

TIMBERS BAR & LOUNGE

MENU

Bar Bites

ALASKA SEAFOOD CHOWDER

Rich creamy chowder abundant with clams, smoked salmon, halibut, yukon gold potatoes and vegetables • \$11

CLASSIC CAESAR SALAD

Crisp romaine, parmesan, fried capers classic Caesar dressing • \$12

chicken • \$5 shrimp • \$8 salmon • \$10

MAYTAG BLEU CHEESE WEDGE SALAD

Baby iceberg, Maytag blue cheese crumbles, crispy onions, tomatoes and blue Cheese dressing topped with toasted almonds • \$11

CHICKEN WINGS

Traditional or buffalo, served with carrots & ranch or blue cheese dressing • \$13

CRAB & SPINACH DIP

Homemade grilled pita • \$13

FRIED CHEESE CURDS

Lemon zest, grilled bread, marinara • \$12

Hand Held

FISH & CHIPS

Fresh halibut, Denali Agave Gold batter, fries • \$20

CLASSIC CLUB

Ham, turkey, bacon, cheddar, lettuce, tomato, mayo & yellow mustard, toasted wheat bread, fries • \$14

FRENCH DIP

Shaved roast beef, Swiss cheese and grilled onions, au jus, buttery toasted baguette, fries • \$16

SALMON SLIDERS

Sockeye salmon, lemon zest aioli, brioche bun • \$14

ALL AMERICAN BURGER

Certified Angus beef patty, lettuce, tomato, Applewood smoked bacon, American cheese and 1000 island dressing, Pretzel Bun, fries • \$15

BISON BURGER

Bison patty, lettuce, tomato, Applewood smoked bacon, Blue Cheese and spicy mayo, Potato Bun, fries • \$19
Add 1 egg + \$1

Timbers Craft Cocktails

All Craft Cocktails are \$12

ABSOLUTE MULE

Absolute Lime Vodka, lime, simple syrup, ginger beer

CLASSIC WHISKY SOUR

Bulleit Bourbon, lime juice, simple syrup, egg whites

TIMBER G+T

Hendricks's Gin, Giffard Apricot, white Port grapefruit juice, thyme, orange zest, Fever Tree Mediterranean tonic water

STRAWBERRY BASIL

Tito's Vodka, fresh strawberries & basil, lemon juice, simple syrup

SPICY PASSION

Sauza Blue Tequila, lime juice, lemon juice, passion fruit, rosemary, jalapeño syrup

MEZCAL AMERICANO

Agave de Cortez Mezcal, Ramazotti Amaro, Giffard orgeat, grapefruit juice, lime juice, dehydrated lime, habanero bitters

RED LIGHT NEGRONI

Bols Genever, Galliano L'Aperitivo, Vaya Sweet Vermouth, orange zest

'THE BIG CATCH'

(for 4-6 people) \$40

Mixologist secret weekly recipe

Draft Beer

\$8 Pint / \$10 Pilsner

BLUE MOON

COORS LIGHT

DENALI ROTATING TAPS

DENALI SEASONAL

DESCHUTES ROTATING TAP

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.