

TRAILHEAD

THE WARM-UP ROUND.

LOADED TRUFFLE FRIES

Fries buried in truffle aioli, parmesan, pepitas, cherry tomatoes, and green onion. Fancy enough for town, salty enough for the mill. \$16 df, vg

OG FRIES

Golden fries, truffle oil, parmesan, parsley.
No shame in keeping it simple. \$10 gf

LOADED TATER TOTS

Crispy tots smothered in house beer cheese, bacon, green onion. A tot avalanche worth riding out. \$14 gf

GYPPO HOG PILE

A mountain of pulled pork, BBQ sauce, and melty cheese on a bed of fries. Messy in all the right ways. \$21 gf

FRIED CHICKEN WINGS

Crispy, juicy, and sauced how you like 'em. Eat with your hands, wipe on your pants. \$19 gf, df

CAULIFLOWER WINGS

Cluck-free crunch. Crispy florets with your pick of one of four sauces, served on the side. \$14 df, vg

HAWAIIAN TUNA POKE

Fresh ahi tossed with soy, sesame, and tropical flair. Like a tidepool vacation in a bowl. \$16 gf, df

PERUVIAN CEVICHE

Local rockfish marinated in lime, cilantro, and chili — bright, zesty, and straight off the coast. \$19 gf, df

CHEESE CURDS

Wisconsin's finest, fried golden brown. A squeaky, melty, beer-friendly snack. \$16 vg

PRETZELS & BEER CHEESE

Soft baked pretzels paired with our housemade beer cheese — a match made in pub heaven. \$18 vg

PULLED PORK NACHOS

A messy tower of chips, pork, cheese, and all the fixings. Best attacked with friends (or not). \$19

CLAM CHOWDER (Cup, Bowl, or Sourdough Bread Bowl)
Creamy, hearty, and packed with clams — like a hug from the ocean. \$10/12/14

BLUE CHEESE WEDGE

Crisp iceberg, smoky bacon, tomatoes, and J Catering creamy blue cheese dressing. Old-school and proud of it. \$16 gf

GYPPO CAESAR

Romaine, parmesan, bread crub, and house Caesar dressing — classic, with a coastal crunch. \$15/18

GYPPO ALE MILL

BREWERY + DISTILLERY + TAPROOM

LOGGER'S FEAST

BUILT FOR TWO HANDS.

BEER CHEESE MAC

Cavatappi pasta drowning in pilsner, smoked + sharp cheddar, and bacon. Cheese on cheese on beer. \$15

GYPPO GRASSFED BURGER

6 oz patty of grassfed beef, lettuce, tomato, onion, mayo, bun. Simple, solid, smashable. \$15

SPICY BLACK BEAN BURGER

Black bean patty with vegan truffle aioli, pickled onions, lettuce, tomato, telera roll. Veggie but with teeth.\$19 df, vg

DOUBLE BACON CHEESE BURGER

Two patties. Two slices of bacon. Too much? Not a thing. Comes with cheese, lettuce, tomato, onion, mayo. \$25

PULLED PORK SANDWICH

Slow-roasted pork, pickled onions, coleslaw, toasted bun. Juicy, sloppy, glorious.\$22

FRIED CHICKEN SANDWICH

Organic chicken breast fried up crispy, with spring greens, pickles, onion, mayo, and a hit of Frank's Red Hot.
One-hand meal, two-napkin job. \$22

CHIMICHURRI RIBEYE STEAK

Grilled ribeye dripping in garlicky chimichurri. Sharp, bold, green as the redwoods. \$46 gf

GYPPO SIDES TO ADD

rice _____	\$4
coleslaw _____	\$5
mac & cheese _____	\$9
fries _____	\$7
small salad _____	\$8
large salad _____	\$12

gf: gluten free, df: dairy free, vg: vegetarian

LOST COAST CATCH

SEA-TO-TABLE PLATES

LOST COAST FISH & CHIPS

Locally line-caught rockfish fried golden. Comes with chips + tartar or cocktail. No frills, all crunch. \$24

ROCKFISH TACOS

Grilled or fried, packed with tomato, onion, cilantro crema. Born by the tide, built for the truck. \$19

SHRIMP TACOS

Grilled or fried shrimp, tomato, onion, cilantro crema. Street food, ocean-style. \$18

HONG KONG SPICY SHRIMP

Steamed shrimp over coconut rice, finished with hot garlic oil, scallion, chili, and ginger. Soy glaze drizzle, bold and sizzling. \$28 gf, df

SALSA VERDE GRILLED FISH

Rockfish over roasted corn salad with zippy salsa verde. Bright, bold, gone quick. \$28 gf, df

LOGGER BOWL

Your call: tuna poke or Cajun shrimp. Piled with coconut rice, cucumber, radish, tomato, green onion, sriracha mayo, sesame seeds.
A “light” option... logger definition. \$19/21 gf

SWEET FINISH

EVEN LOGGERS NEED SUGAR

CRÈME BRÛLÉE

Custard torched with caramelized sugar. Flavor changes with the season, crack it and dig in. \$12

KATHERINE'S CAST IRON BROWNIE

Rich, gooey brownie baked in cast iron. Add vanilla ice cream if you're living dangerously. \$8

ROOT BEER FLOAT

Tillamook vanilla ice cream drowning in Rogue Brewery root beer. Old-school, fizzy, messy, perfect. \$8

ROTATING DESSERT

Whatever our crew's cooking up this week. Ask what's hiding back there — it's worth it.