



Vegan & Vegetarian

Al Pastor Jackfruit Tacos 16

Marinated jackfruit, pickled onions, cilantro aioli, grilled pineapple, and micro cilantro.

Impossible Burger 18

Plant-based impossible patty, crispy lettuce, tomatoes, house pickles, and shaved red onion. Served on a gluten-free bun.
Add avocado 2 Add vegan Cheddar 2

Kids Menu

Comes with french fries, side salad, or carrots and celery.

Mac and Cheese 7

Chicken Tenders 9

Grilled Cheese 8

Beef Sliders with Cheddar Cheese 9

Desserts

Citrus Olive Oil Cake 12

Moist olive oil cake brûléed with brown sugar, bourbon vanilla whipped cream, and blueberry compote.

Cheesecake 10

Basque-style cheesecake with strawberry compote and bourbon vanilla whipped cream.

Crème Brûlée 12

Bourbon vanilla custard with orange.

Ice Cream Sandwich 10

Homemade oatmeal cookie and homemade old-fashioned vanilla ice cream with caramel sauce.

Drinks

Soft Drinks 4

Coke, Sprite, Root Beer, Coke Zero, Pink Lemonade, Orange Fanta, Brisk Raspberry Tea

Brewed Iced Tea 4

Coffee 4

Arabica roasted dark coffee.



Indoor Dining

Appetizers

Onion Rings 10

Sweet white onions that are hand-breaded with our special blend of house seasonings, served with your choice of bourbon BBQ or house-made ranch.

Poutine 20

Fries topped with braised short rib, white cheddar cheese curds, and pickled red onions.

Chicharrones 13

Made to order. Dusted in zesty chili seasoning and served with serrano lime aioli.

Chicken Tenders 14

Served dry or tossed in your choice of house-made sauces. Served with fries.
* TE Bourbon BBQ * House Buffalo
* Smoky Dry Rub

Stillhouse Wings 16

Hickory-smoked to perfection, then flash fried and tossed in sauce of your choice.
* TE Bourbon BBQ * House Buffalo
* Smoky Dry Rub

1/2 Dozen Grilled Oysters MP

Seasonal fresh oysters wood-fired and topped with Romano cheese, smoked butter blend, and chives.
Check for availability.

Ahi Poke Tower 20

Yellowfin tuna stacked with avocado, mango, cucumber, and topped with Japanese wakame and Gochujang aioli. Served with wonton chips and wasabi mayo.

Stillhouse Sliders 14

Two Snake River Farms patties, caramelized onions, Tillamook Cheddar, bacon, and garlic.

Salads

Add chicken 6 Add steak 12
Add 3 jumbo shrimp 8

Town's End Cobb 16

Mixed greens, diced tomato, bleu cheese crumbles, applewood smoked bacon, hard-boiled egg, avocado, and smoked turkey.

The Caesar 16

Romaine hearts, white anchovy Caesar dressing, house-made croutons, and Pecorino Romano.

The Ahi 21

Mixed greens, kale, shaved Brussels sprouts, Napa cabbage, shredded carrots, watermelon radish, shaved almonds, avocado, ahi tuna (seared rare), soy ginger vinaigrette, and micro wasabi.

The Wedge 11

Crisp iceberg lettuce, diced tomatoes, prosciutto crisps, bleu cheese crumbles, and choice of dressing.

Stillhouse Steak Salad 22

Tender marinated steak with mixed greens, baby arugula, roasted peppers, English cucumbers, avocado, watermelon radish, and bleu cheese tossed in creamy balsamic vinaigrette.

Mediterranean Salad 19

Romaine lettuce, avocado, red onion, cucumber, tomato, Kalamata olives, zesty Greek vinaigrette, feta, and marinated grilled chicken with balsamic glaze.

House Salad 6

Mixed greens, tomato, cucumber, and onion.

Dressings: balsamic vinaigrette, soy ginger, bleu cheese, Caesar, Greek vinaigrette, red wine vinaigrette, ranch

TOWN'S END

Burgers

Served with french fries or side salad.

Upgrade to onion rings 2 Upgrade to soup 3 Upgrade to wagyu patty 3

Town's End Burger 22

Snake River Farms certified American wagyu beef patty, roasted garlic aioli, smoked gouda, balsamic caramelized onions, marinated tomatoes, and arugula.
Served on an artisan sesame seed bun.

The All-American 16

Prime beef patty, house-made Thousand Island, crisp lettuce, garden tomatoes, house pickles, red onions, and Tillamook Cheddar. Served on a Brioche bun.

Desert Heat 20

Prime beef patty, roasted jalapeño aioli, jalapeño bacon, crisp lettuce, garden tomato, sliced avocado, ghost pepper jack cheese, habanero jam, and shaved red onions.
Served on a Brioche bun.

Bourbon BBQ Burger 18

Prime beef patty, roasted garlic aioli, bacon, Tillamook Cheddar, onion rings, and bourbon BBQ sauce.
Served on a Brioche bun.

The Shroom 19

Prime beef patty, roasted garlic aioli, sautéed blend of shiitake and crimini mushrooms, Swiss cheese, and arugula. Served on a Brioche bun.

The Avo Burger 18

Prime beef patty, roasted garlic aioli, crushed avocado, bacon, Swiss cheese, and shaved red onion.
Served on a Brioche bun.

Ahi Burger 21

Togarashi crusted ahi tuna, pickled cucumber salad, avocado, and roasted garlic aioli.
Served on a sesame seed bun.

Sandwiches

Served with french fries or side salad.

Upgrade to onion rings 2 Upgrade to soup 3

Steak Sandwich 22

Tender marinated steak, house mustard, Swiss cheese, blistered heirloom tomatoes, Super Salad microgreens, and arugula.
Served on an artisan French roll.

The Rooster 16

Marinated and grilled chicken breast, thick-cut bacon, roasted garlic aioli, Swiss cheese, sliced avocado, marinated tomatoes, and crisp lettuce. Served on a Brioche bun.

Gourmet Grilled Cheese 15

Smoked Gouda, smoked Swiss, Tillamook Cheddar, marinated tomatoes, and roasted garlic aioli. Served on garlic parmesan toast.

BBQ Pulled Pork Sandwich 18

Tender smoked pork, bourbon BBQ sauce, house pickles, and green apple slaw. Served on a Brioche bun.

Veggie Sandwich 14

Sun-dried tomato hummus, cucumbers, avocado, seasoned tomatoes, crisp lettuce, Super Salad microgreens, and shaved onions with a zesty vinaigrette. Served on Squaw bread.

The Ferrarese 16

Sautéed mushrooms, Tillamook Cheddar, Swiss cheese, and pepper jack cheese. Served on marble rye bread.

Soups

Clam Chowder Cup 6 Bowl 9

French Onion Cup 6 Bowl 9

*NOTE: a service charge of 18% gratuity will be automatically added to parties of eight or more.

TOWN'S END

Steaks & Proteins

Steaks

14 oz Ribeye MP

12 oz New York Strip MP

8 oz Prime Sirloin MP

8 oz Filet MP

Dry Aged Steaks

28-day, 14 oz Ribeye MP

21-day, 14 oz Ribeye MP

28-day, 12 oz NY Strip MP

21-day, 12 oz NY Strip MP

Steak Add-Ons

Add 3 jumbo shrimp 8

Roasted Garlic & Herb Butter 4 Bleu Cheese Butter 4

Chimichurri Butter 4

Bourbon Green Peppercorn Sauce 4 Homemade Steak Sauce 3

Balsamic caramelized onions 4

Chicken 34

Mary's free-range, local California
Roasted airline chicken, roasted sweet corn purée, prosciutto crisps, and asparagus.

Pork Chop 36

White Marble Farms
Bone-in pork chop, peach compote, and polenta.

Surf & Turf 48

6 oz. filet, 6 oz. lobster tail, and a baked potato.

Seafood

Salmon 27

Cedar plank salmon with a honey peppercorn glaze, served with roasted root vegetables.

Twin Lobster Tails 54

Twin 6 oz. Northeast lobster tails served with jumbo asparagus and a baked potato.

Sea Bass 27

Pan-seared, skin-on Branzino, oven-finished seasonal vegetables, and citrus beurre blanc sauce.

Shrimp & Grits 24

Sautéed jumbo shrimp served over grits and topped with spicy Creole sauce.

Sides

Grilled Asparagus 12

Lightly seasoned and wood fire-grilled and topped with shaved almonds.

Baked Potato 6

Crispy skin baked potato served with whipped butter. Have it loaded with bacon, cheese, sour cream, and chives.
Loaded 2

Gourmet Mac and Cheese 12

Cavatappi pasta tossed in our homemade three-cheese sauce and topped with seasoned and toasted Japanese bread crumbs.

Roasted Garlic Mashed Potatoes 10

Yukon Gold potatoes with roasted garlic.

Balsamic Roasted Brussel Sprouts 12

Roasted in red wine vinaigrette and topped with aged balsamic glaze.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS AND/OR ARE PREGNANT OR MAY BECOME PREGNANT.