

APPS

SANTA FE QUESADILLA

Choice of seasoned ground beef, pulled pork, or shredded chicken with cheddar jack, bell pepper, and caramelized onion, served with salsa, sour cream, and guacamole 19

ONION RINGS

Beer-battered and golden-fried, served with your choice of dipping sauce 14

EPIC NACHOS

Cheese sauce, pico de gallo, black olive, pickled red onion, jalapeño, poblano crema, green onion, sour cream, guacamole, choice of seasoned ground beef, pulled pork, or shredded chicken 18

MOZZARELLA STICKS

Served with house-made marinara 14

CHICKEN WINGS

One pound, tossed in your choice of Buffalo, house BBQ, gochujang, garlic Parmesan, mango habanero, jerk dry rub, or spicy garlic butter, served with celery and carrot sticks
Boneless 16 | Bone-in 18

COCONUT PRAWNS*

Served with orange chili dipping sauce 19

ARTICHOKE DIP

Spinach, Parmesan, herbed cream cheese, roasted garlic, served with crostini 15

CHIPS & QUESO

House beef queso topped with pickled red onion and cilantro 15
Add guacamole 4

STEAK BITES

Coulotte, seasoned fries, EPIC cheese sauce, green onion 18

SOUPS & SALADS

ADDITIONS

CHICKEN 8 | STEAK* 18
STEELHEAD* 14

HOUSE SALAD

Romaine, cucumber, tomato, cheddar jack, croutons, served with your choice of dressing 11

CAESAR SALAD

Hearts of romaine, Parmesan, croutons, Caesar dressing 13

COBB SALAD

Mixed greens, hearts of romaine, chicken, bacon, hard-boiled egg, tomato, avocado, bleu cheese crumbles, bleu cheese dressing, balsamic glaze 17

NORTHWEST SALAD (N)

Mixed greens, cucumber, tomato, bacon, raisins, feta, toasted almonds, house huckleberry vinaigrette 16

TACO SALAD

Romaine, seasoned ground beef, black beans, cheddar jack, pico de gallo, black olive, pickled red onion, tortilla strips, green onion, roasted poblano ranch, sour cream, guacamole 18

BERRY SALAD (N)

Mixed greens, spinach, seasonal berries, candied nuts, raisins, bleu cheese crumbles, champagne vinaigrette, balsamic glaze 17

FRENCH ONION SOUP

Cup 7 | Bowl 10

SOUP DU JOUR

Cup 7 | Bowl 10

Pepsi Products
Fresh-Brewed
Iced Tea
Add a flavor!
Coffee
Hot Tea
Hot Chocolate

DRINKS

BEER

ASK ABOUT CANNED SELTZERS & ROTATING TAPS

ON TAP

Coors Light
Bud Light
Miller Lite
Blue Moon
Modelo
Hop Valley Bubble Stash IPA

BOTTLED & CANNED

Angry Orchard
Corona/Corona Light
Guinness
Stella Artois
Widmer Hefeweizen

WINE

BY THE GLASS

Canoe Ridge Red Blend
Canoe Ridge Cabernet Sauvignon
Pendulum Cabernet Sauvignon
Canoe Ridge Chardonnay
Kendall-Jackson Chardonnay
Mohua Sauvignon Blanc
Ecco Domani Pinot Grigio
Chateau Ste. Michelle Riesling
La Marca Prosecco
House Sparkling Wine

COCKTAILS

BULLDOG MARGARITA

Jose Cuervo, triple sec, house sweet and sour, on the rocks or blended, served in a fishbowl with a 6oz Coronita 14

PALOMA

LALO Tequila Blanco, grapefruit juice, lime 10

EPIC MICHELADA

Modelo, Clamato, Demitri's Bloody Mary mix, lime, Tajín rim 8.75

TROPICAL TRASH CAN

Orange vodka, Malibu, sloe gin, triple sec, pineapple juice, tropical Red Bull 14

HUCKLEBERRY QUEST PRESS

44° North, soda water, Starry, lime 8

COLD BREW MARTINI

Smirnoff Vanilla, Kahlúa, cream 13

EPIC

HANDHELDS

SERVED
WITH FRIES.

UPGRADE TO GARLIC FRIES,
TOTS, OR SIDE SALAD \$2

EPIC BURGER*

Cheddar, lettuce, tomato, onion, pickle,
EPIC sauce on a brioche bun 18
Add bacon 4

BISON BURGER*

Bacon, huckleberry pepper jelly, lettuce,
bleu cheese crumbles, peppercorn aioli
on a brioche bun 26

MUSHROOM SWISS BURGER*

Caramelized onion, peppercorn aioli
on a brioche bun 19

HANGOVER BURGER*

Ancho coffee-rubbed beef patty,
white cheddar, bacon, fried egg, lettuce,
maple aioli on a brioche bun 21

CHICKEN CAESAR WRAP

Crispy or grilled chicken, romaine, tomato,
Parmesan, Caesar dressing 17

PATTY MELT

Swiss, caramelized onion, Thousand Island
on marbled rye 19

SPICY CRISPY CHICKEN SANDWICH

Breaded chicken breast, spicy
garlic butter, shredded lettuce, tomato,
red onion, pickle, house aioli on a
brioche bun 18

PRIME RIB DIP

Roasted prime rib, Swiss, caramelized
onion, sautéed mushroom, horseradish aioli
on grilled baguette, served with
garlic rosemary jus 24

CUBANO

Citrus-braised pulled pork,
honey-smoked ham, Swiss, pickle,
mustard on a hoagie roll 18

REUBEN

Corned beef, Swiss, sauerkraut,
Thousand Island on marbled rye 18

PHILLY CHEESESTEAK

Bell pepper, onion, mushroom,
EPIC cheese sauce on a hoagie roll
Roasted Prime Rib 22 | Chicken 20

EPIC DELI SANDWICH

Turkey, honey-smoked ham, lettuce,
tomato, red onion, pesto aioli on
sourdough 17

PRIME RIB*
WEDNESDAYS

BEGINNING AT 2PM
WHILE SUPPLIES LAST!

Mashed potato, seasonal vegetables,
garlic rosemary jus 45

Eligible for Senior Wednesday discount.

ENTRÉES

CHICKEN-FRIED STEAK

Country gravy, mashed potato,
seasonal vegetables 23

BEER-BATTERED FISH & CHIPS

Fresh rock fish, served with fries,
coleslaw, and lemon 21

GRILLED STEELHEAD*

Herbed rice, seasonal vegetables,
lemon herb butter 26

BUFFALO CHICKEN MAC & CHEESE

Cavatappi pasta, crispy or grilled
chicken, bacon, onion, garlic,
bleu cheese crumbles, cheese sauce,
drizzled with EPIC Buffalo sauce,
served with crostini 21

BRAISED SHORT RIBS

Mashed potato, seasonal vegetables,
red wine jus 26

CHICKEN STRIPS

Served with fries and your
choice of dipping sauce 18

BUDDHA BOWL

Jasmine rice, grilled chicken,
mixed greens, cucumber, tomato,
bell pepper, red onion, marinated
garbanzo beans, feta, Greek
yogurt dressing 21

DESSERTS

CHOCOLATE CAKE

Gluten-free dark chocolate cake, white
chocolate mousse, chocolate ganache 14

APPLE TART

Served warm with vanilla ice cream 15

COOKIE SKILLET

House-made chocolate chip cookie
topped with vanilla ice cream 14

SEASONAL SPECIAL

Ask your server for details 14

Gluten-friendly items available upon request. Please inform your server of any
allergy or dietary concerns. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illnesses.
(N) Contains nuts.

Please be advised, a 20% gratuity will be added to parties of 8 or more. Rev 10.6.26

EPIC