



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

Passion Fruit 4

Coffee 4

Arabica roasted dark coffee.



Appetizers

Onion Rings 10

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.

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

Flash fried and tossed in sauce of your choice.
☒ TE Bourbon BBQ ☒ House Buffalo
☒ Smoky Dry Rub

Ahi Poke Tower 20

Yellowfin tuna stacked with cucumber. Served with wonton chips and wasabi mayo.

Stillhouse Sliders 14

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

Chicharrones 10

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

Salads

Add chicken 6 Add steak 12

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, watermelon radish, shaved almonds, avocado, ahi tuna (seared rare), soy ginger vinaigrette, and micro wasabi.

Winter Salad 17

Mixed greens, candied walnuts, dried cranberries shaved fennel, feta cheese. Tossed in a pear topped with grilled chicken

The Wedge 11

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

Stillhouse Steak Salad 22

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

Mediterranean Salad 19

Mixed greens, 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, onion and croutons.

Dressings: white 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 American cheese. Served on a Brioche bun

Desert Heat 20

Prime beef patty, roasted jalapeño aioli, jalapeño bacon, crisp lettuce, garden tomato, sliced avocado, 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, 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

Brisket Sandwich 22

14 hour smoked brisket, house mustard sauce, Swiss cheese and house pickles, served on a warm hoagie roll with a side of bourbon BBQ.

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, 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

Seasonal 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 50

12 oz New York Strip 40

8 oz Prime Sirloin 32

8 oz Filet 50

Dry Aged Steaks

28-day, 14 oz Ribeye 60

45-day, 14 oz Ribeye 75

28-day, 12 oz NY Strip 50

Steak Add-Ons

Roasted Garlic & Herb Butter 3 Bleu Cheese Butter 3

Chimichurri Sauce 3

Bourbon Green Peppercorn Sauce 3 Homemade Steak Sauce 3

Balsamic caramelized onions 3

Chicken 34

Mary's free-range, local California
Roasted airline chicken, roasted sweet corn purée 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

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

Twin Lobster Tails 50

Twin 6 oz. Northeast lobster tails served with asparagus.

Sea Bass 27

Pan-seared, skin-on Branzino, seasonal vegetables.

Shrimp & Grits 24

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

Sides

Grilled Asparagus 10

Lightly seasoned and grilled and topped with shaved almonds.

Baked Potato 6

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

Gourmet Mac and Cheese 10

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

Balsamic Roasted Brussel Sprouts 10

Roasted in red wine vinaigrette and topped with aged balsamic glaze.
Roasted Garlic Mashed Potatoes 10

Herbed Potatoes 10

Seasonal Vegetables 10.

*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.