

STARFIRE

RESTAURANT + BREWHOUSE

STARTERS

Starfire Vegetable Platter VG GF 13.29

Roasted cauliflower, seasonal vegetables, cucumbers, dried fruits, sweet peppers, radishes, olives, mixed nuts, marinated tomatoes, & dipping sauces (1,118 calories)

White Cheddar Ale Nachos VG 9.49

Avocado, sour cream, pico de gallo, cilantro (1,321 calories)

Add chicken, impossible meat, green chili pork..(+4) or braised beef..(+5)

Bavarian Pretzel & Cheddar Ale

Fondue VG 12.79

Apple slices, stone ground mustard, pickles, dried fruit, mixed nuts (1,021 calories)

Deviled Egg Dip VG GF 8.99

Crispy Bacon, Pt. Reyes Blue Cheese, & Chives, served with Tortilla Chips. (679 calories)

Brew City Barrel Rings VG 5.59

Beer battered onion rings, house ranch, ketchup (700 calories)

Beer Battered Zucchini VG 7.99

Topped with shaved parmesan, and served with oven roasted tomato basil spread and house ranch (975 calories)

Cheese Quesadilla VG 9.59

3 cheese blend, flour tortilla, salsa verde, charred tomato salsa, sour cream (872 calories)

Add chicken, impossible meat, green chili pork..(+4) or braised beef..(+5)

House Chips & Salsa Trio VG GF 4.29

Pico de gallo, salsa verde, charred tomato salsa (390 calories)

Brewers House Smoked Pulled Pork Sliders 14.49

3 sliders, smokey BBQ, gold sauce, coleslaw, brioche bun (813 calories)

Soup of the Day Cup 1.99... Bowl 3.99

SALADS

ADD CHICKEN (+5.29) OR *SALMON (+11.99), SHORT RIB (+11.99), CHILI PORK (+9.99) OR IMPOSSIBLE MEAT ALTERNATIVE (+4)

Theo's Grain VG 12.79

Mixed lettuce, quinoa, farro grain, feta cheese, roasted vegetables, green beans, cucumbers, red onion, pepitas, honey champagne vinaigrette (871 calories)

Starfire House VG 6.99

Mixed lettuce, cucumbers, red onion, tomato, radish, croutons, and choice of dressing (151 calories)

***Classic Caesar** VG 9.59

Romaine, Parmesano Reggiano, herb focaccia croutons, caesar dressing...Anchovy upon request (899 calories)

Garden Rainbow Salad VG GF 12.79

Arugula, cucumbers, tomatoes, radishes, red onions, avocado, pepitas, dried cherries, queso fresco, sweet chili coconut dressing (617 calories)

HOUSE DRESSINGS:

Honey champagne, ranch, sweet chili coconut, olive oil & vinegar, red wine italian, blue cheese, caesar

HANDHELDS

COMES WITH CHOICE OF ONE SIDE
BURGERS COOKED TO ORDER* CAN BE MADE VG
WITH IMPOSSIBLE MEAT

***Acacia Cheddar Burger** 14.99

8oz Angus beef patty, Tillamook cheddar, tomato, red onion, pickle, Russian dressing, brioche bun (1,219 calories)

***Pilsner Onion Steak Burger** 15.79

8oz Angus beef patty, smoked gouda, smoked bacon, pilsner caramelized onions, steak sauce, brioche bun (1,106 calories)

IPA Slow Smoked Pulled Pork Sandwich 14.89

Honey dijon IPA slow smoked pork, with Starfire BBQ sauce, coleslaw, brioche bun, & gold sauce (1,012 calories)

***Grilled White Fish Sandwich** 14.79

Pilsner and chile spiced whitefish, lettuce, tomato, pickle, citrus ginger glaze & tartar sauce on a brioche bun (589 calories)

Grilled Chicken Sandwich 13.99

Dry Honey Mustard IPA rub, Lettuce, Tomato, Bacon, Dijonnaise, Gouda on Brioche bun. Choice of side. (774 calories)

20% Upcharge for the general public

NOTE: VG - Vegetarian GF - Gluten "Friendly" Please ask if any specific item can be made Gluten "Friendly" if needed. Gluten Friendly is not 100% Gluten Free

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness

ENTREES

Beer Braised Beef Burrito 13.99

Cherry chipotle ale braised, cheese blend, Pico de Gallo, avocado, sour cream, and charred tomato salsa. Choice of side (960 Calories)

Modelo Green Chile Pork Stew 13.59

Slow roasted pork in green chiles, Modelo Negra, onions, tomatillo, spices, Scarlet Runner Beans. Topped with Queso Oaxaca & cilantro with choice of corn or flour tortillas and green chili corn bread. (882 cal. corn/ 1053 cal. flour)

***Grilled Aged Gaucho Ribeye Steak** . . 32.99

12oz Certified Angus beef, herb butter, steak sauce, crinkle cut fries, seasonal vegetables (1,587 calories)

Herb Marinated Chicken 18.99

Roasted skin on airline chicken breast, parmesan polenta, seasonal vegetables, country olive mix with herb pan sauce (850 calories)

Cherry Ale Braised Beef Tacos 13.99

3 tacos, queso fresco, pickled onions, cabbage, charred tomato salsa, & cilantro, choice of corn or flour tortillas Choice of side (568 cal. Corn/ 739 cal. Flour)

***Pan Seared Salmon** 22.99

Vegetable quinoa salad, fresh herbs, sweet chili coconut sauce (888 calories)

***Grilled Whitefish** 22.99

Freshest whitefish available, lemon and tartar sauce with a choice of two sides (474-893 calories)

***Grilled Fish Tacos** 14.99

3 Pilsner lime whitefish tacos on either corn or flour tortillas, cabbage, Pico de gallo, cilantro, sour cream and salsa verde Choice of one side (305 cal. corn/ 476 cal. flour)



CHEF SPECIAL

ASK YOUR SERVER ABOUT TODAY'S
THOUGHTFUL CREATION.....MARKET PRICE



SIDES

Crinkle Cut French Fries VG GF 3.59
(240 Calories)

Brew City Barrel Onion Rings VG 4.49
(250 Calories)

Seasonal Vegetable VG GF 3.59
(98-200 Calories)

Green Chili Corn Bread VG 2.89
(337 Calories)

Orange Cucumber Salad VG GF 3.59
Pepitas, cilantro, honey champagne vinaigrette (232
Calories)

Smoked Bacon GF 3.29
Two slices (70 Calories)

Parmesan Polenta VG GF 3.99
(247 Calories)

Starfire Coleslaw VG GF 2.79
(165 Calories)

Baked Potato VG GF 3.59
Butter and Sour Cream (168 Calories)

Starfire Dinner Salad VG 3.49
(76 Calories)

DESSERTS

Featured Dessert 8.99
Ask your server for today's offerings

Gelato du jour 7.49
Ask your server for today's offerings.

BEVERAGES

Fountain Soda 1.59
Coke, Diet Coke, Dr. Pepper, Sprite, Barq's
Root Beer

Lemonade 1.59

Iced Tea 1.79

Hot Tea 1.79

Coffee 1.39
Regular, Decaf

Juice 2.49
Apple, orange, cranberry

20% Upcharge for the general public

WINE

WHITE

GLASS | BOTTLE

Riesling - J. Lohr Estates Monterey, CA	7.75	23.00
Pinot Grigio - Ferrari Carrano, CA	8.25	24.50
Viognier - Airfield, Yakima Valley, WA	8.25	24.50
Sauvignon Blanc - Oyster Bay, Marlborough, New Zealand	7.75	23.00
Chardonnay:		
Butter Chardonnay, CA	8.00	24.00
A-Z Wineworks, OR	8.50	26.00
J. Lohr Riverstone, Central Coast, CA	7.75	23.00
Rombauer Chardonnay, Carneros, CA	15.00	45.00
Rose of Pinot Noir - Stoller Family Estate, Willamette Valley, OR	8.50	25.50
White Zinfandel - Beringer, CA	7.50	22.00
Moscato - Castello del Poggio, Italy	7.75	23.00
Prosecco - Zonin, Treviso, Italy	8.00	24.00
Sparkling - Mumms Sparkling Brut Prestige, CABottle		34.00

RED

GLASS | BOTTLE

Cabernet Sauvignon:

Chateau St. Michelle, Columbia, WA	8.50	25.00
Silver Palm, North Coast, CA	8.50	25.00
Roth, Alexander Valley, CAHalf Bottle		19.00
Stag's Leap Vineyard Napa, CAHalf Bottle		29.00
Jordan, Alexander Valley, CABottle		59.00

Pinot Noir:

Angeline, CA	7.50	23.00
Stoller Family Estate, Willamette Valley, OR	11.00	32.00
Zinfandel - Michael David Winery, Lodi, CA	8.50	23.00
Chianti Classico - Piccini, Tuscany, Italy	8.50	26.00
Malbec - Antigal Uno, Argentina	8.50	26.00
Merlot - J. Lohr Paso Robles, CA	8.50	27.00
Shiraz - Angove Family Crest, McClean Vale, Australia	9.50	29.00

Red Blends:

Cline Farmhouse Red, CA	7.50	23.00
1448 Red Blend, Jeff Runquist Wines, CA	8.50	25.00

BEER & COCKTAILS

FRESH ON DRAFT

All Draft Beers 5

As we are constantly brewing new varieties in our Starfire Brewery, please ask your server what is currently on rotation

CANNED & BOTTLED

Modelo Especial Lager 5.5

Fat Tire Ale 5.5

Sam Adams Lager 5.5

Guinness Stout 5.5

Heineken Zero 5.5
non-alcoholic

COCKTAILS & MOCKTAILS

Beer Margarita 6

Tequila, Lager Beer, Margarita Mix

Mary's Bloody Beer 6

Spicy bloody mary mix, tabasco, lime juice, Lager Beer

Blackberry Bramble Old Fashioned 7

Makers Mark 46, muddled blackberries, bitters, orange slice garnish

Tennessee Honey Lemonade 6

Jack Daniels, lemonade, Honey, Can be made spicy upon request

Raspberry Mojito 7

Bacardi light, triple sec, mint simple syrup, muddled raspberries

Rosebud Margarita 7

House tequila, triple sec, pomegranate juice, rosewater, agave nectar

Gypsy Rose 7

Mezcal, grand marnier, rose wine, Agave nectar, rosewater

Cucumber Mule 6

Arcadia vodka, simple syrup, ginger beer

Blueberry Lemonade (non-alcoholic) 5

Club soda, blueberries, lemonade, honey, simple syrup

Sparkling Strawberry Cucumber (non-alcoholic) 5

Strawberry, cucumber, lemonade, and simple syrup

Mint Berry Smash (non-alcoholic) 5

Seasonal mixed berries, mint, lime

Raspberry's Bee's Knees (non-alcoholic) 5

Lemonade, raspberry, honey