

SHORE SHACK

SNACKS

frozen grapes GF DF V VE \$10

fruit and cheese platter V \$18
brie, Oregon blue and fontina served with strawberries, grapes, pickled veggies, baguette and crackers

blue corn chips and house-made salsa GF DF V VE \$14

chicken wings GF DF \$18
choice of house barbecue or classic buffalo, served with carrots, celery and ranch

SALADS

caesar salad V \$18
romaine lettuce, parmesan cheese and croutons served with Caesar dressing and lemon

oregon berry salad V \$22
mixed greens with strawberries, blueberries, blackberries, cucumber, hazelnuts and goat cheese fritter with blueberry white balsamic vinaigrette

grilled corn salad GF V \$20
grilled corn, pickled onions, cilantro, cherry tomato, watermelon radish, cotija, Baja sauce and Fresno chili vinaigrette



DIETARY GUIDELINES

GF *gluten free* V *vegetarian*
DF *dairy free* VE *vegan*

SANDWICHES

Served with waffle fries or upgrade to fresh fruit \$5, side salad \$4 or veggies and ranch dip \$4

smash burger \$24
grass fed double beef patty, lettuce, tomato, pickles, onions and American cheese and thousand island on Big Ed's potato bun

grilled chicken DF \$22
grilled chicken breast, bacon, lettuce, tomato and avocado with herbed mayo on toasted ciabatta

turkey wrap \$20
goat cheese, arugula, pickled onions and orange marmalade served in a spinach wrap

veggie wrap \$18
quinoa, romaine lettuce, grilled corn, cotija cheese, pickled onions, cilantro, baja sauce and fresno chili vinaigrette served in a flour tortilla



SWEET TREATS

ruby jewel ice cream sandwich V \$8
oatmeal chocolate chip cookie with butterscotch ice cream
chocolate chip cookie with vanilla ice cream
brown sugar cookie with strawberry ice cream
frozen fruit bars GF DF V VE \$8

KIDS

Served with waffle fries or upgrade to fresh fruit \$5, side salad \$4 or veggies and ranch dip \$4

kids smash burger \$18
single patty, lettuce, tomato, American cheese, ketchup on Big Ed's potato bun

chicken strips \$15
served with ranch

kids quesadilla V \$15
served with blue corn chips, salsa and sour cream

DRINKS



SPECIALTY COCKTAILS

lake house sangria \$14

Rose wine, fresh apple, fresh orange, brandy with a hint of cinnamon

singapore sling \$17

Tanqueray gin, Luxardo, Benedictine, Cointreau, lime and pineapple

mango tango \$15

Hornitos reposado tequila, Cointreau, mango nectar and orange juice

newberry sparkle \$16

Wildroots marionberry vodka, blueberries and sparkling wine

devils' lake \$15

Malibu coconut rum, Crater Lake hatch green chili vodka, ginger syrup and lime juice

cascade collins \$16

Aviation gin, cucumber water, yuzu and club soda

whiskey robber \$16

Pendleton, fresh oranges, fresh squeezed lemon, orange bitters and club soda



SUMMER SIPPERS

sparkling strawberry lemonade \$5.50
strawberry puree, lemonade and club soda

mint cucumber agua fresca \$6.50
fresh mint, cucumber and lime juice with a touch of sweetness

watermelon pineapple agua fresca \$6.50
fresh watermelon and pineapple juice with a touch of sweetness

fruit smoothies \$10.50
choice of strawberry, mango or piña colada

BEER

cans \$7.75

sunstreak pilsner

Sunriver Brewing Company

crux pils

Crux Fermentation Project

rpm ipa

Boneyard Beer

coors light

nø mø non-alcoholic ipa

Crux Fermentation Project



WINE

by the glass

pinot noir \$13

Stoller Wine Group

pinot gris \$13

Stoller Wine Group

rosé spritzer \$14

Stoller Wine Group, on ice with lime

CIDER & SELTZER

dry cider \$7.75

Bend Cider Co.

guava hibiscus \$7.75

Bend Cider Co.

lime or black cherry hard seltzer \$7.75

White Claw