



# SULLY'S BISTRO AND BAR

## LIQUID THINGS

Coke, Diet Coke, Root Beer, Ginger Ale, Dr. Pepper, Sprite, Club Soda, Tonic, Iced Tea, Lemonade, Coffee, Hot Tea, Hot Chocolate **4.5**

Milk, Chocolate Milk, Large Juice, Ginger Beer, Energy Drink, Mexican Coke by the Bottle **6**

Kid's Size Juice **3**

## BOTTLED BEERS

Budweiser, Bud Light, Miller Light, Coors Light, Coors Banquet 16oz Cans,  
Michelob Ultra, Rainer **5.5**

Angry Orchard Apple Cider, Blue Moon, Corona, Heineken, Pacifico,  
Stella, Athletic Golden Ale NA, Heineken Zero, Freemont IPA Zero, White  
Claw **7.5**

## DRAFTS

Rainer **5.5**

Widmer Hefeweizen, Manny's Pale Ale, Seven Seas Rude Parrot IPA,  
Iron Horse Irish Death, Mac & Jacks African Amber, Elysian Space  
Dust IPA **8.5**

**\*\* Please ask us about our Seasonal Rotating Taps\*\***

## SULLY'S SIGNATURE COCKTAILS

<b>Empress Gin Martini</b> Classic Empress Gin Martini, Shaken and Served Up.....	<b>16</b>
<b>Blackberry Martini</b> Absolut Vodka muddled with Lemon and Blackberry Pure Cane Syrup and Served Up.....	<b>14</b>
<i>*Mock-tail available made with Seedlip Grove Zero Abv Distilled Spirit</i>	
<b>Oregon Mule</b> Pendleton Whiskey, Muddled Lime and Ginger Beer.....	<b>13</b>
<b>Green Hurricane</b> Cucumber Vodka Muddled with Cucumbers, Lime and Club Soda.....	<b>14</b>
<i>*Mock-tail available made with Seedlip Grove Zero Abv Distilled Spirit</i>	
<b>Mountain Huckleberry or Blood Orange Fizz</b> Heritage Mountain Huckleberry or Blood Orange Vodka, Muddled Citrus and Club Soda.....	<b>13</b>
<b>Jalapeno &amp; Strawberry Bash</b> Heritage Codka Muddled with Strawberry Puree and Fresh Jalapenos with Splash of Soda.....	<b>14</b>
<i>*Mock-tail available made with Almave Blue Agave Blanco Tequila Zero Abv Distilled Spirit</i>	

## APPETIZERS

Clam Chowder, Chili with Cheese and Onions, or Soup of the Day **Cup 8 / Bowl 12**

Add Garlic Bread **\$3**

<b>Fish Taco</b> (One) Large Crispy Flour Tortilla stuffed with Grilled True Cod and Topped with House Slaw and Tomatoes.....	<b>11</b>
<i>Add Jalapenos or Avocado \$1.50</i>	
<b>Steamers</b> Fresh Local Clams Steamed in White Wine, Garlic, Lemon and Herbs. Served with Baguette.....	<b>26</b>
<b>Crab Cakes</b> House Crab Cakes served with Fresh Greens, Balsamic and House Lemon Aioli.....	<b>24</b>
<b>Calamari</b> Lightly Breaded and Fried Calamari, Served with House Lemon Aioli.....	<b>19</b>
<b>Tempura or Coconut Prawns</b> (8) Coconut Prawns served with Sweet Chili Sauce or (6) Tempura Prawns with Spicy Cocktail Sauce.....	<b>19</b>
<b>Honey Walnut Prawns</b> (6) Honey Glazed Prawns topped with Walnuts, Green Onion and Sesame served on a bed of Greens.....	<b>19</b>
<b>Local Oysters</b> (5-6) Golden Fried Local Oysters. Served with Spicy Cocktail Sauce or House Tartar Sauce.....	<b>19</b>
<b>Caprese Bruschetta</b> Baguette with Mozzarella, Tomato, Garlic, House Pesto and Balsamic.....	<b>17</b>
<b>Sully's Wings</b> 8 Breaded Wings with your choice of: Buffalo, Stinging Honey Garlic, Mango Habañero, Teriyaki BBQ or Naked (No Sauce).....	<b>18</b>
<i>With Ranch or Blue Cheese.</i>	

## GREEN THINGS

<b>House Salad</b> Mixed Greens, Red Onions, Tomatoes, Egg and Croutons.....	<b>12</b>
<i>With your choice of Ranch, Blue Cheese, Raspberry or Balsamic Vinaigrette</i>	
<b>**Sully's Caesar Salad</b> Crisp Romaine, House Caesar Dressing, Garlic Croutons, Parmesan and Lemon.....	<b>16</b>
<b>Pear and Gorgonzola Salad</b> Mixed Greens, Gorgonzola, Pecans, Dried Cranberries, and Fresh Pear.....	<b>17</b>
<i>Tossed with House Maple Balsamic Vinaigrette</i>	
<b>Chopped Cobb Salad</b> Romaine, Blue Cheese, Egg, Tomato, Avocado and Bacon with Ranch or Blue Cheese.....	<b>17</b>
<b>Sully's Hummus Plate</b> House Made Hummus with Tomatoes, Kalamata Olives and Assorted Fresh Vegetables.....	<b>17</b>
<i>Served with Grilled Pita</i>	

**\*Add to any Salad: Grilled or Fried Chicken \$9. Fried Calamari, Grilled Sockeye Salmon, Prawns, or Steak \$11.**  
**Grilled or Fried Chicken Caesar Wrap or Tuna Salad Wrap with choice of side \$19.**

*\* The Health Department Reminds you that consuming Raw or Undercooked Foods can Increase your risk of Food Born Illness*



# SULLY'S BISTRO AND BAR

## HANDHELDS

**\*Sully's Big Fat Burger** ..... 19.5

Half Pound of 100% USDA 80/20 Beef Chuck Char-Grilled on a Brioche Bun with Lettuce, Tomato, Onion, and Mayo  
Add Cheddar, Swiss, or American Cheese **\$1.5**  
Add Bacon, Mushrooms, Jalapenos, Blue Cheese or Avocado **\$2 Each**  
Sub Grilled Chicken or Impossible Burger **\$1**

**\*Prime Rib Dip** ..... 24.5

House Roasted Prime Rib Grilled and topped with Mozzarella Cheese.  
Served with Au Jus

**\*Philly Cheese Steak** ..... 25

House Roasted Prime Rib with Grilled Onions, Red and Green Peppers and Mozzarella  
Add Au Jus **\$1**

**Reuben** ..... 20

Corned Beef on Rye with Swiss, Sauerkraut and Thousand Island

**Turkey, Cheddar, and Bacon Melt** ..... 19.5

On Sourdough with Chipotle Mayo  
Add Avocado **\$1.5**

**\*Western Bacon Burger** ..... 24

Half Pound Burger layered with an Onion Ring, BBQ Sauce, Bacon, Cheddar, Lettuce, Tomato, and Mayo  
Sub Grilled Chicken or Impossible Burger **\$1**

**Tuna Melt** ..... 19.5

House Tuna Salad with Tomato and Cheddar on Grilled Sourdough

**Hot Honey Chicken Sandwich** ..... 19.5

Crispy Breaded Chicken Drizzled with Hot Honey Butter, Topped with Pickles, Lettuce, and Mayo on a Toasted Brioche Bun

**Chicken Tender Basket** ..... 16

Served with Fries and Honey Mustard or Ranch

**All Handhelds Served with Choice of Fries, Potato Salad or Coleslaw.**

Sub Sweet Potato Fries or Onion Rings **\$2**

Sub Small Salad **\$3**

Sub Gluten-Free Bun on Any Handheld **\$1**

## BIG THINGS

**Fish and Chips** ..... (2 Pieces) 24 / (3 Pieces) 27

Golden Fried True Cod Served with Coleslaw, French Fries, House Tartar Sauce and Lemon

**Catch of the Day** ..... 28

Daily Fresh Catch Special, Sourced and Prepared by Chef. Served with Whipped Potatoes and Seasonal Vegetables

**\*Big Fat Rib Eye** ..... 53

Our Signature Hand Cut 18-20 ounce Boneless Rib Eye Char-grilled to your liking and served with Baked Potato and Seasonal Vegetables  
Add Blue Cheese, Grilled Mushrooms, or Onion **\$2 Each**

**Cioppino** ..... 37

Pacific NW Seafood Stew with Clams, Cod, and Prawns in a slightly Spicy Tomato Broth  
Served with Garlic Baguette

**Oyster or Tempura Prawn Dinner** ..... 26

(8) Hand Breaded and Fried Oysters or Tempura Prawns **26**  
Served with Coleslaw and Fries

**Clam Pesto Fettuccine** ..... 30

Fresh Manila Clams, White Wine, Basil Pesto, Parmesan and Garlic with a touch of cream, tossed with Fettuccine and served with Garlic Baguette  
Substitute Grilled Chicken or Prawns **\$2**

## SIDES

**Baked Potato** ..... 8

With Butter, Sour Cream, and Chives

**French Fries** ..... 9

Onion Rings or Sweet Potato Fries **\$11**

**House Made Coleslaw or Potato Salad** ..... 7

## SWEET THINGS

**Cheesecake** ..... 11

With House Triple Berry Sauce

**Pineapple Upside Down Cake** ..... 11

Served warm and topped with Vanilla Ice Cream

**Molten Chocolate Lava Cake** ..... 11

Served with Vanilla Ice Cream and Chocolate Sauce  
This Dessert is Gluten-Free!

**House Made Bread Pudding** ..... 11

With Bourbon Sauce and Whipped Cream

**Ask Us about our Daily Drink, Food, and Dessert Specials!**

A 20% Gratuity will be added to Parties of 5 or More

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