

## MCMENAMINS ALES

### HAMMERHEAD

Hammerhead's signature Cascade hop nose & intense hopped flavor blend nicely with the caramel tones from the crystal malt

### TERMINATOR

Terminator is a coal black & flavor-packed stout which draws its robust complexity from kiln-baked specialty grains

### RUBY

Light & refreshingly fruity, our popular raspberry ale was first produced at the Hillsdale Pub in 1985

### IPA

Our IPA has a lush floral aroma & a distinct citrus flavor for those who prefer their ales strong & hoppy

### WHEAT

A quenching medium-bodied ale, lightly hopped to allow the delicate flavor of the wheat malt to shine through

### PORTER

Ebony-colored with a toasted nut flavor & a sweeter, softer finish than McMenamins Terminator Stout

Schooner \$2.50 • Pint \$4.50 • Pitcher \$12.25

Taster Tray \$7.60

## GUEST BEER

	Schooner	Pint	Pitcher
Pabst Blue Ribbon .....	\$1.60	\$2.85	\$8.40
Bud Light.....	\$1.95	\$3.50	\$9.40
Corona .....		\$3.60	bottle
Budweiser.....		\$3.15	bottle
Rainier.....		\$2.15	bottle
Olympia .....		\$2.15	can
St. Pauli (non-alcoholic).....		\$4.00	bottle

*Please ask your server about other selections*

## BEVERAGES

Real Apple Cider .....	Sm \$2.05	Lg \$3.70
Soda Pop .....	Kid's \$1.35	Pint \$2.20

*RC, Diet RC, 7-Up, Dr. Pepper, Ginger Ale*

*Free refills with large soda & one free refill with kid's soda*

Thomas Kemper Root Beer .....	Sm \$2.40	Lg \$4.10
Milk.....	Sm \$1.35	Lg \$2.20
Iced Tea & Lemonade .....	\$2.20	
Coffee <i>We Roast Our Own</i> .....	\$2.30	
McMenamins Iced Coffee <i>served with milk</i> .....	\$3.45	
Hot Tea .....	\$1.50	

*Beverage prices include tax*

## EDGEFIELD WINE

The Edgefield Winery is located at McMenamins Edgefield on the site of the historic Multnomah County Poor Farm, built in 1911.

Grapes for Edgefield wines are sourced from Estate vineyards as well as sites throughout the Pacific Northwest

### AROMATIC WHITES

	Glass	Bottle
Riesling, <i>Willamette Valley, OR</i> .....	\$6.95	\$19.00
Pinot Gris, <i>Oregon &amp; Washington</i> .....	\$7.60	\$21.50
Poor Farm Pinot Gris, <i>Oregon</i> .....		\$21.50
Hard Cider .....	\$6.25	pint glass

### MEDIUM BODIED WHITES

White Rabbit, <i>Oregon &amp; Washington</i> .....	\$7.60	\$21.50
Chardonnay, <i>Oregon &amp; Washington</i> .....	\$7.60	\$21.50
Vintage Select Chardonnay, <i>Rogue Valley, OR</i> .....		\$26.00
Viognier, <i>Del Rio Vineyard, OR</i> .....		\$26.00

### BLUSH & ROSÉ

Pinot Noir Blanc, <i>Columbia Valley, WA</i> .....	\$6.95	\$19.00
Umbrella Jimmy Dry Rosé, <i>Oregon</i> .....		\$21.50

### MEDIUM BODIED REDS

Pinot Noir, <i>Oregon</i> .....	\$7.60	\$21.50
Vintage Select Pinot Noir, <i>Oregon</i> .....		\$30.25
Cuveé de L'abri Rouge, <i>Del Rio Vineyard, OR</i> .....		\$26.00
Black Rabbit Red, <i>Oregon &amp; Washington</i> .....	\$7.60	\$21.50

### FULL BODIED REDS

Merlot, <i>Columbia Valley, WA</i> .....	\$9.25	\$30.25
Cabernet Sauvignon, <i>Alder Ridge, WA</i> .....	\$8.70	\$26.00
Zinfandel, <i>Forchini Vineyards, CA</i> .....		\$30.25
Syrah, <i>Chukar Ridge, WA</i> .....		\$30.25

WINERY TASTER..... \$13.25 six samples

### FOOD AVAILABLE TO GO!

PHONE (206) 223-1698 • FAX (206) 624-3877

# Mcmenamins SIX ARMS



*A neighborhood place for family & friends*

**Happy Hour: 3 p.m. 'til 6 p.m. & 10 p.m. 'til close**

## McMENAMINS SIX ARMS

300 E. Pike St. • Seattle, WA 98122

(206) 223-1698 • mcmenamins.com

*Please be considerate of other guests when using cell phones*



## STARTERS & SNACKS

<b>QUESADILLA</b> Served with sour cream & pico de gallo	<b>\$5.75</b>
<b>SWEET POTATO FRIES</b> Served with chipotle ketchup	<b>\$6.00</b>
<b>GOAT CHEESE TORTA</b> With fresh basil, sundried tomato, roasted garlic, balsamic vinegar, & extra-virgin olive oil... served with baguette	<b>\$9.20</b>
<b>SUNDRIED TOMATO-ARTICHOKE-SPINACH DIP</b> Served warm with pita bread	<b>\$5.75</b>
<b>HUMMUS PLATE</b> With kalamata olives, cucumber, marinated red onion, tomato, feta cheese, & warm Greek-style pita bread	<b>\$9.20</b>
<b>SPICY CHICKEN WINGS</b> An Olympic Club original recipe... with blue cheese dressing & veggie sticks	<b>\$9.75</b>
<b>ANTIPASTI PLATE</b> An assortment of cured meats & cheeses... served with pickled garlic & asparagus, mixed olives, roasted red pepper, & sliced baguette	<b>\$10.65</b>
<b>SCOOBY SNACKS</b> Mini corn dogs with yellow mustard	<b>\$6.90</b>
<b>TATER TOTS</b> Served with ranch dressing	<b>\$5.45</b> or <i>Cajunized</i> for... <b>\$6.60</b>
<b>SOUP OF THE DAY</b>	cup <b>\$3.15</b> bowl <b>\$4.15</b>
<b>MCMENAMINS FRESH-CUT FRIES</b>	large <b>\$6.90</b> small <b>\$4.15</b>

## SALADS

Served with foccacia bread

<b>CAJUN COBB SALAD</b> Blackened chicken with romaine lettuce, sliced egg, crisp bacon, & tomato tossed with blue cheese dressing	<b>\$12.35</b>
<b>BREWER'S SALAD</b> Seasonal mixed salad greens with blue cheese crumbles, roasted hazelnuts, & marinated red onion tossed with a raspberry-Ruby ale vinaigrette	<b>\$8.60</b>
<b>CAESAR SALAD</b> Romaine lettuce with our own garlic croutons, Parmesan cheese, & Caesar dressing	<b>\$8.60</b>
<b>SIX ARMS CHOP SALAD</b> Salami, artichoke hearts, red bell pepper, tomato, red onion, Parmesan cheese, & mixed salad greens tossed with pesto vinaigrette	<b>\$9.50</b>
<b>SEASONAL GREEN SALAD</b> Mixed greens with marinated red onion, grape tomatoes, cucumber, Parmesan cheese, & garlic croutons with your choice of dressing ( <i>Peppercorn Ranch, 1000 Island, Blue Cheese, Pesto Vinaigrette, Raspberry-Ruby Ale Vinaigrette, or Caesar</i> )	half <b>\$5.15</b> whole <b>\$8.60</b>
Add grilled chicken breast for an additional <b>\$4.25</b>	

## SANDWICHES

Served with your choice of fresh-cut fries, tater tots, small green salad, or a cup of soup

<b>CHEESESTEAK SANDWICH</b> Thinly sliced prime rib basted with our ale & tossed with sautéed onion & peppers then topped with melted Provolone cheese & served on a toasted French roll with secret sauce	<b>\$12.65</b>
<b>RAVEN'S CHICKEN SANDWICH</b> With provolone, pesto, & bacon on a traditional bun	<b>\$11.00</b>
<b>BARBECUE PORK SANDWICH</b> Tender house-smoked pork shoulder with Hammerhead BBQ sauce & zesty buttermilk coleslaw on a traditional bun	<b>\$9.20</b>
<b>GRILLED SMOKED MOZZARELLA SANDWICH</b> With grilled onions, tomatoes, & pesto on grilled rustic bread	<b>\$9.20</b>
<b>MARIA'S MASTERPIECE</b> Hot turkey sandwich with Swiss cheese, bacon, grilled onions, & secret sauce on a French roll	<b>\$9.50</b>
<b>PIKE STREET FISH SANDWICH</b> Ale-battered cod & melted Tillamook® cheddar cheese served burger-style with our own tartar sauce on a traditional bun with lettuce, tomato, red onion, & pickles	<b>\$10.35</b>
<b>CLASSIC REUBEN</b> Corned beef, Swiss cheese, sauerkraut, & Russian dressing on grilled rye bread	<b>\$10.95</b>
<b>AHI STEAK SANDWICH*</b> With wasabi mayonnaise & pickled ginger-cucumber condiment on a traditional bun, plus lettuce, tomato, & red onion	<b>\$11.80</b>
<b>HILLTOP VEGGIE SANDWICH</b> Hummus, roasted red pepper, cucumber, tomato, red onion, & greens on foccacia bread	<b>\$8.25</b>
<b>TURKEY SANDWICH</b> With Swiss cheese, cranberry relish, lettuce, tomato, red onion, & secret sauce on whole grain wheat bread	half <b>\$5.50</b> whole <b>\$9.20</b>

## SIX ARMS PUB SPECIALTIES

<b>ALE-BATTERED FISH &amp; CHIPS</b> Wild Alaskan cod dipped in our ale batter with fresh-cut fries, buttermilk coleslaw, & tartar sauce	<b>\$11.20</b>
<b>BAJA BURRITO</b> Spiced shredded pork with pepperjack cheese, roasted corn, black beans, & chilies wrapped in a warm flour tortilla... served with chipotle pico de gallo & sour cream	<b>\$9.20</b>
<b>SPICY TOFU BURRITO</b> With pepperjack cheese, black beans, roasted corn, & chipotle chilies wrapped in a warm flour tortilla... served with sour cream & chipotle pico de gallo	<b>\$10.00</b>
<b>MESQUITE STEAK WRAP</b> Thinly sliced & seasoned prime rib with smoked mozzarella cheese wrapped in a tortilla with lettuce, tomato, & chipotle mayonnaise	<b>\$10.95</b>
<b>FLAME-BROILED BURGERS*</b> Served with your choice of fresh-cut fries, tater tots, small green salad, or a cup of soup	
<b>GLEN'S BURGER</b> Third-pound all <i>Country Natural Beef</i> patty with lettuce, tomato, red onion, pickles, & secret sauce on a traditional bun	<b>\$7.25</b>
<b>CHEESEBURGER</b>	<b>\$8.00</b>
<b>BACON CHEESEBURGER</b>	<b>\$8.75</b>
<b>CAPTAIN NEON BURGER</b> Blue cheese dressing & bacon	<b>\$8.75</b>
<b>WILD WIL'S JUMBO DELUXE BURGER</b> Tillamook® cheddar cheese, bacon & a fried egg	<b>\$9.25</b>
<b>DUNGEON BURGER</b> Swiss cheese & grilled mushrooms	<b>\$8.75</b>
<b>COMMUNICATION BREAKDOWN BURGER</b> Tillamook® cheddar cheese, grilled mushrooms, onions & bell peppers	<b>\$8.75</b>
<b>FIRM BURGER</b> Pepperoni & Swiss cheese	<b>\$8.75</b>
<b>BEER GARDEN BURGER</b> Veggie burger patty made with our Hammerhead Ale & malted grain	<b>\$7.25</b>
<b>BOCA® BURGER</b> A meatless, low-fat alternaburger	<b>\$7.25</b>

\*Consuming raw or undercooked meats may increase your risk of food bourn illness