

consumables

Starters

CHILAQUILES FRIES

salsa verde, house blend cheese, chorizo, cotija, creme fraiche, diced roma tomatoes, cilantro, sunny egg 10

UFF DA CALAMARI

grilled baguette, garlic aioli, crispy onions, buttermilk battered calamari 10

POBLANO DIP

roasted poblano peppers, artichoke hearts, and cream cheese, served with our house flat bread for your dipping pleasure 9

WINGS

choose between: sesame ginger w/wasabi dressing; thai peanut w/ sweet chili sauce, BOLD bbq w/ blue cheese, picante (spicy) w/ ranch dressing 11

POUND OF ROCKS

clams, buttery white wine tomato broth, garlic, chorizo, parmesan, cilantro, foccacia bread 16

Salads

add calamari or chicken 5, add shrimp 7

TIMBER HOUSE

mixed greens, shredded carrots, shredded broccoli, cucumber, tomato, pickled red onion, kalamata olives, cotija, foccacia crouton 7

COBB STACK

shredded romaine, blue cheese crumbles, house cured bacon, pancetta, soppressata, tomato, egg, red onion, roasted chicken, avocado 14

GIRLY MON

mixed greens, diced poached pears, crushed cashew brittle, CYPRESS GROVE goat cheese, foccacia crouton, red wine vinaigrette 12

CAESAR

romaine filets, caesar dressing, shaved parmesan, foccacia crouton 8

Tacos

Served with two of our gluten free house made corn tortillas

ASIACANA

slow smoked brisket simmered in ginger glaze, pickled red onion, asian slaw, wasabi creme, fried wonton strips 10 extra taco 4.50

TOSTADA CAMARONES

crispy corn tortilla, refried black beans, shredded cabbage, poblano creme, sauteed shrimp, fire roasted corn gaucamole, cotija 12 extra tostada 5.50

MAUI

north pacific cod, creme picante, shredded cabbage, guacamole, pineapple mango pico de gallo 12 extra taco 5.50

SWINE

smoked and braised pork shoulder, shredded cabbage, salsa verde, black bean corn pico de gallo, creme fraiche 10 extra taco 4.50

Pizza

HOG WILD

tomato sauce, house blend cheese, soppressata, house cured bacon, pancetta 14

BANGKOK

sweet chili sauce, house blend cheese, roasted chicken, shrimp, shredded carrot, red bell pepper rings, green onions, finished with thai peanut sauce and fresh cilantro 15

CARBONARA

roasted garlic cream sauce, house blend cheese, house cured bacon, chardonnay glaze, fresh parsley, sunny egg 15

BBQ ROADHOUSE

bbq sauce, house blend cheese, brisket, pulled pork, german sausage, apple slices, cheddar cheese 15

IDAHOAN

roasted garlic cream sauce, house blend cheese, silced russet Idaho potatoes, house cured bacon, topped with creme fraiche, cheddar and green onions 14

PEPPERONI

tomato sauce, house blend cheese, ex-large pepperoni slices 12

MARGHERITA

tomato sauce, fresh mozzarella, fresh basil 12

MEDITERRANEAN

house pesto, feta cheese, roasted red bell pepper, kalamata olives, artichoke hearts and pine nuts 14

Sandwiches

BACON BEER DELIGHT

DISCLAIMER: MUST LOVE BEER TO ENJOY!!!
grilled thick sliced sourdough, IPA BEER CHEESE, house cured bacon, caramelized onions with tomato bisque dip 13

GOO'DUH

grilled thick sliced sourdough, gouda, cheddar, capicola ham, house aioli wih tomato bisque dip 14

BRISKET

slow smoked brisket, BOLD bbq sauce, crispy onions, cheddar cheese and broccoli apple slaw 14

POLLO

seasoned diced chicken, refried black beans, guacamole, shredded lettuce, tomato, red onion, creme picante, cotija, on a toasted torta bun with TIMBER fries 13

LETTUCE WRAPS

bibb lettuce, diced chicken with ginger glaze, pineapple mango pico de gallo, fried glass noodle, side peanut sauce 11

Entrees

Add on side salad, soup, or chef vegetable 3.25

MARSALA SAGE CHICKEN

sauteed crispy skin chicken breast, marsala sage cream sauce, onion frites, yukon gold and red mashed potatoes 19

BUCKER STEAK

12oz choice NY steak (manhattan style), yukon gold and red mashed potatoes, house demi-glace, roasted garlic bulb 23 add broccoli-califlower gratin 4

FISH & FRIES

beer battered north pacific cod, TIMBER sauce, seasoned fries 15 extra fish 5

SALMON

citrus sun dried tomato cream sauce, beer battered wild mushroom risotto cake, cilantro pesto 20

HOG SHANK

braised pork shank, smashed yukon gold and red potatoes, white wine wild mushroom pan gravy, rosemary red wine reduction 21

HANDMADE RAVIOLI

butternut squash ravioli, marsala sage cream sauce, topped with roasted root veggies and sundried tomato vinaigrette 16

LINGUINE CIOPPINO

clams, shrimp, north pacific cod, and calamari sauteed in a white wine tomato sauce tossed with linguine, topped with parmesan. foccacia for soaking up left over goodness 22



Burgers

Our hand pressed burgers are ground in house daily. We use the perfect blend of choice ANGUS chuck and our hand trimmed all natural pork belly. TIMBER burgers come with two 1/4lb patties, TIMBER seasoned fries and house made ketchup.

CONSUMMATE

garlic aioli, house made dill pickles, red onion, american cheese, house cured bacon, and a sunny egg 15

STEAK HOUSE

TIMBER steak sauce, blue cheese crumbles, crispy onions, TIMBER sauce, shredded lettuce, tomato, house made pickles 14

CHIC PEA

TIMBER vegetarian patty, aioli, sliced tomatoes, red onion, roasted red bell pepper, cilantro pesto, mixed greens, fire roasted corn gaucamole, house blend cheese 14

RIVER HOG

german sausage, swiss cheese, carmelized onions, stone ground mustard, aioli, house made pickles 15

RUN OF THE MILL

TIMBER sauce, cheddar, lettuce, red onion, tomato, house pickles 13

