



Calendar of Events

PINT NIGHT MONDAY

Bring in Your Own Pint
We'll Fill It with
Any MJB or Domestic Draft Beer
\$2

TWO STEP TUESDAY

With **MARCOS DOMINQUEZ**
6-10 PM
Karaoke starts at 10 PM

WEDNESDAY COMEDY NIGHT

8:30 PM
After the Laughter 10PM-2AM
Domestic Beer Bottles \$2

BLUES & BREWS

Thursdays 6PM
Live Band on the Deck!

Coming June 7th!

FRIDAY & SATURDAY

Dance-Dance-Dance
Music with DJ!! 9pm-2am

MJBARLEYHOPPER MICRO BREWS



HARVESTWEIZEN - A Filtered, 30% Ale. Medium-Light Body, Medium-Light Profile using Tettnang Hops, Golden Color. A Beer for the "New to Micros Drinker."



HEFEWEIZEN - A Bavarian Style Wheat Ale at 40% Wheat, 60% Two-Row Pale Barley. Mild Banana-like Aroma and Flavor with nice carbonation on the tongue.



HUCKLEWEIZEN - A Unique Huckleberry Ale using our Harvestweizen Recipe and a Mild Addition of Northwest Huckleberries. A Wonderful Combination and not over powered by the berry flavor.



BARLEYHOPPER BROWN - Chocolate Malt gives this Ale its nice Brown Color. Lightly Hopped with Willamette and Tettnang Hops. Smooth, Mild Flavor with Medium mouth feel.



RATTLESNAKE RED - A Scottish Style Amber Ale with a Medium Body and Medium Hop Bitterness. This Filtered Beer has a Carastan and Chocolate Malts that provide an outstanding Ruby Red Color. Willamette and Tettnang Hops are used in this popular ale.



IDAHO PANHANDLE ALE (IPA)- This Ale uses over 7lbs. of Cascade, Centennial & Perle Hops. Medium Body with Complimentary Malts. This IPA makes you feel like you have made it to Hop Heaven!



STEAMBOAT STOUT- Brewed as a True Irish Stout. A Medium-Heavy body with Roasted Flavor and Mild Hop character that balances well.



COUGAR BLONDE - This Ale is Crisp and Light. Brewed with Two Row Malt and White Wheat, Hersburcher Hops and Honey give this beer a great character, with distinguished flavor. This is another great beer for the "New to Micros Drinker."



BAJA LIME - This Ale is Light with a Refreshing Blast of Lime. Brewed with Hersburcher Hops and White Wheat this gives the beer a Mild Body with a crisp finish. Great for a hot summery!



LAZY DAY LAGER - MJB'S First Lager! This beer has a wonderful golden color. Using Northdown and Willamette hops, give this lager a great aroma. An all occasion beer.

SEASONALS

SUMMERTIME CITRUS- This popular Ale has the Sweet Flavor of Oranges, hint of Coriander, Cascade Hops and Orange Zest. This Summertime Citrus is a Lighter Tasting Ale. It pairs well with Chicken, Seafood or a Salad. **JUNE**

MAIBOCK "BOCK AT THE MOON"- A Spring-Time Seasonal. Medium Maltiness with a Slightly Sweet Beginning and Light to Medium Bitter Finish. A Nice Strong Beer that follows German tradition using Munich, Pilsen and Carastan Malts along with Noble Style Hops. **MARCH**

CHOCOLATE DUNCKLEWEIZEN- Our Holiday Seasonal. This is a complex beer. A Dark Wheat Ale, with a great combination of Malt Flavor and Alcohol Warmth. **DECEMBER**

OKTOBERFEST- The Traditional Fall Celebration of Brew. A Light Amber Beer with lots of Malt Character from Munich, Chocolate and Carastan Malts. Hallertau, Tettnang and Perle Hops are used in this well-liked Seasonal. **OCTOBER**

STEELHEAD STOUT - Smooth Sweet Stout created especially for those brave soles who enjoy a good morning cup of coffee, after a long day on the river in quest for that monster steelhead. Blended just right with Roasted Malts, Malted Barley, Lactose and just the right amount of Espresso Coffee. **SEPTEMBER**

HELLS CANYON APRICOT ALE- This Light, Ale has just a hint of Apricot. **APRIL**

MIDNIGHT IPA- Coming Soon!!!

APPETIZERS

<u>AHI TUNA</u> – Sesame Crusted and Pan Seared Rare with our Own Wasabi Sauce.....	\$12.99
<u>SEAFOOD CAKES</u> – A Blend of Crab, Bay Shrimp, Cod, and Salmon grilled & set atop Hollandaise Sauce.....	\$10.99
<u>BAKED BRIE W/ ROASTED GARLIC</u> – French Style Brie, served Warm with Grilled Baguettes & Roasted Garlic.....	\$9.99
<u>TRADITIONAL BUFFALO WINGS</u> – The Best in Town!! Served with Ranch Dressing & Celery.....	\$10.95
<u>HUMMUS</u> – Blended with Fire Roasted Red Pepper (by Bronzestone) served with Pita Bread.....	\$6.99
<u>BAY SHRIMP COCKTAIL</u> – Tender Alaskan Bay Shrimp with Celery and Lemon Dill Cocktail Sauce.....	\$5.99
<u>NACHOS</u> – Melted blend of Cheddar, Mozzarella and Jack Cheeses, Olives, Tomatoes, Green Onions, Sour Cream & Salsa.....	\$ 8.99
Add Grilled Chicken.....	\$11.99
Add Ground Sirloin.....	\$10.99
<u>BONELESS CHICKEN WINGS</u> – Tossed in our Sweet & Spicy Sauce . Served with Celery Sticks and Ranch Dressing.....	\$6.99
<u>BARLEYHOPPER BEER BATTERED ONION RINGS</u> —Hand dipped in MJB Beer Batter, Served with Ranch Dressing.....	\$7.29
<u>NIKKI'S PIKKI'S</u> - Beer Battered Pickle Spears (6) served with Ranch Dressing.....	\$5.99
<u>SESAME PORK</u> – Strips of Marinated Pork Coated with Panko Bread Crumbs and Sesame Seeds; Fried Crispy and Served With Spicy Honey Mustard.....	\$6.99
<u>CALAMARI</u> – Dusted with Flour and Fried; Served with Lemons and Sweet Chili Lime Sauce.....	\$8.99
<u>BRIE TRIO</u> – 3 Wedges of Creamy Chilled Brie; Each with it's Own Topping, Roasted Garlic, Raspberry Sauce, and Apricot Preserves Served With Baguettes.....	10.99

SALADS & SOUPS

<u>CAPRESE SALAD</u> – Slices of Fresh Mozzarella, Tomatoes with Basil Pesto & Balsamic Syrup.....	\$4.99
<u>WEDGE SALAD</u> -Wedge of Iceberg Lettuce Topped with Bacon, Chopped Egg, & choice of dressing.....	\$5.99
<u>SIDE CAESAR SALAD</u> -Fresh Romaine Lettuce tossed with Creamy Caesar Dressing, Parmesan Cheese & Croutons.....	\$4.99
<u>HOUSE SALAD</u> – Field Greens, Apples, Toasted Walnuts & tossed with Bleu Vinaigrette.....	\$4.99
<u>DAILY SOUP</u> – Served with Warm Bread.....	Cup \$2.99 Bowl \$3.99
<u>GRILLED CHICKEN CAESAR SALAD</u> —Grilled Chicken Breast with Fresh Romaine tossed with Creamy Caesar Dressing & Grated Parmesan.....	\$10.99
<u>COBB SALAD</u> -Fresh tossed Greens topped with Diced Turkey, Bacon, Celery, Tomatoes, Cucumbers, Chopped Egg & Bleu Cheese Crumbles on side.....	\$10.99
<u>CRISPY CHICKEN SALAD</u> -Crispy Chicken, Cheddar Cheese, Tomato on Fresh Tossed Greens with Ranch Dressing.....	\$9.99
<u>NORTHWEST APPLE SALAD</u> – Fresh Greens tossed with Apples, Bleu Cheese Vinaigrette and Toasted Walnuts.....	\$8.99
<u>SUMMER SALAD</u> – Oranges, Apples, Watermelon, and Toasted Almonds Tossed with Spring Mix Lettuce and Orange Vinaigrette.....	\$7.99
<u>GREEK SPINACH SALAD</u> – Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Salami and Spinach Tossed in Balsamic Vinaigrette.....	\$8.99

HOUSE FAVORITES

<u>CHICKEN BLT QUESADILLA</u> - Grilled Chicken, Bacon, Lettuce, Tomato, Blended Cheese and Ranch Dressing.....	\$8.99
<u>FISH AND CHIPS</u> -Hand Dipped Alaskan Cod with Tartar Sauce and Fries.....	\$9.99
<u>CHICKEN STRIPS</u> -Served with Ranch Dressing and Fries.....	\$8.99
<u>BITE SIZE</u> —Our Own Marinade with Teriyaki Sauce, prepared to your liking and topped with Diced Tomatoes & Green Onions with French Fries.....	\$12.99

**S
A
N
D
W
I
C
H
E
S

B
U
R
G
E
R
S

P
A
S
T
A

E
N
T
R
E
E
S**

SANDWICHES SERVED WITH YOUR CHOICE OF FRIES OR SOUP

SWEET POTATO FRIES .75 ADDITIONAL

CRAB & SWISS — 100% REAL Crab & Swiss Cheese served on Grilled French Bread.....	\$10.99
CLUB HOUSE —Turkey, Ham, Bacon, Lettuce, Tomato, Cheddar Cheese and Mayonnaise on Toasted French Bread.....	\$8.99
CLASSIC REUBEN — Lean Corned Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing served on Rye Bread.....	\$8.99
GRILLED CHICKEN SANDWICH — Grilled Chicken Breast, with Mayonnaise, Lettuce, Tomato and Onion on a Classic Hamburger Bun.....	\$8.99
GRILLED FLATBREAD BLT —Flatbread brushed with <u>Lite</u> Garlic Oil, Grilled & filled with Crisp Bacon, Lettuce, Tomato & Guacamole.....	\$8.99
PRIME RIB SANDWICH —Prime Rib Broiled & served on a Baguette, topped with Grilled Mushrooms, Onion and Swiss Cheese.....	\$10.99
CHICKEN CAESAR WRAP — Broiled Chicken Breast with our Caesar Salad in a Warm Chipotle Tortilla, served with French Fries.....	\$8.99
TRI TIP DIP —Roasted Tri Tip on a Hoagie Roll with Caramelized Onions & Horseradish Sauce, Au Jus.....	\$10.99

BBQ BURGER — 1/2lb.Burger covered in our Own BBQ Sauce, topped with Sliced Jalapenos and Crispy Fried Onions.....	\$8.99
CHOP HOUSE BURGER — 1/2 lb. Chopped Burger, Grilled and served with Lettuce, Tomato, Onion and Pickle.....	\$8.99
<i>ADD Cheddar or Swiss Cheese .75 ADD Smokey Bacon 1.25 ADD Grilled Mushrooms \$1.00</i>	
PEPPER CORN BLEU CHEESE BURGER — 1/2 LB. Chopped Burger topped with Cracked Pepper and <u>Bleu</u> Cheese.....	\$9.99
HAWAIIAN BURGER — Sliced Ham, Swiss Cheese, Grilled Pineapple then Drizzled with our Teriyaki Sauce.....	\$9.99
CALIFORNIA BURGER — 1/2lb.Burger topped with Swiss Cheese, Smokey Bacon & Fresh Guacamole.....	\$10.99
TURKEY&HUMMUS —Smoked Turkey, Red Pepper Hummus, Lettuce, Tomatoes on Grilled Flat Bread.....	\$8.99

PASTAS ARE SERVED WITH GARLIC BREAD AND MARKET VEGETABLES

SHRIMP PICATA PASTA — Shrimp Sautéed in Butter, Capers, Tomatoes, Purple Onion, Lemon Juice, and White Wine.....	\$17.99
SMOKED CHICKEN PASTA — Chicken Breast, Smoked in House, then tossed with Penne & Alfredo Sauce, topped with Parmesan Cheese	\$15.99
BUTTERNUT SQUASH RAVIOLI — Roasted Butternut Squash Filled Pasta, Sautéed in Browned Butter and Fresh Sage; topped with Parmesan Cheese	\$16.99

ENTREES SERVED WITH MARKET FRESH VEGETABLES, YOUR CHOICE OF; IDAHO BAKED POTATOES, DRIED FRUIT & NUT RICE PILAF OR IDAHO GARLIC MASHED POTATOES **OUR STEAKS ARE USDA 28 DAY DRY AGED**

DOUBLE CUT PORK CHOP — Char Broiled & topped with Chipotle peach chutney.....	\$16.99
INDIAN BBQ SALMON — Broiled & Topped with Brown Sugar Glaze Sauce.....	\$21.99
STUFFED CHICKEN — Sweet Roasted Garlic Stuffed Chicken Breast, Grilled then finished in the oven & served with Apricot Sauce.....	\$15.99
FRESH CATCH OF THE DAY — Chef's selection of Fresh Seafood	Market Price
MESQUITE GRILLED COD — Topped with Caramelized Onions, Bacon, & Tomatoes.....	\$16.99

8OZ BITE SIZE STEAK — Our Very Own Marinated Lean Sirloin Bites, Grilled to your liking.....	\$19.99
10 OZ.PEPPER CRUSTED SIRLOIN — Grilled & Topped with Bourbon Compound Butter.....	\$20.99
12 OZ.RIB-EYE — Grilled to your liking.....	\$25.99
12 OZ.NEW YORK — Center Cut topped with Crispy Fried Onions	\$23.99
ADD SHRIMP SCAMPLI...	\$4.99
ADD SAUTEED MUSHROOMS..	\$3.99

Federal & State Consumer Advisory Requirement—Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.