



ESTD

1998

THE LODGE

— AT —

CASCADE

PDX BREWING ORE



## SOUP, APPETIZERS & SALADS

### SALAD DRESSING CHOICES:

**BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, ANCHO VINAIGRETTE, APPLE VINAIGRETTE OR 1000 ISLAND**

<b>DELICIOUS HOUSE MADE SOUP</b>	<b>CUP</b>	<b>5</b>
	<b>BOWL</b>	<b>6</b>

Ask your server about today's choices

<b>HOUSE SALAD</b>	<b>6</b>
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Fresh harvest mixed greens topped with carrots, tomatoes, cucumbers and garlic croutons with your choice of dressing

<b>CLASSIC SIDE CAESAR SALAD *</b>	<b>6</b>
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Topped with parmesan cheese, housemade croutons, lemon wedge and creamy Caesar dressing

<b>WEDGE SALAD</b>	<b>8</b>
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Iceberg lettuce topped with bleu cheese crumbles, red onion, tomatoes, bacon and bleu cheese dressing

<b>HUMMUS AND PITA</b>	<b>11.5</b>
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Housemade roasted garlic hummus served with grilled pita bread and cucumber feta salad

<b>CHICKEN WINGS</b>	<b>13</b>
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10 chicken wings, tossed in buffalo sauce with celery, carrots and bleu cheese dip

<b>LODGE NACHOS</b>	<b>VEGGIE</b>	<b>9</b>
	<b>CHICKEN</b>	<b>11</b>
	<b>BEEF</b>	<b>12</b>

Crispy tortilla chips topped with salsa, cheese, black beans, roasted corn, lettuce, guacamole, sour cream, queso fresco, tomato, black olive and jalapeño

<b>SAUSAGE &amp; BEER FONDUE</b>	<b>11</b>
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Two smoked German sausage skewers with a Bavarian pretzel and a cup of house made beer cheese sauce

<b>CRISPY CALAMARI</b>	<b>12</b>
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Lightly breaded and served with lemon caper tartar sauce, peanut curry sauce and lemon wedge

<b>CASCADE SIGNATURE ONION RINGS</b>	<b>8</b>
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Sliced fresh sweet onions, dipped in our Cascade ale beer batter and served with ranch for dipping

<b>ALE BATTERED FRIES</b>	<b>7</b>
<b>FRENCH FRIES</b>	<b>5.5</b>
<b>SWEET POTATO FRIES</b>	<b>6.75</b>
<b>TATER TOTS</b>	<b>6</b>

All of our crispy fries are served with your choice of two dipping sauces: bleu cheese, beer cheese, peanut curry, buttermilk ranch, BBQ, jalapeño ranch and raspberry habanero

## ENTREE SALADS

<b>CLASSIC ENTREE CAESAR SALAD*</b>	<b>9</b>
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With parmesan cheese, housemade croutons, lemon wedges and creamy Caesar dressing

with grilled chicken \$12.95 - with shrimp \$14.95 - with grilled salmon \$16.95

<b>SW CHOP SALAD</b>	<b>14</b>
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Fresh greens topped with corn, black beans, tomatoes, avocado, queso fresco, tortilla strips, grilled chicken and ancho vinaigrette

<b>CASCADE CHICKEN COBB SALAD</b>	<b>14</b>
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Fresh greens topped with chopped bacon, grilled chicken, tomato, bleu cheese crumbles, carrot, hard boiled egg, cucumber and your choice of dressing

<b>BLACKENED CHICKEN KALE AND APPLE SALAD</b>	<b>14.5</b>
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Fresh baby kale, chopped Fuji apple, tomatoes, bleu cheese crumbles, roasted walnuts and grapes topped with blackened chicken breast with an apple vinaigrette

<b>BEEF SALAD</b>	<b>14</b>
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Roasted beets on a bed of harvest mix, goat cheese, mandarin oranges, bacon, tomatoes, apples, grapes, roasted walnuts and champagne vinaigrette

with grilled chicken \$15.95 - with grilled salmon \$17.95

## PIZZAS

**ALL PIZZA DOUGHS ARE HOMEMADE DAILY AND BAKED TO ORDER**

**10" GLUTEN FREE PIZZA CRUST AVAILABLE UPON REQUEST FOR \$1.95**

<b>CHEESE</b>	<b>10" 11</b>
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Topped with house pizza sauce, mozzarella and five cheese blend

<b>PEPPERONI</b>	<b>10" 12</b>
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Topped with house pizza sauce, pepperoni and five cheese blend

<b>HAWAIIAN</b>	<b>10" 13</b>
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Topped with house pizza sauce, diced ham, pineapple and five cheese blend

<b>SPICY ITALIAN SAUSAGE</b>	<b>10" 13</b>
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Topped with house pizza sauce, sausage, onions peppers and five cheese blend

<b>GREEK CHICKEN PIZZA</b>	<b>10" 13</b>
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Topped with basil pesto, mozzarella, feta, Kalamata olives, artichoke hearts and chicken

\*We are happy to prepare your food as requested, however, the Health Department states under-cooked meats and eggs may increase the risk of food borne illness, especially if you have certain medical conditions. We are also happy to accommodate Gluten Free when possible but, even though we try not to cross contaminate, we can't guarantee a 100% gluten free environment. Please let us know of any allergies.

## BURGERS AND SANDWICHES

SERVED ON BRIOCHE BUNS WITH FRENCH FRIES

SUB HOUSE OR CAESAR SALAD	2
SUB SOUP	2
SUB SPECIALTY FRIES	1.5
SUB ANASAZI BEAN PATTY OR KALE PATTY	2
GLUTEN FREE BUN	2
ADD BACON	2
ADD AVACADO	1.5
ADD EXTRA PATTY	2

<b>CHEESE BURGER*</b>	<b>13</b>
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With lettuce, tomato, onion, 1000 Island and your choice of cheddar, swiss or pepper-jack cheese

<b>GUACAMOLE BACON BURGER*</b>	<b>15</b>
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With lettuce, tomato, onion, 1000 Island, guacamole, bacon and pepper jack cheese

<b>LAMB BURGER*</b>	<b>15</b>
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With roasted tomatoes, feta cheese, olive tapenade, lettuce, onion and 1000 Island

<b>BLEU MUSHROOM BACON BURGER*</b>	<b>14</b>
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With lettuce, tomato, onion, bleu cheese spread, mushrooms, bacon and bleu cheese crumbles

<b>LODGE BURGER*</b>	<b>15.5</b>
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With lettuce, tomatoes, red onions, sliced ham, fried egg, bacon strips and cheddar cheese

<b>CHICKEN BACON GUACAMOLE SANDWICH</b>	<b>15</b>
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Fire grilled chicken breast, bacon, guacamole, lettuce, tomatoes, red onions, cilantro crema, and pepper-jack cheese

<b>KALE VEGGIE BURGER*</b>	<b>13</b>
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With lettuce, tomatoes, onions and fresh mozzarella

<b>TURKEY CROISSANT SANDWICH</b>	<b>14</b>
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Smoked turkey, cheddar, lettuce, tomato, dijon mayo and avocado

<b>REUBEN SANDWICH</b>	<b>14</b>
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Corned beef, 1000 Island, Swiss cheese and sauerkraut on grilled marble rye bread

## ENTREES

<b>CHICKEN QUESADILLA</b>	<b>12.5</b>
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House prepared chipotle chicken on a roasted tomato tortilla with black beans, roasted corn and pepper-jack cheese served with roasted corn slaw, queso fresco and a side of salsa

<b>CHICKEN TENDERS</b>	<b>12</b>
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Crispy chicken tenders served with French fries, Ranch and ketchup for dipping

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<b>FISH AND CHIPS</b>	<b>15</b>
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Fresh Pacific Cod hand battered and served with Ale battered fries, coleslaw, tartar and lemon wedges

<b>SPICY CHICKEN &amp; SAUSAGE JUMBALAYA</b>	<b>16</b>
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Sautéed chicken, sausage, shrimp and house jambalaya sauce tossed with cilantro rice

<b>BAJA FISH TACOS</b>	<b>14.5</b>
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With roasted corn slaw, tomato, cilantro crema, queso fresco, guacamole, salsa and cilantro rice

<b>CASCADE DRY STOUT MEAT LOAF</b>	<b>15</b>
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Housemade meatloaf made with veal, beef, pork and parmesan cheese served w mashed potatoes, seasonal vegetables and topped w/dark ale mushroom gravy.

<b>SW CHICKEN &amp; SHRIMP PENNE PASTA</b>	<b>14.5</b>
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Sautéed chicken breast, shrimp and mushrooms in a red pepper cream sauce topped with asiago cheese and fresh tomatoes

<b>BEER CHEESE CHICKEN BACON MACARONI</b>	<b>14.5</b>
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Chicken breast, bacon and broccoli tossed in Cascade beer cheese sauce and cavatappi pasta

## GLUTEN FREE

<b>ROASTED TOMATO PENNE PASTA</b>	<b>12</b>
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With butternut squash, spinach, cherry tomatoes and a light garlic cream sauce topped with parmesan cheese

<b>PROSCIUTTO WRAPPED PORK TENDERLION</b>	<b>14</b>
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Pan seared and oven baked. Served w/butternut squash, red quinoa, roasted walnuts and finished with a pear balsamic reduction.

<b>AHI TUNA*</b>	<b>17</b>
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Fresh Ahi, pan seared, served with jasmine rice, mango salsa and seasonal vegetables

<b>FLATBREAD</b>	<b>12</b>
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Flat bread served with sautéed wild mushrooms, prosciutto, pesto, cheese and baby arugula

## NON ALCOHOLIC BEVERAGES

<b>ARNOLD PALMER, ICED TEA, LEMONADE, STRAWBERRY LEMONADE</b>	<b>2.5</b>
<b>JUICE</b>	<b>2</b>
<b>HOT CHOCOLATE, HOT TEA, HOT CIDER</b>	<b>2.5</b>
<b>PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, MUG ROOT BEER</b>	<b>2.5</b>

# WELCOME TO THE LODGE AT CASCADE BREWING

Cascade Brewing was founded in 1998 by owner Art Larrance and brewmaster Ron Gansberg. Together, Art and Ron put their 40 years combined beer experience to work, designing and installing Cascade's 10-barrel brewing system in Southwest Portland, then creating and distributing well-balanced traditional ales.

Sour beers really came about by default. The pair had followed the trends of traditional ales and were growing tired of what they referred to as the "hops arms race" of ever-hoppiest beers, especially in the Northwest. Both wanted to focus instead on beers that offered an intense sensory experience other than hops. They considered what they could draw upon from the region: an abundant supply of wine barrels from the nearby wine country, and access to delicious and plentiful local fruit.

They chose to create sour ales (though they purposefully stayed away from trying to recreate Belgian style sour ales). Employing lactobacillus, an acid bacteria that produces moderate levels of acidity and sour flavors, they began their sour journey in 2005. By 2006, they were producing the base beer that would then be aged for up to a year in wine, port and whiskey oak barrels.

In 2008, the brewery developed three ultra-premium, oak barrel-aged, lactic-fermented Northwest sour ales: Kriek, Apricot and Cuvee du Jongleur. Each was hand-bottled in 750 ml champagne bottles with a cork and wire basket. That fall, Cascade entered all three into the Great American Beer Festival in the Wood- and Barrel-Aged Sour Beer category: a total of 22 beers were entered in the class, and Cascade Kriek took the Bronze.

In 2009, they brought in 4,500 lbs. of Bing and sour pie cherries straight from the orchards for making Kriek, Sang Royale and Sang Noir. They picked up 2,500 lbs. of apricots for their Apricot Ale, one ton of Cabernet Sauvignon grapes for a yet to be named beer (going through extensive aging) and 2,500 lbs. of white wine grapes for The Vine. That fall, they again traveled to the Great American Beer Festival, submitting three of their beers in the Wood- and Barrel-Aged Sour Beer category. Out of 45 entries, Cascade Brewing was awarded the Gold for Bourbonic Plague and the Silver for Vlad the Imp Aler. These wins propelled the obscure brewery into the forefront nationally for Northwest sour ales.

In September 2010, Cascade opened the Cascade Brewing Barrel House, the nation's first "House of Sour," at 939 SE Belmont Street in Portland. Located in a 7,000 square foot former produce warehouse, the Barrel House contained a 5,000 square foot production side with a loading dock, barrel room, cooler and workspace; as well as a 2,100 square foot tasting room with seating for 90 inside and another 80 out front.

In 2014, the production side of the Barrel House was bursting at the seams and needed to relocate. Cascade leased a 23,000-square-foot warehouse in Southwest Portland that headquarters all of its blending, aging, packaging and distribution. The Cascade Blending House currently holds more than 1,700 barrels filled with its sour beer, plus an additional nine foudres (giant wooden barrels that typically hold around 1,800 gallons of beer). All of its beers continue to be brewed at the original brewery at 7424 SW Beaverton-Hillsdale Hwy in Portland.

