



## 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 5  
Kid's size Juice \$3

### BOTTLED BEERS

Budweiser, Bud Light, Miller Light, Coors Light, Coors Banquet 16oz Cans, Michelob Ultra, Rainier, 5.5  
Angry Orchard Apple Cider, Blue Moon, Corona, Heineken, Pacifico, Stella, Stella Cidre, Athletic Golden Ale NA, Heineken Zero, Freemont IPA Zero, White Claw 7

### DRAFTS

Rainier 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

Empress Gin Martini . . . . 15  
Classic Empress Gin  
Martini, Shaken and Served  
Up

Green Hurricane . . . . . 12  
Cucumber Vodka Muddled  
with Cucumbers, Lime and  
Club Soda

*\*Mock-tail available with  
Seedlip Garden Zero Abv  
Distilled Spirit*

Blackberry Martini . . . . 12  
Absolut Vodka muddled  
with Lemon and  
Blackberry Pure Cane  
Syrup and served up  
*\*Mocktail Available made  
with Seedlip Grove Zero  
Abv Distilled Spirit*

Mountain Huckleberry or 12  
Blood Orange Fizz  
Heritage Mountain  
Huckleberry or Blood  
Orange Vodka, Muddled  
Citrus and Club Soda

Oregon Mule Pendleton . . . 12  
Whiskey, Muddled Lime  
and Ginger Beer

Jalapeno & Strawberry . . . 12  
Bash Heritage Vodka  
Muddled with Strawberry  
Puree and Fresh Jalapenos  
with a Splash of Soda

*\*Mock-tail Available Made  
with Almave Blue Agave  
Blanco Tequila Zero Abv  
Distilled Spirit*

### APPETIZERS

House Made Soups

Clam Chowder, Chili with Cheese and Onions or Soup of the Day Cup 8 Bowl 10  
*Add Garlic Bread \$3*

Fish Taco 10

(One) Large Crispy Flour Tortilla stuffed with Grilled True Cod and Topped with House Slaw and Tomatoes  
*Add Jalapenos or Avocado \$1.50*

Steamers Fresh Local Clams Steamed in White Wine, Garlic, Lemon and Herbs. Served with Baguette . . . . . 24

Crab Cakes House Crab Cakes served with Fresh Greens, Balsamic and House Lemon Aioli . . . . . 22.5

Local Oysters (5-6) Golden Fried Local Oysters. Served with spicy cocktail sauce or House Tartar Sauce . . . 15.5

Calamari Lightly Breaded and Fried Calamari, Served with House Lemon Aioli. . . . . 16.5

Tempura or Coconut Prawns (8) Coconut Prawns served with Sweet Chili Sauce or (6) Tempura Prawns . . . 16.5  
with Spicy Cocktail Sauce

Caprese Bruschetta Baguette with Mozzarella, Tomato, Garlic, Pesto and Balsamic . . . . . 13.5

Sully's Wings 8 Breaded Wings with your choice of: Buffalo, Stinging Honey Garlic, Mango Habanero, . . . . 16.5  
Teriyaki, BBQ or Naked ( No Sauce). With Ranch or Blue Cheese

### GREEN THINGS

House Salad Mixed Greens, Red Onion, Tomatoes, Egg and Croutons. With your choice of Ranch, Blue . . . . 11.5  
Cheese, Raspberry or Balsamic Vinaigrette

**\*\* Sully's Caesar Salad** Crisp Romaine, House Caesar Dressing, Garlic Croutons, Parmesan and Lemon . . . . 14.5

Chopped Cobb Salad Romaine, Blue Cheese, Egg, Tomato, Avocado and Bacon with Ranch or Blue Cheese 16.5

Sully's Hummus Plate House Made Hummus with Tomatoes, Kalamata Olives and Assorted Fresh . . . . . 16.5  
Vegetables. Served with Pita

Seasonal Salad Please ask your Server for this Season's Selection . . . . . 16

*\*Add to any Salad: Grilled or Fried Chicken \$8 Fried Calamari, Grilled Sockeye Salmon, Prawns or Steak \$10*

*\*\*Make any Salad into a Wrap with your choice of Side\*\* \$18*



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



## HANDHELDS

**\*Sully's Big Fat Burger 19**  
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 1.5 Each Sub Grilled Chicken Or  
Impossible Burger \$1 Sub Gluten Free Bun \$1

**\*Western Bacon Burger Half Pound Burger . . 21.5**  
layered with an Onion Ring, BBQ Sauce, Bacon,  
Cheddar, Lettuce, Tomato and Mayo  
Sub Grilled Chicken or Impossible Burger \$1

**\*Prime Rib Dip House Roasted Prime Rib, . . . . 22**  
Grilled and topped with Mozzarella Cheese.  
Served with Au Jus

**Turkey, Cheddar and Bacon Melt On . . . . 18.5**  
Sourdough with Chipotle Mayo  
add Avocado \$1.5

**Reuben Corned Beef on Rye, with Swiss, . . . . 18.5**  
Sauerkraut and Thousand Island

**Tuna Melt House Tuna Salad with Tomato . . . 18.5**  
and Cheddar on Grilled Sourdough  
OR Tuna Salad Wrap with Lettuce, Tomato and  
Red Onion

**Hot Honey Chicken Sandwich Crispy . . . . 18.5**  
Breaded Chicken Drizzled with Hot Honey  
Butter, topped with Pickles, Lettuce and Mayo  
on a Toasted Brioche Bun

**Chicken Tender Basket Served with Fries and 14**  
Honey Mustard or Ranch

**\*Philly Cheese Steak House Roasted Prime . . 22.5**  
Rib with Grilled Onions, Red and Green  
Peppers and Mozzarella.  
Add Au Jus \$1

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**  
Golden Fried True Cod Served with Coleslaw, French Fries, House Tartar Sauce and Lemon  
(2 Pieces) 22 ( 3 Pieces) 25

**\*Wild Salmon**  
Grilled Wild Sockeye Salmon With Citrus compound butter, Rice Pilaf and Seasonal Vegetable  
32

**\*Big Fat Rib Eye**  
Our Signature Hand Cut 18-20 ounce Boneless Rib Eye Char-grilled to your liking and served with Baked Potato  
and Seasonal Vegetables  
49  
Add Blue Cheese, Grilled Mushrooms or Onions \$2 each.

**Cioppino**  
Pacific NW Seafood Stew with Clams, Cod, and Prawns in a slightly Spicy Tomato Broth  
35  
Served with Garlic Baguette

**Oyster or Tempura Prawn Dinner**  
(8) Hand Breaded and Fried Oysters or Tempura Prawns  
25  
Served with Coleslaw and Fries

**Clam Pesto Fettuccine**  
Fresh Manila Clams, White Wine, Basil Pesto, Parmesan and Garlic with a touch of cream, tossed with Fettuccine  
and served with Garlic Baguette  
29  
Substitute Grilled Chicken or Prawns \$2

## SIDES

**Baked Potato 8**  
With Butter, Sour Cream and  
Chives

**French Fries 7.5**  
Onion Rings or Sweet Potato  
Fries \$ 9.5

**House Made Coleslaw or**  
**Potato Salad 6**

## SWEET THINGS

**Cheesecake 10**  
With House Triple Berry Sauce  
**Pineapple Upside Down Cake 10**  
Served warm and topped with Vanilla Ice Cream  
**Molten Chocolate Lava Cake 10**  
Served with Vanilla Ice Cream and Chocolate Sauce  
This dessert is Gluten Free!

**House Made Bread Pudding**  
With Bourbon Sauce and Whipped Cream  
10

**Ask us about our Daily Dessert Special!**

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



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