

APPETIZERS

SLIDERS Choice of Two (2) **9**
Beef: Grass fed, Idaho-raised ground beef, lettuce, tomato, pickles, house stout mustard and mayo, choice of Ballard cheeses: White Cheddar, Swiss, Pepper Jack or Bleu.
Pulled Pork: Slow-roasted pork, bbq sauce and crispy onion straws
Add additional sliders: \$4.50 each

BLEU CHEESE & BACON FRIES⁹ **16/22** **G**
 Our hand cut fries smothered in a bleu cheese sauce with crispy bacon bits, scallions and bleu cheese crumbles. Medium or Large.

CHIPS & SALSA **7** **V G**
 House fried corn tortilla chips with house-made fresh tomato salsa

SKEWERS Choice of; **Market \$** **G**
Chicken(4 Skewers): Hoisin, soy & garlic glazed w/scallions.
Beef(3 Skewers): Tenderloins with a horseradish cream
Halloumi(3 Skewers): grilled goat & sheeps cheese served with a huckleberry and honey glaze.

HUMMUS AND PITA **13** **V**
 House-made hummus and Kalamata tapenade, fresh red peppers, cucumbers and feta served with warm pita.

STREET TACOS Choice of Two (2) **6/8** **V G**
 White corn tortillas, cabbage, cilantro and scallions with:
Ancho Chili Sauce: Sweet, smoky, medium spice.
Carnitas - Slow roasted, shredded pork.
Chicken - Seasoned dry rub, roasted and shredded.
Beet - House roasted and lightly pickled.
Seoul Korean Sauce: Salty, sweet, medium spice.
Cod - White fish, pan seared.
Salmon - pan seared salmon, \$4 ea
Tempeh - pan seared (3 grain soy vegetarian protein)
Add additional tacos: \$3 each, \$4 for salmon

ARTISAN CHEESE BOARD **Market \$** **V**
 Artisan cheese selection, nuts, apples, honey or fruit spread, bread.

CRISPY QUESADILLA **16** **V**
 Flour tortilla stuffed with a blend of cheddar and jack cheeses. Served with your choice of sauce: chimichurri, House salsa, seasonal salsa or sour cream.
Add Grilled Chicken or Shredded-Pork Carnitas: \$4

BAKED BRIE DIP **15**
 a boat of melted brie with artichoke hearts, sundried tomatoes, roasted garlic served with sliced baguette.

BURGERS/SANDWICHES

*All sandwiches available on gluten free buns/bread for \$3
 Upgrade side to bleu-cheese fries, mini-mac, or a specialty salad for \$4*

CLASSIC BURGER⁹ **19** **G**
 Grass fed, Idaho-raised ground beef, lettuce, tomato and pickles, choice of Ballard cheeses: Swiss, Pepper Jack, white Cheddar or Bleu. Served on local brioche bun. Choice of side. Medium temp.
Add Bacon: 3

CHICKEN PESTO SANDWICH⁹ **18** **G**
 Juicy grilled chicken breast, fresh mozzarella, tomato, fresh spinach, house basil pesto and a balsamic reduction on Acme focaccia bread with choice of side.

ROASTED VEGGIE SANDWICH **17** **V G**
 Hummus, olive tapenade, portobello, zucchini, roasted red peppers, sweet onion on focaccia. Served with your choice of side.

B.L.A.T. SANDWICH **17** **G**
 Classic bacon, lettuce, tomato and avocado on ACME sourdough. Served with your choice of side.

SIDES

SIDE SALAD See salad descriptions **V G**
 House Salad - \$7
 Apple Pecan Salad or Kale Caesar Salad - \$8

QUINOA BLACK BEAN SALAD **7** **V G**
 Rainbow quinoa, black beans, roasted red peppers and scallions lightly dressed with citrus.

HAND CUT FRIES **7** **V G**
 Hand cut Idaho russets, sea salt and ketchup.

SOUP OF THE MOMENT **VARIES**
 House-made and always delicious, available in cup or bowl sizes. Please check with your server for today's creation!

Consuming raw or undercooked eggs/meat can be hazardous to your health.

SALADS

Dressings: Bleu Cheese, Ranch, Balsamic Vinaigrette, Honey Pear Vinaigrette, Caesar (V), Bagna Cauda Anchovy Vinaigrette.

Add grilled free-range chicken \$7, tempeh \$4, beets \$3 or salmon filet \$9

BEET ORANGE SALAD **11/15** **V G**
 Spring mix, goat cheese, oranges, house roasted & mildly pickled beets with toasted almonds along with your choice of dressing (honey pear and balsamic recommended)

HOUSE **10/12** **V G**
 Mixed leafy greens, grape tomato, cucumber and sunflower seeds. Choice of house-made dressing (see above).

APPLE PECAN⁹ **11/15** **V G**
 Mixed leafy greens, thinly sliced apples, candied pecans, bleu cheese crumbles and a honey pear vinaigrette.

KALE CAESAR **10/12** **V G**
 Smoky grilled kale, shaved parmesan, house-made vegetarian Caesar and croutons.

SEARED KALE **13/15** **G**
 Pan-seared kale made to order, toasted pine nuts, croutons & herbed goat cheese. Seared in Bagna Cauda anchovy vinaigrette.

V Indicates that item is, or can be made vegetarian/vegan.

G Indicates that a menu item is, or can be made gluten-free.

9 Indicates a popular item.

KIDS MENU

For our pint-sized guests, all options include a choice of fries, apple slices, grapes, soup or salad.

Single Slider - choice of beef or bbq pork	8
Kid's Sized Fish & Chips	10
Half-Sized Mac & Cheese	8
Grilled Cheese	8
Cheese Quesadilla	8
Add Chicken or Carnitas to Quesadilla for \$3	

ENTRÉES

MAC & CHEESE! **17** **V G**
 Creamy, cheesy béchamel of aged cheddar, provolone and parmesan with choice of side.
Available gluten-free: 3
Add grilled free-range chicken: 7
Add Carnitas: 4
Add crispy bacon: 3
Add tempeh: 4
Add grilled vegetables: 4

FISH & CHIPS⁹ **19**
 Made with Chef's Whim Beer Batter and Alaskan wild cod, served with our house-made tartar sauce.

SEASONAL SELECTIONS **VARIES**
 Please check our chalkboards or with your server for today's selections and specials.

DESSERTS

SCOOP OF ICE CREAM **6** **G**
 Cloverleaf Creamery vanilla ice cream. Add Caramel or Chocolate sauce or keep it classic.

ROOTBEER FLOAT **10** **G**
 Our housemade rootbeer combined with vanilla ice cream from Cloverleaf Creamery.

CLOUD 9 BREAD PUDDING **12**
 Brioche bread and chunks of chocolate soaked in a rich custard creme sauce. Baked golden and fluffy topped with a scoop of vanilla ice cream and bourbon caramel sauce.

SEASONAL DESSERT **Market \$**
 We often try to add to the usual repertoire when seasonal fresh fruit or other ingredients speak to us. Check w/ your server.

Note: Cloud 9 Brewery's kitchen is not Certified Gluten-Free, as such, there is a risk of cross-contamination.