

G-MAN

BREWERY & SPORTS BAR

WE LOVE FOOD AS MUCH AS WE LOVE BEER



= CUSTOMER FAVORITES

APPETIZERS

* **Ahi Bites** Crispy sesame rice balls topped with Ahi tuna, fresh jalapeño & cilantro, drizzled with a house-made spicy sauce. 11.99

*  **Ahi Poke Tower** A tower of traditional Ahi poke & avocado served on a bed of crispy rice, drizzled with house-made wasabi & sriracha aioli. 14.99

Deviled Eggs House-made chipotle bacon spiced deviled eggs topped with fresh jalapeño and a sweet drop pepper. 3 Piece: 4.99 6 Piece: 8.99 9 Piece: 12.99


Pierogies Made by hand wonton filled with savory chicken and shrimp. Served with house-made hot chili sauce on the side for dipping. 11.99

Chips & Salsa Fresh crispy tortilla chips served with house-made roasted & Verde salsa. 7.49 Add our made-from-scratch guacamole 5.49

Nachos Crispy tortilla chips topped with Cuban black or refried beans, melted cheese, pico de gallo, olives, jalapeños, house-made guacamole & sour cream with roasted salsa on the side. Lg. 13.49 Med 10.49 Add Meat: Lg 3.99 Med. 2.99 Choice of: Chicken, Beef, Chorizo, Smoked Carnitas or Smoked Brisket

Street Tacos Two street-style tacos topped with onions and cilantro with your choice of meat on corn tortillas. Served with house-made red taco sauce & salsa Verde. 7.99 Choice of: Chicken, Steak, Smoked Carnitas, or Chorizo

Bean Dip (Black or Refried) Fresh in-house Cuban black or refried beans with melted cheese, sour cream, scallions & our secret hot sauce. Served with fresh hot tortilla chips. 9.99 Add steak 3.99

 **Flaming Pig** An addicting blend of rich, bubbly melted queso cheese, spicy chorizo & jalapeños. Served with fresh hot tortilla chips. 11.99

House-made Onion Rings Thick cut hand breaded house-made onion rings served with your favorite dipping sauce 8.99

BBQ Pork Sliders Two BBQ pork sliders topped with house-made tropical slaw. 9.99 Add fries or tots 2.99

Hand Breaded Tenders Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili, or house dry rub chipotle or lemon pepper habanero. 12.99

Grilled Tenders Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili, or house dry rub chipotle or lemon pepper habanero. 11.99

Wings Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili, dry rub chipotle, or lemon pepper habanero. 12.99

* *Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. ALLERGY WARNING: Our products may contain, or be exposed to, wheat, milk, eggs, apples, soy, peanuts, tree nuts or shellfish. Please see your server for further information.*

SALADS

Dressings: 1000 island • Bleu Cheese • Caesar • Chipotle Caesar • Honey Mustard • Ranch • Salsa Ranch **House Made Vinaigrettes** • Chile Lime • Ginger Sesame • Honey Dijon

Caesar Crisp romaine lettuce, Parmesan cheese, and homemade croutons tossed in Caesar or house Chipotle Caesar dressing, topped with a hard-boiled egg. Full 10.99 Half 7.49 Add Chicken: Grilled, Blackened, Fried 5.99 Add Grilled Steelhead 9.99

Shrimp & Avocado Tender bay shrimp, hard-boiled egg, carrots & ripe slices of avocado on a bed of fresh mixed greens with red onion, tomatoes, mushrooms & Honey Mustard dressing. Full 14.99 Half 12.49

Chicken Salad Fresh mixed greens topped with a hard-boiled egg, cherry tomatoes, scallions, kidney beans, carrots, and shredded Tillamook Jack & Cheddar cheese with Honey Mustard dressing and your style of chicken. Full 14.99 Half 12.49 Choose from Crispy, Grilled, Blackened, or Buffalo.

Southwest Chop Grilled chicken, bacon, salami, corn, red bell pepper, cilantro, avocado, romaine, and iceberg lettuce, chopped and tossed together with blueberries, Parmesan cheese, and our tangy BBQ Chipotle Ranch dressing, topped with a hard-boiled egg and crispy tortilla strips. Full 15.99 Half 12.49

Roasted Beet Salad Fresh mixed salad greens, cebollitas, sweetened glazed pecans & Bleu cheese crumbles, tossed in our signature Honey Dijon vinaigrette, topped with oven-roasted red and golden beets and a hard-boiled egg. 13.99 Add Chicken: Spicy Blackened or Grilled. 5.99 or Grilled Steelhead 9.99

* **Ahi Poke Salad** Our signature poke on top of a bed of romaine lettuce & shredded cabbage with avocado, hard-boiled egg, carrots, cebollitas, crispy wontons, and a ginger sesame vinaigrette. Served with a side of wasabi. 17.99

FAVORITES

Bootleggers Pasta A pasta so good it should be illegal! Linguine pasta with a creamy bourbon Cajun sauce tossed with chicken, carrots, and broccoli. 14.99

Thai Linguine Miso chicken simmered in a coconut cream peanut sauce tossed with red bell peppers, green onions, and garlic over a bed of hot linguine. Sprinkled with crushed peanuts and cilantro, served with a side of sriracha for heat. 15.99

Mac N' Cheese A rich, delicious five-cheese blend with fresh cream tossed in hot penne pasta. Served with fresh garlic bread. 13.49 Add chicken or chorizo 5.99 Add bacon 3.99 Add broccoli or mushrooms 2.49

Chili Verde Burrito Oven roasted pork, slowly simmered in our spicy house-made Chili Verde sauce, wrapped in a soft flour tortilla, topped with melted cheese, even more pork Chili Verde sauce & sour cream. Served with rice and your choice of Cuban black or refried beans. 15.49 *For extra pork love, we recommend you try it with bacon. 3.99*

G-Man Fish & Chips Your choice of Cod or Steelhead lightly dipped in G-Man beer batter, fried, and served with our signature roasted coconut tropical coleslaw, southwest tartar sauce and a side. Cod 16.49 Steelhead 19.99 SIDES: French Fries, Tots, Garden Salad, Cup of Soup or sub Onion Rings for an additional 2.49

TACOS A LA CARTE

Add a side of rice & beans (black or refried) 3.99

 **Fish** Your choice of filet served grilled, spicy blackened or hand-breaded and fried, topped with mild or spicy chutney, thinly sliced cabbage, onions, cilantro, and our signature white yogurt sauce on a soft corn or flour tortilla with melted cheese. Served with house-made avocado cream sauce and Verde salsa. Steelhead 6.99 Cod 5.99

Shrimp Shrimp sautéed in white wine garlic or spicy red sauce, topped with mild or spicy chutney, thinly sliced cabbage, cilantro, onions, and our signature white yogurt sauce on a soft corn or flour tortilla with melted cheese. Served with house-made avocado sauce and Verde salsa 7.99

Smoked Meat Your choice of in-house slow-smoked smoked brisket or in-house slow-smoked carnitas on a corn tortilla with melted cheese, topped with mild or spicy chutney, onions, and cilantro. Served with taco sauce & Verde salsa on the side. 4.99 Add an egg 1.29

DESSERT

Lava Cake Chocolate cake with a warm melted chocolate fudge center, served with vanilla ice-cream 10.49 Add a shot of Patron Citronge, Buttershots or Kahula drizzled inside \$4

PROUDLY SERVING



BREAKFAST

AVAILABLE UNTIL 12PM


Potatoes: Hashbrowns or Red Potatoes
Toast: English Muffin, Sourdough,
Wheat or Tortillas (Corn or Flour)
Pancakes: Add Blueberries 1.49

***The Basic** Two eggs are prepared your way, with your choice of Boar's Head bacon, Boar's head ham, or Boar's Head sausage patties. Served with your choice of potatoes & toast or pancakes. 10.49

***Country Fried Steak** Home-style country fried steak, smothered with country sausage gravy and two eggs, prepared your way. Served with your choice of potatoes & toast or pancakes. 15.49

Suprema Omelet Three egg omelet stuffed with bacon, Boar's Head ham, Boar's Head sausage, bell peppers, onion & cheese, topped with sour cream and roasted salsa on the side. Served with your choice of potatoes & toast or pancakes. 15.99

Veggie Omelet Three egg omelet stuffed with mushrooms, broccoli, bell peppers, onions, tomatoes, cilantro, and cheese with house-made roasted salsa on the side. Served with your choice of potatoes & toast or pancakes. 13.49

 ***Chile Verde Eggs** Slow roasted pork simmered in a house-made pork Chili Verde sauce with two eggs, prepared your way. Served with your choice of potatoes & toast or pancakes. 15.49 Add bacon 3.99

***Chilaquiles** Corn tortillas lightly fried, sautéed with pork Chili Verde sauce, onions, and Tillamook Jack cheese, topped with sour cream and avocado. Served with two eggs, prepared your way. 13.49

Breakfast Tacos Sautéed spinach, broccoli, mushrooms, avocado and cheese scrambled with eggs, served on two warm corn tortillas with house-made Verde salsa and your choice of black or refried beans. 12.49 Add Bacon, Chicken, or Chorizo 3.99

Breakfast Burrito Your choice of hickory smoked bacon, pork sausage, chorizo or ham with black beans, rice, chipotle sour cream, cheese, and scrambled eggs wrapped around a soft flour tortilla. Served with fresh tortilla chips and house-roasted salsa. 12.49

Ranchero Scramble Hickory smoked bacon, red potatoes, bell peppers, onions, jalapeños, and cheese, scrambled with three eggs with house-roasted salsa on the side. Served with toast or pancakes. 14.99

***Huevos Rancheros** Two eggs prepared your way, with spicy chorizo sausage, black beans, avocado, and house-made roasted salsa on the side. Served with your choice of tortillas. 14.99

\$8.95 LUNCH SPECIALS

MONDAY-FRIDAY 11 AM-2 PM

Substitute Fries, Tots, or Celery & Carrots for an additional \$1.49
or Onion Rings, Side Salad or a cup of Soup for \$2.49 instead of chips & salsa. (Not available with Tostadas)

Chicken Caesar Wrap Grilled chicken breast, romaine lettuce, tomato & Parmesan cheese tossed in our house chipotle Caesar dressing, and wrap in a soft flour tortilla. Served with fresh tortilla chips & house roasted salsa. 11.99

BLT Wrap Crispy bacon, lettuce, tomato & mayonnaise wrapped in a soft flour tortilla. Served with fresh tortillas chips & house-roasted salsa. 12.99

Kahuna Burrito Grilled chicken breast, Cuban black beans, pineapple, melted cheese & house-made chipotle sour cream wrapped in a soft, warm flour tortilla makes for one magical burrito. Served with fresh tortilla chips & house roasted salsa. 11.99

Tostadas Two sets of crispy fried corn tortillas layered with refried beans, your choice of shredded chicken, ground beef, or sautéed mushrooms, cheese, shredded lettuce, pico de gallo, and olives. Served with house-roasted salsa & sour cream on the side. 11.99

Soup & Salad Our homemade soup and a garden salad are served with your choice of dressing. \$12.99 Upgrade to Caesar salad \$1.49 Upgrade to a bowl of soup \$2.99

BURGERS

1/3 lb Char-grilled Premium Beef Patties. Served on a toasted Brioche with your choice of a side
SUB ANY BEEF PATTY WITH A VEGETARIAN BEYOND BURGER FOR \$3.99
NEW!!! TRY IT KETO-STYLE- SUB A CHEESEWRAP FOR A BUN \$2.99

SIDES: French Fries, Tots, Garden Salad, or Cup of Soup.

Sub Onion Rings for an additional \$2.49

Seasoning for Fries & Tots: House Blend or Cajun

Add Boar's Head Bacon 3.99 ~ Add Cheese 1.99

~Tillamook Cheddar, Tillamook Pepper Jack, Tillmook Swiss, American, Bleu Cheese Crumbles~

***The G-Man** Shredded lettuce, tomato, onion, dill pickles & our signature burger sauce. 13.49

***Dougie Deluxe** Tillamook Cheddar Cheese, Boar's Head bacon, egg, Canadian bacon, shredded lettuce, tomato, onion, relish & our signature burger sauce. 16.49

***Black & Bleu** Bleu Cheese Crumbles, Boar's Head bacon, shredded lettuce, tomato, onion, dill pickles & our signature burger sauce. 15.49

***Mushroom Swiss** Sautéed mushrooms, topped with melted Tillamook Swiss and Parmesan cheese, shredded lettuce, tomato, onion, dill pickles & our signature burger sauce. 14.99

***The Outlaw** Boar's Head bacon, egg, Tillamook Cheddar cheese, sautéed mushrooms, shredded lettuce, tomato, onion, dill pickles & our signature burger sauce with a side of BBQ. 16.49

***The Santa Fe** Bacon, freshly made guacamole, Tillamook Pepper Jack cheese, sautéed onions, jalapeños, shredded lettuce, tomato, dill pickles & chipotle mayo. 15.99

SANDWICHES

SIDES: French Fries, Tots, Garden Salad, or Cup of Soup.

Sub Onion Rings for an additional \$2.49

Seasoning for Fries & Tots: House Blend or Cajun

Grilled Steelhead Grilled filet with lettuce, tomato, spicy chutney, lemon pepper mayo and avocado cream sauce on a Brioche roll. 16.49


Smoked Meat Your choice of house slow-smoked brisket or house slow-smoked carnitas, topped with mild or spicy chutney, sautéed mushrooms, red and green bell peppers, onions, and melted Tillamook Jack cheese on a grilled French roll with chipotle mayo. 14.99

Cuban Pork Loin Thinly sliced slow-smoked pork tenderloin and Boar's Head ham, topped with melted Tillamook Swiss cheese, cebollitas, raspberry pepper sauce, tomato, dill pickles & citrus mayo on a French roll. 15.49

Chicken Club Grilled, sliced tender chicken breast, Canadian bacon, Boar's Head bacon, Tillamook Cheddar cheese, shredded lettuce, tomato, and mayo on three slices of toasted whole wheat or sourdough bread. 16.99

Baja Chicken Grilled chicken breast topped with Tillamook Pepper Jack cheese, shredded lettuce, pico de gallo, and fresh avocado slices on a Brioche roll with house-made salsa ranch on the side. 15.49

Blackened Chicken Blackened chicken breast topped with fresh avocado slices, shredded lettuce, tomato, onion, dill pickles, and burger sauce on a Brioche roll. 14.99

 **Crispy Chicken** Hand breaded, house-made crispy chicken served with pickles and mayo on a Brioche roll. Spice it up, try it buffalo style \$15.49

A gratuity of 20% may be added to groups of 8 or more. Thank you.