



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 5.5
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, 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	Classic Empress Gin Martini, Shaken and Served Up	15
Blackberry Martini	Absolut Vodka muddled with Lemon and Blackberry Pure Cane Syrup and served up	12
<i>*Mock-tail Available made with Seedlip Grove Zero Abv Distilled Spirit</i>		
Oregon Mule	Pendleton Whiskey, Muddled Lime and Ginger Beer	12
Green Hurricane	Cucumber Vodka Muddled with Cucumbers, Lime and Club Soda	12
<i>*Mock-tail available with Seedlip Garden Zero Abv Distilled Spirit</i>		
Mountain Huckleberry or Blood Orange Fizz	Heritage Mountain Huckleberry or Blood Orange Vodka, Muddled Citrus and Club Soda	12
Jalapeno & Strawberry Bash	Heritage Vodka Muddled with Strawberry Puree and Fresh Jalapenos with a Splash of Soda	12
<i>*Mock-tail Available Made with Almave Blue Agave Blanco Tequila Zero Abv Distilled Spirit</i>		

APPETIZERS

House Made Soups

Clam Chowder, Chili with Cheese and Onions or Soup of the Day Cup 8 Bowl 11
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	25
Crab Cakes	House Crab Cakes served with Fresh Greens, Balsamic and House Lemon Aioli	23
Calamari	Lightly Breaded and Fried Calamari, Served with House Lemon Aioli.	18
Tempura or Coconut Prawns	(8) Coconut Prawns served with Sweet Chili Sauce or (6)Tempura Prawns with Spicy Cocktail Sauce	18
Honey Walnut Prawns	6 Honey Glazed Prawns topped with Walnuts, Green Onion and Sesame served on a bed of Greens	19
Local Oysters	(5-6) Golden Fried Local Oysters. Served with Spicy Cocktail Sauce or House Tartar Sauce	18
Caprese Bruschetta	Baguette with Mozzarella, Tomato, Garlic, House Pesto and Balsamic	16
Sully's Wings	8 Breaded Wings with your choice of: Buffalo, Stinging Honey Garlic, Mango Habañero, Teriyaki, BBQ or Naked (No Sauce). With Ranch or Blue Cheese	17

GREEN THINGS

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

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



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 1.5 Each Sub Grilled Chicken or Impossible Burger \$1

***Prime Rib Dip** House Roasted Prime Rib, Grilled and topped with Mozzarella Cheese. Served with Au Jus 23

***Philly Cheese Steak** House Roasted Prime Rib with Grilled Onions, Red and Green Peppers and Mozzarella. Add Au Jus \$1 23.5

Reuben Corned Beef on Rye, with Swiss, Sauerkraut and Thousand Island 19

Turkey, Cheddar and Bacon Melt On Sourdough with Chipotle Mayo add Avocado \$1.5 19

***Western Bacon Burger** Half Pound Burger layered with an Onion Ring, BBQ Sauce, Bacon, Cheddar, Lettuce, Tomato and Mayo 23
Sub Grilled Chicken or Impossible Burger \$1

Tuna Melt House Tuna Salad with Tomato and Cheddar on Grilled Sourdough 19

Hot Honey Chicken Sandwich Crispy Breaded Chicken Drizzled with Hot Honey Butter, topped with Pickles, Lettuce and Mayo on a Toasted Brioche Bun 19

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

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) 23 (3 Pieces) 26

Catch of the Day

Daily Fresh Catch Special, Sourced and Prepared by Chef. Served with Whipped Potatoes and Seasonal Vegetables 35

*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 51

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 36

Served with Garlic Baguette

Oyster or Tempura Prawn Dinner

(8) Hand Breaded and Fried Oysters or Tempura Prawns 26

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 9

Onion Rings or Sweet Potato Fries \$ 11

House Made Coleslaw or Potato Salad 7

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 Drink, Food and Dessert Specials!

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



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