

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

sunstreak pilsner
Sunriver Brewing Company

crux pilz
Crux Fermentation Project

rpm ipa
Boneyard Beer

coors light

nø mø non-alcoholic ipa
Crux Fermentation Project



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

COCKTAILS

lake house sangria \$14

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

singapore sling \$17

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

caldera fizz \$16

Tito's vodka, fresh squeezed lemon, pomegranate juice, champagne float, topped with a sugar rim

mango tango \$15

Hornitos Reposado tequila, Cointreau, mango nectar finished with orange juice

black walnut martini \$17

double shot espresso, Crater Lake vodka, Stone Barn Brandyworks walnut liqueur, Kahlua, topped with a roasted marshmallow



beautiful bulleit \$17

Bulleit rye, Courvoisier, Grand Marnier, topped with flamed orange twist

newberry sparkle \$16

Wildroots marionberry vodka, blueberries and champagne

devils' lake \$15

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

whiskey robber \$16

Pendleton, fresh oranges, fresh squeezed lemon and orange bitters

cascade collins \$16

Aviation gin, cucumber water, yuzu and club soda

mirror rock martini \$16

Tanqueray gin, St. Germaine topped with fresh lemon



RED WINE

oregon pinot noir

Sunriver ²⁰²² \$13 / \$42
Willamette Valley, OR

Stoller Family Estate ²⁰²² \$19 / \$50
Dundee Hills, OR

King Estate ²⁰²¹ \$50
Willamette Valley, OR

Duck Pond Callers ²⁰¹⁷ \$39
Willamette Valley, OR

Domaine Drouhin ²⁰²¹ \$74
Dundee Hills, OR

Archery Summit ²⁰²² \$80
Dundee Hills, OR

Domaine Serene Evenstad ²⁰¹⁹ \$138
Willamette Valley, OR

malbec

Crios ²⁰²¹ \$16 / \$38
Mendoza, Argentina

zinfandel

Seghesio 'Angela's Table' ²⁰²² \$16 / \$42
Sonoma County, CA

Inglenook 'Edizione Pennino' ²⁰¹⁹ \$88
Napa Valley, CA

merlot

Seven Hills ²⁰²¹ \$18 / \$54
Columbia Valley, WA

Northstar ²⁰¹⁹ \$51
Columbia Valley, WA

Markham ²⁰²⁰ \$60
Napa Valley, CA

cabernet sauvignon

Seven Hills ²⁰²¹ \$18 / \$54
Willamette Valley, OR

Dusted Valley ²⁰²¹ \$20 / \$59
Willamette Valley, OR

J Lohr ²⁰²¹ \$40
Paso Robles, CA

Justin ²⁰²⁰ \$56
Paso Robles, CA

Jordan ²⁰¹⁹ \$97
Alexander Valley, CA

Silver Oak ²⁰¹⁹ \$140
Alexander Valley, CA

Caymus ²⁰²¹ \$146
Napa Valley, CA

Chimney Rock ²⁰¹⁹ \$179
Napa Valley, CA

syrah

E.Guigal Crozes - Hermitage ²⁰¹⁹ \$17 / \$64
Rhône Valley, France

Michael David 6th Sense ²⁰²⁰ \$41
Lodi, CA

We will gladly open up two outside
bottles per party at a Corkage Fee
of \$25.00 per bottle



WHITE WINE

pinot gris

Sunriver ²⁰²² \$13 / \$37
Willamette Valley, OR

King Estate ²⁰²² \$16 / \$42
Willamette Valley, OR

Sokol Blosser ²⁰²² \$39
Willamette Valley, OR

chardonnay

Stoller Family Estate ²⁰²² \$16 / \$42
Dundee Hills, OR

Sonoma-Cutrer ²⁰²² \$20 / \$52
Russian River, CA

La Crema 'Monterey' ²⁰²² \$42
Windsor, CA

King Estate ²⁰²¹ \$44
Willamette Valley, OR

Ponzi 'Laurelwood' ²⁰²¹ \$56
Willamette Valley, OR

Jordan ²⁰²¹ \$63
Russian River Valley, CA

riesling

Willamette Valley Vineyards ²⁰²² \$14 / \$42
Willamette Valley, OR

Stoller 'Late Harvest' ²⁰¹⁹ \$50
Dundee Hills, OR

sauvignon blanc

Charles Krug ²⁰²² \$15 / \$41
Napa Valley, CA

Craggy Range 'Te Muna' ²⁰²² \$46
Martinborough, New Zealand

rosé

Chehalem ²⁰²² \$14 / \$40
Willamette Valley, OR

Maison Saint Aix ²⁰²¹ \$49
Provence, France

sparkling & champagne

Lunetta Prosecco NV \$14 / \$39
Veneto, Italy

Sunriver Brut NV \$14 / \$42
Yakima, WA

Sofia Brut Rosé NV \$44
Yakima, WA

Argyle Brut ²⁰¹⁸ \$52
Willamette Valley, OR

Domaine Carneros Brut Rosé NV \$68
Napa, CA

Charles Heidsieck Brut Reserve NV \$87
Champagne, France

Veuve Clicquot NV \$122
Champagne, France

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of \$25.00 per bottle



APPETIZERS

fried green tomatoes V DF \$14

radish sprouts with spicy lemon aioli

crab cakes DF \$24

sweet corn puree with roasted poblano aioli

sweet corn dip V GF \$18

grilled corn, spiced cream cheese, poblano peppers, cotija, fresh cilantro and lime aioli, served with blue corn tortilla chips

skillet brie V \$20

orange marmalade, fresh blackberries, apple slices, Big Ed's baguette

nachos V GF \$25

blue corn tortilla chips, grilled corn, pickled onion, pickled jalapeno, tomato, cilantro, avocado, cotija, baja sauce and lime - add grilled chicken \$6

BOARDS SERVES 4-6

charcuterie \$45

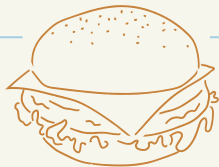
brie, fontina, fromage blanc, Oregon blue, prosciutto, toscano and sopressatta served with house pickled fruits and vegetables, balsamic onion marmalade, spiced orange marmalade, spicy mustard, Big Ed's baguette and crackers

wings trio GF DF \$55

classic buffalo, house barbecue and chili lime seasoned, served with ranch, blue cheese, lime aioli, carrots and celery sticks

waffle fry tasting board DF \$28

sea salt, creole and chili lime seasoned, served with ranch, spicy remoulade and lime aioli



BURGERS & SANDWICHES

*served with waffle fries or upgrade to
fresh fruit \$5 or side salad \$4*

smash burger \$24

High Desert grass-fed double beef patty,
lettuce, tomato, pickle, grilled onion,
American cheese and thousand island on a
Big Ed's potato bun

bison burger \$28

grilled onions, bacon, arugula, Oregon blue
cheese and truffled peppercorn aioli on a
Big Ed's potato bun

grilled chicken sandwich \$22

lettuce, pickles, bacon, fresno cheese and
BBQ aioli on a Big Ed's potato bun

turkey wrap ^{DF} \$20

fromage blanc, spiced orange marmalade, prosciutto,
radish sprouts and arugula served in a spinach wrap

seared salmon sandwich ^{DF} \$24

radish sprouts, cucumber dill relish and
lemon aioli on a toasted Big Ed's ciabatta bun

wild mushroom grilled cheese ^V \$20

fontina, wild mushrooms, truffled peppercorn
aioli on Big Ed's sourdough

SALADS

add grilled chicken \$6 or salmon \$8

oregon berry salad ^V \$22

mixed greens with strawberries, blackberries, blueberries,
cucumber, goat cheese fritter and hazelnuts with a blueberry
white balsamic vinaigrette

summer beet salad ^{V VE DF GF} \$18

yellow beets, grapefruit, avocado, watermelon radish and
radish sprouts tossed in a grapefruit mint vinaigrette

grilled corn salad ^{V GF} \$20

romaine, grilled corn, pickled onions, cilantro, cherry
tomato, watermelon radish, baja and cotija tossed in a
Fresno chili vinaigrette

ENTRÉES

available at 5PM

bone-in pork chop ^{GF} \$30

grilled pork chop, roasted poblano polenta, bourbon peach
compot and grilled asparagus

steak frites \$45

New York strip steak, creole waffle fries, spicy remoulade,
Marionberry compound butter

seared salmon ^{GF} \$35

herb roasted potatoes, lemon green beans, lemon herb butter sauce

summer pappardelle ^V \$35

wild mushrooms, asparagus tips, cherry tomatoes, shaved parmesan,
garlic, herb butter sauce



KIDS MENU

*served with waffle fries or upgrade to
fresh fruit \$5 or side salad \$4*

classic grilled cheese ^v \$14

American cheese on toasted sourdough

chicken strips \$16

served with house ranch

kids smash burger \$18

single patty, American cheese, lettuce,
tomato and ketchup on a Big Ed's potato bun

house-made macaroni and cheese ^v \$16

turkey sandwich \$15

lettuce, tomato, mayo and cheddar
cheese on sourdough



• Dessert •

lemon lavender cheesecake ^v \$16

hazelnut crust and blueberry compote

fresh fruit tart ^v \$12

pastry cream and lemon curd

s'mores skillet ^v \$22

feeds 4-6

chocolate ganache, house made
marshmallow fluff, toasted hazelnuts
and graham cracker dipping sticks

bourbon peach cobbler ^v \$16

served with vanilla ice cream and
caramel sauce

mason jar sundae ^v \$16

chocolate brownie layered with
vanilla and chocolate ice cream,
house made marshmallow fluff,
chocolate sauce, caramel sauce,
rainbow sprinkles and whipped cream

s'mores kit \$15

Hershey bars, graham crackers and
marshmallows with roasting sticks