacon. Served with lettuce and pickle. ~ 13.50

## DESSERTS

Xango Cheesecake ~ 7.50

Pecan Squares ~ 7.00

Loaded Oreo Cookie Sundae ~ 6.75

## BEVERAGES

Coffee, Milk, Tea ~ 2.50

Pepsi, Diet Pepsi, Dr. Pepper, Orange, Sierra Mist ~ 2.75

Brewed Ice Tea, Raspberry Ice Tea, Lemonade ~ 2.75

Homemade Root Beer, Hot Cocoa, Vanilla Cappuccino ~ 3.00

# KLAMATH BASIN BREWING COMPANY

## SPECIALTY SALADS

### Crunchy Chicken Salad

Fresh romaine, house-made chicken strips, green onions, bacon crumbles, tomato and shredded cheddar cheese. ~ 10.75

### Huckleberry Spinach Salad

Fresh baby spinach, huckleberry vinaigrette, feta cheese, dried cranberries, candied walnuts and orange sections. ~ 9.50

### Salad Additions

Grilled, blackened, or crunchy chicken ~ 3.50  
Seasoned steak, grilled shrimp or smoked salmon \* ~ 4.75  
Anchovies ~ 1.50                      Hard boiled eggs (2) ~ 1.50  
Bread sticks (2) ~ 1.50                Extra dressing ~ 0.50

### Brew House Steak Salad \*

Fresh romaine, cucumbers, red peppers, kalamata olives, sundried tomato and feta cheese topped with seasoned grilled steak. ~ 13.75

### Blackened Catfish Caesar Salad

Fresh romaine tossed in caesar dressing and topped with pan seared Missouri blackened catfish, parmesan cheese and garlic croutons. ~ 10.50

### Taco Salad

Deep fried chipotle tortilla shell loaded with fresh romaine, tomatoes, green onions, black olives, shredded cheddar cheese, black beans, salsa and sour cream. ~ 10.50  
With seasoned taco meat. ~ 11.50

### KBB Chopped Chef Salad

Fresh romaine, turkey, ham, bacon, hard boiled egg, tomatoes, green onions and Tillamook extra sharp white cheddar cheese. ~ 10.75

## PUB CLASSICS

### French Dip Sandwich \*

Flat iron steak and provolone cheese on a toasted Ciabatta bun served with garlic au jus and fries. ~ 12.75

### Chicken Strip Basket

Our own fresh chicken strips served with fries, coleslaw, and white peppered gravy. ~ 11.00

### Pulled Pork Sandwich

Succulent pecan smoked pork topped with napa cabbage coleslaw, Tillamook extra sharp white cheddar cheese, green onions and house-made bbq sauce served with fries. ~ 13.00

### English Style Fish & Chips

Beer battered pacific cod fried golden brown served with fries, napa cabbage coleslaw, and tartar sauce. Garnished with lemon wedge. ~ 16.00

### Brewpub Nacho Supreme

Fresh tortilla chips topped with melted cheese, seasoned beef, black beans, olives, tomatoes, green onions, jalapenos and topped with sour cream and guacamole. ~ 14.25

## HOUSE SALADS & SOUPS

### House Salad

Organic sweet valley mix, cucumber, carrots, garlic croutons and choice of dressing. ~ 5.00  
[#51st State Pale Ale](#)

### House Caesar Salad

Fresh romaine tossed in caesar dressing and topped with parmesan cheese and garlic croutons. ~ 5.00

### Clam Chowder or Soup of the Day

Cup ~ 4.75                      Bowl ~ 6.75

### Bread Bowl O'Soup

Fresh baked bread bowl with clam chowder or soup of the day - includes house salad. ~ 10.75

### Soup & Salad

Soup of the day or clam chowder with house salad or house caesar salad. ~ 8.00

## PASTA & RISOTTO

*Served with a garlic parmesan bread stick*

### Creamy Chicken Risotto

Fresh grilled chicken, mushrooms, and parmesan cheese top our house-made creamy risotto. ~ 10.00

### Cheese Tortellini

Tortellini with house-made Tillamook white cheddar cheese sauce and topped with chopped Italian bacon. ~ 10.00  
[#Crater Lake Amber Ale](#)

### Manicotti

Local ground Italian sausage, ricotta cheese, handmade flour pasta, fresh marinara and parmesan cheese. ~ 10.50  
[#Hard Hat Hefeweizen](#)

### Chicken & Broccoli Penne Pasta

Fresh grilled chicken and broccoli topped with parmesan cheese and house-made asiago cream sauce. ~ 10.00

# Look for the Suggested Micro — A tasty pairing of food and ale by the Chef and Brewmaster

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not all ingredients are listed in the descriptions. Vegetarian alternatives are available.  
Please ask your server if you have any questions.