

Pour House Grill

61276 S Highway 97 Suite 140 97702-2500 · +15413882337 · Updated: Jan 14, 2026

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STARTERS 8

Fryzilla \$12.00

Poblano beef, beer-braised pork, melted cheddar-jack cheese, coleslaw, Pour House jalapeños and sweet and hot peppers on a pile o' fries

Pulled Pork Poppers \$12.00

pecan-smoked pulled pork and cheddar seasoned cream cheese, panko-breaded then fried to a golden brown. Served with corn tortilla chips, salsa and chipotle-agave fry sauce

Chicken Tenders \$12.00

Crispy buttermilk-fried hand cut white meat chicken tenders with Pour House fries and dipping sauce

Nachos Fundido \$12.00

Melted jack cheese with smoked pulled chicken, beer-braised pork or poblano beef and black beans, diced tomato, avocado Pour House pickled jalapeños, green onions, sour cream and fire-roasted salsa. Served with warm tortilla chips

Knotty Bites \$12.00

Pour House Grill's addictive combination of baked pretzel knots tossed in garlic butter and covered with Swiss-cheesy, ooey gooey Pour House Fat sauce, crispy chopped bacon and green onions

Barbecue Egg Rolls \$12.00

Smoked barbecued pork and coleslaw fried up, "Texas egg roll-style." Served with our in-house made Bulleit rye whiskey peach porter barbecue sauce

Quesadilla \$9.00

A melted cheddar-jack cheese-stuffed griddle toasted flour tortilla with your choice of pulled smoked chicken, beer braised pork or poblano beef. Served with sour cream and fire-roasted salsa

Pulled Pork Sliders \$12.00

Three mini beer-braised pork sandwiches with b&b pickles, tobacco onions and Bulleit rye peach porter sauce. Served with coleslaw

PRETZEL CRUST PIZZAS 5

Pop's Pep O' Pie \$22.00

A whopping 25-slices of pepperoni on an Italian style-cheese blend, herb-infused olive oil and Marzano tomato Pomodoro sauce based pie finished with chopped fresh oregano

The Syracuse \$22.00

Italian-style sausage, pepperoni, sweet mini bell peppers, mushrooms, black olives and our Italian-style cheese blend on an herb infused olive oil and Marzano tomato Pomodoro sauce-based pie

Margherita \$22.00

Fresh mozzarella and sliced Roma tomatoes on an herb-infused olive oil and tomato sauce-based pie finished with fresh basil

Maui Wau **\$22.00**
Sliced tavern ham, pineapple, Pour House pickled jalapeños and our Italian-style cheese blend on an herb-infused olive oil and Marzano tomato Pomodoro sauce-based pie

Pesto Chicken **\$22.00**
Pistachio-pesto and herb-infused olive oil crust with pecan-smoked chicken, Italian-style cheese blend and fresh basil

THE MAC SHACK 6

Original Pour House Mac **\$12.00**
The Mac'daddy that started 'em all. Our creamy three cheese blend sauce and al dente elbow macaroni studded with bacon, sautéed mushrooms and chipotle spice

Chicken Parmesan Mac **\$17.00**
Crispy buttermilk-fried boneless-skinless thin-sliced chicken breast, Pour House Marzano tomato Pomodoro sauce and mozzarella crown this saucy mac'

Buffalo Chicken Mac **\$17.00**
Buffalo-sauced crispy-fried chicken tenders and blue cheese crumbles are laid over this mac'cluckcoction

Jambalaya Mac **\$17.00**
Bayou ya'll means a spicy 'mac combination of bacon sautéed chicken, andouille, shrimp, diced tomato and poblano peppers in a creamy, garlicky Cajun-spiced mac' Laissez les bon temps roulez!

Blackened Salmon Alfredo Mac **\$18.00**
A swimming combination of white wine, Parmesan, garlic and cream combined with our mac'licious mac topped with a fillet of spicy blackened salmon. Bon Appetite!

Barbecue Mac **\$16.00**
A house-smoked beer-braised pork, smoked pulled chicken or poblano beef, crispy fried tobacco onion, cheese sauce and barbecue sauce topped mac'masterpiece

THE GREEN HOUSE 4

House Salad **\$10.00**
Mixed greens, tomato, cucumber, tri-colored sweet mini bell pepper, carrot, Pour House garlic croutons and a side of your choice of dressing

Wedge **\$12.00**
A new classic combination of tamised 13-minute egg, diced hickory smoked bacon, toasted almond slivers, bleu cheese crumbles and dressing on a wedge of chilled, crisp iceberg lettuce. Served with a fresh lemon squeeze

Cobb Salad **\$15.00**
Diced pecan-smoked or grilled chicken breast, tamised 13 minute egg, diced tomatoes and hickory-smoked bacon with crumbled blue cheese and avocado atop a bed of mixed greens with a side of your choice of dressing

Caesar **\$10.00**
French-cut romaine lettuce tossed with rich, lemony Caesar dressing, shaved Parmesan cheese and Pour House Grill's savory garlic croutons

BETWEEN THE BUN 14

Hot Flash Chicken	\$15.00
Buttermilk-fried cubed boneless skinless chicken breast bathed in Nashville hot sauce and a flash of sweet honey butter with cheddar, tavern ham, bacon and b&b pickles on a Big Ed's brioche bun	
Barbecue	\$15.00
Beer-braised pork, poblano beef or smoked pulled chicken topped with coleslaw, b&b pickles and Mongo's barbecue sauce on a Big Ed's potato bun	
Buffalo Chicken	\$15.00
Crispy, buttermilk-fried boneless skinless cubed chicken breast tossed in Buffalo-style sauce and topped with blue cheese crumbles on a Big Ed's brioche bun, or choose fried chicken and your choice of cheese for same price	
PBB.L.T.	AVAILABLE OPTIONS
A triple-decker of crispy, smoked barbecue pork belly bacon, mayonnaise, lettuce and tomato on toasted sourdough	\$15.00 Add Avocado: \$2.00
Turkey or Chicken Melty	\$15.00
Smoked turkey or grilled chicken breast, pepper jack, bacon, lettuce, avocado, tomato and chipotle-agave aioli on a Big Ed's brioche bun	
Smoked French Dip	\$15.00
Our thinly sliced in-house smoked beef, your choice of cheese and grilled sweet onions on a toasted French roll. Served with au jus	
Hot Dogs or Bratwurst	AVAILABLE OPTIONS
Red or white snappy hotdogs or German bratwurst on a Big Ed's New England-style bun served with fries. Onions, kraut, tomatoes or relish upon request	\$5.00 Add Fat Sauce and Brisket Chili: \$5.00
Smoked Pastrami Reuben	\$15.00
Lightly smoked pastrami, sauerkraut, Swiss cheese and our chipotle-agave aioli on griddle-fried marble rye bread	
The BBB*	\$17.00
Our own blend of ground brisket, chuck and bacon in a half pound hand formed patty topped with cheddar and American cheese and two more strips of bacon, lettuce, tomato and pickles for a taste of pure burger bliss	
Southwest*	\$15.00
The Pour House Grill's signature smash patty or grilled or fried chicken breast topped with bacon, pepper jack, avocado, lettuce and tomato	
The Big Kahuna*	\$15.00
Grilled pineapple, sliced tavern ham, sautéed sweet onions, Swiss cheese and teriyaki sauce on our signature smash patty or a grilled or fried chicken breast. Aloha!	
Philly Burger*	\$15.00
Our signature smash patty, "Philly Style", topped with onions, grilled mushrooms, Pour House pickled jalapeños, sweet and pickled banana peppers and white American cheese, lettuce and tomato	

The Pourker

\$15.00

Beer-braised pork shoulder, tavern ham, bacon, cheddar cheese, coleslaw and tobacco onions slopped with Pour House Grill's own squealin' good Bulleit rye peach porter sauce

Cuban

\$15.00

In-house smoked, seared beer-braised pork with tavern ham, Swiss cheese, French's mustard and b&b pickles on an Amoroso roll

SIGNATURE SMASH-BURGER* 1

Signature Smash-Burger

\$8.00

The Pour House Grill's cooked to-order burgers are a signature blend of ground brisket and chuck, hand formed third-pound smash patties served on a Big Ed's potato bun with lettuce, tomato and pickles

POUR HOUSE ORIGINALS 11

Pour House Tacos

Choose corn or flour tortillas. Add avocado: \$2, Sour cream or salsa: \$1 or \$2, Sub Pour House fries \$2

Baja-Fish or Chicken

Beer-battered or grilled Pacific cod or fried chicken tenders, shaved cabbage, cotija, mango habanero salsa and tangy Baja sauce. Sub blackened shrimp add \$2

Borracho Cochino

Beer-braised tequila pork, diced tomato and onion, cilantro, shaved cabbage, crumbled cotija and Pour House Grill's guajillo tequila aioli

Smoked Chicken or Pork Belly Barbacoa

Pecan-smoked chicken or succulent pork belly, guajillo tequila aioli, green onion, cilantro, shaved cabbage and cotija

Poblano Beef Tacos

Shredded poblano beef, shaved cabbage, diced tomato and onion, cilantro, crumbled cotija and Pour House Grill's tequila-guajillo-guava barbecue sauce

Tostada Salad

\$15.00

Smoked chicken, beer-braised pecan smoked pork or poblano beef with shredded lettuce, tomato, avocado, green onion, Pour House pickled jalapeños, black beans, sweet peppers, cheddar-jack cheese, sour cream and black olives in a crispy fried flour tortilla shell

Smoked Chicken Wings

AVAILABLE OPTIONS

Our jumbo wings are pecan-smoked then deep-fried to crispy perfection. Choose: Buffalo: mild or hot, Teriyaki; Barbecue: mild or hot, Jamaican jerk, Mango habanero or Garlic Parmesan. Served with veggie sticks and dipping sauce of your choice

Half Dozen: \$9.00

Dozen: \$15.00

Fish and Chips

\$16.00

Rotational tap beer-battered deep fried cold water cod fillets served with coleslaw, caper-dill tarter sauce, lemon wedge squeeze and Pour House fries

Rib Basket

\$17.00

A half-rack of smoked, sweet and spicy tender spare ribs char-finished and glazed to order with Mongo's barbecue sauce. Served with choice of two sides

Philly Cheese Steak**\$15.00**

Thinly sliced Angus beef, classically flat-top chopped with mushrooms, sweet onions, tri-colored sweet mini bell peppers, pickled banana peppers, Pour House pickled jalapeños, and white American cheese piled on an Amoroso roll. Served with au jus and a side

Chicken Philly**\$15.00****DESSERT** 1**Dessert**

Ask your server for today's selection

SODA FOUNTAIN 2**White or Chocolate Milk Box****\$4.00****Hot Chocolate or Juice****\$4.00****REFILLABLES** 10**Pepsi****Diet Pepsi****Mt. Dew****Sierra Mist****Dr. Pepper****Root Beer****Lemonade****Cold-Brew Iced Tea****Hot Tea****Coffee****WHATS ON TAP** 36**Acrobat Pinot Gris****\$8.00**

King Estate, Wine

Hard Apple Cider**\$5.00**

Atlas Cider Company, Cider 5.8%

Shake Chocolate Porter**\$5.00**

Boulder Beer Company, Porter 5.9%, 39IBU

Breakside Pilsner	\$5.00
Breakside Brewery, Pilsener 5.2%	
Charles Red Blend	\$8.00
Charles Smith Wines, Blend	
Du Bois Merlot	\$8.00
Clos du Bois, Merlot	
Coors Light	\$3.50
Coors Brewing Company (MillerCoors), Pale Lager 4.2%	
Pacific Pear	\$5.00
Crispin Cider Company (Tenth and Blake Beer Co. - MillerCoors), Perry 4.5%	
Fresh Squeezed IPA	\$5.00
Deschutes Brewery, India Pale Ale (IPA) 6.0%, 60IBU	
Red Chair Northwest Pale Ale	\$5.00
Deschutes Brewery, American Pale Ale 6.2%, 60IBU	
Longboard Island Lager	
Kona Brewing Company, Pale Lager 4.6% 18IBU	
NXNW Chardonay	\$8.00
King Estate, Wine	
POG Sangria	\$7.00
Volcano Winery, Wine 6.0%	
Prosecco Sparkling Wine	\$8.00
Lunetta, Wine	
Rock Crawler Red	\$5.00
Bridge 99, 7.4%, 42IBU	
Sampler Tray	AVAILABLE OPTIONS
Sampler	Sampler: \$10.00
	5oz: \$5.00
Pale Ale (Draft)	\$5.00
Sierra Nevada Brewing Company, American Pale Ale 5.0%, 32IBU	
Drop Top Amber Ale	\$5.00
Widmer Brothers Brewing Company, Amber Ale 5.3%	
S1nistør Black Ale (Sinistor / S1nist0r)	\$5.00
10 Barrel Brewing (AB InBev), Schwarzbier 5.7%, 28IBU	
Boont Amber Ale	\$5.00
Anderson Valley Brewing Company, Amber Ale 5.8%	

Moose Drool Brown Ale	\$5.00
Big Sky Brewing Company, Brown Ale 5.1%, 26IBU	
Hop-A-Wheelie IPA	\$5.00
Boneyard Beer Company, India Pale Ale (IPA) 7.0%, 60IBU	
RPM IPA	\$5.00
Boneyard Beer Company, India Pale Ale (IPA) 7.5%, 75IBU	
Long Ball Ale	\$5.00
BridgePort Brewing, Golden Ale/Blond Ale 5.0%, 28IBU	
Outcast IPA	\$5.00
Crux Fermentation Project, Imperial/Double IPA 8.0%, 60IBU	
Scottish Ale	\$5.00
Fearless Brewing Company, Scottish Ale 5.0%	
Sweet As	\$5.00
Good Life Brewing, Pacific Ale 6.1%, 18IBU	
Backroad Vanilla Porter	\$5.00
Klamath Basin Brewing / The Creamery Brew Pub & Grill, Porter 6.7%, 45IBU	
Kwanda Cream Ale	\$5.00
Pelican Pub & Brewery, Cream Ale	
Longboard Island Lager	\$5.00
Kona Brewing Company, Pale Lager	
Tangerine Wheat	\$5.00
Lost Coast Brewery & Cafe, Fruit Beer 5.5%	
African Amber Ale	\$5.00
Mac and Jack's Brewing Company, Amber Ale 5.8%	
Single Track IPA	\$5.00
North Rim Brewing, India Pale Ale (IPA) 5.9%	
PhD Double IPA	\$5.00
Old Mill Brew Wërks Brewing, Imperial/Double IPA 10.8%, 100IBU	
Stella Artois	\$5.00
InBev Belgium, Pale Lager 5.2%	
Stand up and Shout stout	\$5.00
Wild Ride Brewing, Stout 7.0%	