

# STARFIRE

RESTAURANT + BREWHOUSE

## STARTERS

**Starfire Vegetable Platter** . . . . . VG GF 13.29

Roasted cauliflower, seasonal vegetables, cucumbers, dried fruits, sweet peppers, radishes, olives, mixed nuts, marinated tomatoes, & dipping sauces (1,118 cal)

**White Cheddar Ale Nachos** . . . . . VG 9.49

Avocado, sour cream, pico de gallo, cilantro (1,321 cal)

Add chicken, impossible meat, green chili pork..(+4) or braised beef...(+5)

**Bavarian Pretzel & Cheddar Ale**

**Fondue** . . . . . VG 12.79

Apple slices, stone ground mustard, pickles, dried fruit, mixed nuts (1,021 cal)

**Deviled Egg Dip** . . . . . VG GF 8.99

Crispy Bacon, Pt. Reyes Blue Cheese, & Chives, served with Tortilla Chips. (679 cal)

**Brew City Barrel Rings** . . . . . VG 5.59

Beer battered onion rings, house ranch, ketchup (700 cal)

**Beer Battered Zucchini** . . . . . VG 7.99

Topped with shaved parmesan, and served with oven roasted tomato basil spread and house ranch (975 cal)

**Cheese Quesadilla** . . . . . VG 9.59

3 cheese blend, flour tortilla, salsa verde, charred tomato salsa, sour cream (872 cal)

Add chicken, impossible meat, green chili pork..(+4) or braised beef...(+5)

**House Chips & Salsa Trio** . . . . . VG GF 4.29

Pico de gallo, salsa verde, charred tomato salsa (390 cal)

**Brewers House Smoked Pulled Pork Sliders** 14.49

3 sliders, smokey BBQ, gold sauce, coleslaw, brioche bun (813 cal)

**Soup of the Day** . . . . . Cup 1.99... Bowl 3.99

## SALADS

ADD CHICKEN (+5.29) OR \*SALMON (+11.99), SHORT RIB (+11.99), CHILI PORK (+9.99) OR IMPOSSIBLE MEAT ALTERNATIVE (+4)

**Theo's Grain** . . . . . VG 12.79

Mixed lettuce, quinoa, farro grain, feta cheese, roasted vegetables, green beans, cucumbers, red onion, pepitas, honey champagne vinaigrette (871 cal)

**Starfire House** . . . . . VG 6.99

Mixed lettuce, cucumbers, red onion, tomato, radish, croutons, and choice of dressing (151 cal)

**\*Classic Caesar** . . . . . VG 9.59

Romaine, Parmesano Reggiano, herb focaccia croutons, caesar dressing...Anchovy upon request (899 cal)

**Garden Rainbow Salad** . . . . . VG GF 12.79

Arugula, cucumbers, tomatoes, radishes, red onions, avocado, pepitas, dried cherries, queso fresco, sweet chili coconut dressing (617 cal)

**HOUSE DRESSINGS:** . . . . .

Honey champagne, ranch, sweet chili coconut, olive oil & vinegar, red wine italian, blue cheese, caesar

## HANDHELD

COMES WITH CHOICE OF ONE SIDE  
BURGERS COOKED TO ORDER\* CAN BE MADE VG  
WITH IMPOSSIBLE MEAT

**\*Acacia Cheddar Burger** . . . . . 14.99

8oz Angus beef patty, Tillamook cheddar, tomato, red onion, pickle, Russian dressing, brioche bun (1,219 cal)

**\*Pilsner Onion Steak Burger** . . . . . 15.79

8oz Angus beef patty, smoked gouda, smoked bacon, pilsner caramelized onions, steak sauce, brioche bun (1,106 cal)

**IPA Slow Smoked Pulled Pork Sandwich** . . . . . 14.89

Honey dijon IPA slow smoked pork, with Starfire BBQ sauce, coleslaw, brioche bun, & gold sauce (1,012 cal)

**\*Grilled White Fish Sandwich** . . . . . 15.99

Pilsner and chile spiced whitefish, lettuce, tomato, pickle, citrus ginger glaze & tartar sauce on a brioche bun (589 cal)

**Grilled Chicken Sandwich** . . . . . 13.99

Dry Honey Mustard IPA rub, Lettuce, Tomato, Bacon, Dijonnaise, Gouda on Brioche bun. Choice of side. (774 cal)

20% Upcharge for the general public

NOTE: VG - Vegetarian GF - Gluten "Friendly" Please ask if any specific item can be made Gluten "Friendly" if needed. Gluten Friendly is not 100% Gluten Free

\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness

# ENTREES

- Beer Braised Beef Burrito** . . . . . 13.99  
Cherry chipotle ale braised, cheese blend, Pico de Gallo, avocado, sour cream, and charred tomato salsa. Choice of side (960 cal)
- Modelo Green Chile Pork Stew** . . . . . 13.59  
Slow roasted pork in green chiles, Modelo Negra, onions, tomatillo, spices, Scarlet Runner Beans. Topped with Queso Oaxaca & cilantro with choice of corn or flour tortillas and green chili corn bread. (882 cal. corn/ 1053 cal. flour)
- \*Grilled Aged Gaucho Ribeye Steak** . . 32.99  
12oz Certified Angus beef, herb butter, steak sauce, crinkle cut fries, seasonal vegetables (1,587 cal)
- Herb Marinated Chicken** . . . . . 18.99  
Roasted skin on airline chicken breast, parmesan polenta, seasonal vegetables, country olive mix with herb pan sauce (850 cal)

- Cherry Ale Braised Beef Tacos** . . . . . 13.99  
3 tacos, queso fresco, pickled onions, cabbage, charred tomato salsa, & cilantro, choice of corn or flour tortillas Choice of side (568 cal. Corn/ 739 cal. Flour)
- \*Pan Seared Salmon** . . . . . 22.99  
Vegetable quinoa salad, fresh herbs, sweet chili coconut sauce (888 cal)
- \*Grilled Whitefish** . . . . . 22.99  
Freshest whitefish available, lemon and tartar sauce with a choice of two sides (474-893 cal)
- \*Grilled Fish Tacos** . . . . . 14.99  
3 Pilsner lime whitefish tacos on either corn or flour tortillas, cabbage, Pico de gallo, cilantro, sour cream and salsa verde Choice of one side (305 cal. corn/ 476 cal. flour)



## CHEF SPECIAL

ASK YOUR SERVER ABOUT TODAY'S  
THOUGHTFUL CREATION.....MARKET PRICE



## SIDES

- Crinkle Cut French Fries** . . . . . VG GF 3.59  
(240 cal)
- Brew City Barrel Onion Rings** . . . . . VG 4.49  
(250 cal)
- Seasonal Vegetable** . . . . . VG GF 3.59  
(98-200 cal)
- Green Chili Corn Bread** . . . . . VG 2.89  
(337 cal)
- Orange Cucumber Salad** . . . . . VG GF 3.59  
Pepitas, cilantro, honey champagne vinaigrette (232 cal)
- Smoked Bacon** . . . . . GF 3.29  
Two slices (70 cal)
- Parmesan Polenta** . . . . . VG GF 3.99  
(247 cal)
- Starfire Coleslaw** . . . . . VG GF 2.79  
(165 cal)
- Baked Potato** . . . . . VG GF 3.59  
Butter and Sour Cream (168 cal)
- Starfire Dinner Salad** . . . . . VG 3.49  
(76 cal)

## DESSERTS

- Featured Dessert** . . . . . 8.99  
Ask your server for today's offerings
- Gelato du jour** . . . . . 7.49  
Ask your server for today's offerings.

## BEVERAGES

- Fountain Soda** . . . . . 1.69  
Coke, Diet Coke, Dr. Pepper, Sprite, Barq's Root Beer
- Lemonade** . . . . . 1.69
- Iced Tea** . . . . . 2.09
- Hot Tea** . . . . . 2.09
- Coffee** . . . . . 1.59  
Regular, Decaf
- Juice** . . . . . 2.49  
Apple, orange, cranberry

20% Upcharge for the general public

# WINE

## WHITE

GLASS | BOTTLE

<b>Riesling - J. Lohr Estates Monterey, CA</b>	7.75	23.00
<b>Pinot Grigio - Ferrari Carrano, CA</b>	8.25	24.50
<b>Viognier - Airfield, Yakima Valley, WA</b>	8.25	24.50
<b>Sauvignon Blanc - Oyster Bay, Marlborough, New Zealand</b>	7.75	23.00
<b>Chardonnay:</b>		
<b>Butter Chardonnay, CA</b>	8.00	24.00
<b>A-Z Wineworks, OR</b>	8.50	26.00
<b>J. Lohr Riverstone, Central Coast, CA</b>	7.75	23.00
<b>Rombauer Chardonnay, Carneros, CA</b>	15.00	45.00
<b>Rose of Pinot Noir - Stoller Family Estate, Willamette Valley, OR</b>	8.50	25.50
<b>White Zinfandel - Beringer, CA</b>	7.50	22.00
<b>Moscato - Castello del Poggio, Italy</b>	7.75	23.00
<b>Prosecco - Zonin, Treviso, Italy</b>	8.00	24.00
<b>Sparkling - Mumms Sparkling Brut Prestige, CA ....Bottle</b>		34.00

## RED

GLASS | BOTTLE

<b>Cabernet Sauvignon:</b>		
<b>Chateau St. Michelle, Columbia, WA</b>	8.50	25.00
<b>Silver Palm, North Coast, CA</b>	8.50	25.00
<b>Roth, Alexander Valley, CA ....Half Bottle</b>		19.00
<b>Stag's Leap Vineyard Napa, CA ....Half Bottle</b>		29.00
<b>Jordan, Alexander Valley, CA ....Bottle</b>		59.00
<b>Pinot Noir:</b>		
<b>Angeline, CA</b>	7.50	23.00
<b>Stoller Family Estate, Willamette Valley, OR</b>	11.00	32.00
<b>Zinfandel - Michael David Winery, Lodi, CA</b>	8.50	23.00
<b>Chianti Classico - Piccini, Tuscany, Italy</b>	8.50	26.00
<b>Malbec - Antigal Uno, Argentina</b>	8.50	26.00
<b>Merlot - J. Lohr Paso Robles, CA</b>	8.50	27.00
<b>Shiraz - Angove Family Crest, McClean Vale, Australia</b>	9.50	29.00
<b>Red Blends:</b>		
<b>Cline Farmhouse Red, CA</b>	7.50	23.00
<b>1448 Red Blend, Jeff Runquist Wines, CA</b>	8.50	25.00

# BEER & COCKTAILS

## FRESH ON DRAFT

**All Draft Beers** ..... 5

As we are constantly brewing new varieties in our Starfire Brewery, please ask your server what is currently on rotation

## CANNED & BOTTLED

**Modelo Especial Lager** ..... 5.5

**Fat Tire Ale** ..... 5.5

**Sam Adams Lager** ..... 5.5

**Guinness Stout** ..... 5.5

**Heineken Zero** ..... 5.5  
non-alcoholic

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## COCKTAILS & MOCKTAILS

**Beer Margarita** ..... 6

Tequila, Lager Beer, Margarita Mix

**Mary's Bloody Beer** ..... 6

Spicy bloody mary mix, tabasco, lime juice, Lager Beer

**Blackberry Bramble Old Fashioned** ..... 7

Makers Mark 46, muddled blackberries, bitters, orange slice garnish

**Tennessee Honey Lemonade** ..... 6

Jack Daniels, lemonade, Honey, Can be made spicy upon request

**Raspberry Mojito** ..... 7

Bacardi light, triple sec, mint simple syrup, muddled raspberries

**Rosebud Margarita** ..... 7

House tequila, triple sec, pomegranate juice, rosewater, agave nectar

**Gypsy Rose** ..... 7

Mezcal, grand marnier, rose wine, Agave nectar, rosewater

**Cucumber Mule** ..... 6

Arcadia vodka, simple syrup, ginger beer

**Blueberry Lemonade (non-alcoholic)** ..... 5

Club soda, blueberries, lemonade, honey, simple syrup

**Sparkling Strawberry Cucumber (non-alcoholic)** ..... 5

Strawberry, cucumber, lemonade, and simple syrup

**Mint Berry Smash (non-alcoholic)** ..... 5

Seasonal mixed berries, mint, lime

**Raspberry's Bee's Knees (non-alcoholic)** ..... 5

Lemonade, raspberry, honey