

TIMBERS BAR & LOUNGE

MENU

Bar Bites

ALASKA SEAFOOD CHOWDER

Rich creamy chowder abundant with clams, smoked salmon, halibut, yukon gold potatoes and vegetables • \$14

FRENCH ONION SOUP

Caramelized onions, beef jus, finished with melted gruyere baguette • \$12

TATER TOTS

Bacon bits, béchamel cream sauce, scallions • \$12

CRAB MAC & CHEESE

Gourmet Mac & Cheese with Alaskan lump crab • \$16

CHICKEN WINGS

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

CRAB & SPINACH DIP

Grilled baguette • \$15

FRIED MOZZARELLA CURDS

Lemon zest, baguette, marinara • \$14

CRISPY BRUSSEL SPROUTS

Bacon bites, fried egg • \$13

Hand Held

*All hand held's are served with fries
+\$4 onion rings / +\$5 tater tots*

FISH & CHIPS

Alaskan halibut, Denali mother ale batter • \$28

CLASSIC CLUB

Ham, turkey, bacon, cheddar, lettuce, tomato, mayo & yellow mustard, toasted white bread • \$15

FRENCH DIP

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

ALL AMERICAN BURGER

Certified Angus beef patty, lettuce, tomato, applewood smoked bacon, American cheese and 1000 island dressing, pretzel bun, fries • \$20
Add 1 egg + \$1

BISON BURGER

Bison patty, white cheddar cheese, shaved onion, house made pickles, dijonaise, brioche bun • \$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

Monkey shoulder whisky, lime juice, simple syrup, egg whites

TIMBER G+T

Hendricks's gin, Giffard apricot, white Port fresh lime juice, thyme, orange zest, Fever Tree Mediterranean tonic water

STRAWBERRY BASIL

Tito's vodka, fresh strawberries & basil, fresh lime juice, simple syrup

PASSION CALIENTE

Smirnoff vodka, peach puree, fresh lime juice, chili syrup, orange bitters, ginger beer

OLD FASHION

Buffalo trace bourbon, raw sugar, bitters, candied orange

SALUTI

Prosecco, ginger liquor, lime juice, pomegranate juice, simple syrup, mint, cucumbers

'THE BIG CATCH'

(for 4-6 people) \$40

Mixologist secret weekly recipe

Draft Beer

All draft beers are \$8

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.