

Starters

DON'T BE AFRAID TO ORDER TWO AND CALL IT A DAY!

SAUSAGES & KRAUT

GRILLED HICKORY SMOKED POLISH SAUSAGES & TANGY SAUERKRAUT, SERVED WITH SPICY BROWN MUSTARD...8

MEDITERRANEAN FLAT BREAD

PITA BREAD TOPPED AND BAKED WITH ROASTED GARLIC, ARTICHOKE HEARTS, KALAMATA OLIVES, MARINATED CHICKEN, SUNDRIED TOMATOES, FETA CHEESE AND FRESH CHOPPED BASIL...9

KOLBI BEEF SKEWERS

THIN STRIPS OF TOP SIRLOIN STEAK MARINATED IN OUR SPECIAL KOLBI SAUCE, GRILLED AND SERVED WITH A SIDE OF HOMEMADE PEANUT SAUCE...8

PULLED PORK NACHOS

TRI-COLORED TORTILLA CHIPS PILED HIGH WITH OUR VERY OWN SLOW COOKED BBQ PORK IN HOMEMADE SAUCE, CHEDDAR CHEESE, BLACK OLIVES, DICED TOMATO & JALAPENOS. SERVED WITH A SIDE OF SALSA AND SOUR CREAM...11

DUNGENESS CRAB & ARTICHOKE DIP

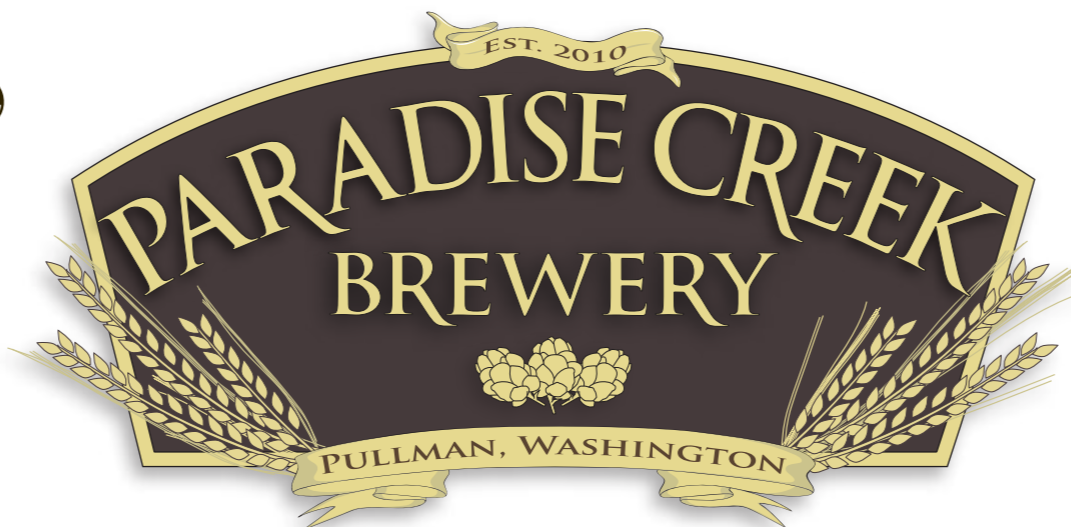
FRESH DUNGENESS CRAB MIXED WITH MARINATED ARTICHOKE HEARTS, MOZZARELLA & CREAM CHEESES AND A SPECIAL BLEND OF SPICES, SERVED HOT WITH TOASTED CROSTINIS...10

BRIE AMI

A GENEROUS WEDGE OF BAKED BRIE COURONNE, SERVED WITH A MARRION BERRY AND BLACK PEPPER SAUCE ALL TOPPED WITH TOASTED WALNUTS AND ACCOMPANIED WITH FRENCH BREAD...10

BREAD AND DIPPING OIL

SELECT FROM A CHOICE OF OUR HOMEMADE DIPPING OILS: ROSEMARY-PEPPERCORN, GARLIC-OREGANO, SUNDRIED TOMATO-BASIL OR ELEGENTLY SIMPLE MOROCCAN EXTRA VIRGIN OLIVE OIL. ACCOMPANIED WITH BALSAMIC VINEGAR AND A FRESHLY BAKED BAGUETTE...7



Our Beers

ESTABLISHED IN 2010, PARADISE CREEK BREWERY HAS A LONG HISTORY OF BATCH BREWING 100% NATURAL, MALTED GRAIN BEER RIGHT HERE IN PULLMAN, WASHINGTON. ACTUALLY THERE HASN'T BEEN A WHOLE LOT OF HISTORY, BUT IT SURE MADE THINGS SOUND NOSTALGIC. WE HAVE BEEN HOMEBREWING FOR QUITE A WHILE, THOUGH, AND THAT'S WHERE EVERY BREWERY BEGINS. OPERATING OUT OF THE HISTORIC OLD POST OFFICE, WE MAINTAIN STRONG LOCAL TIES AND FEEL PROUD TO PRODUCE A VARIETY OF BEER STYLES USING HOPS AND GRAINS PRIMARILY GROWN AND HARVESTED HERE IN WASHINGTON STATE.

WE WERE THINKING ABOUT PUTTING ALL OF OUR BEERS HERE RIGHT ON THE MENU...THAT WOULD MAKE SENSE, RIGHT? THE THING IS WE'RE PLANNING ON A CONSTANTLY EVOLVING SELECTION OF STYLES, SO IT WOULD BE BEST IF YOU COULD LOOK AT OUR UP-TO-DATE BEER MENU, ASK YOUR NICE SERVER, OR GET YOURSELF A SAMPLER AND TRY 'EM ALL OUT FOR YOURSELF!

THE HIPPIE (FEED YOUR HEAD)

MARINATED ARTICHOKE HEARTS, SUNDRIED TOMATOES, DICED RED ONIONS AND MOZZARELLA CHEESE ATOP BASIL-PESTO SAUCE...15

CAPRESE

PERFECTION IN SIMPLICITY! ROASTED GARLIC, HOMEMADE MARINARA, DICED TOMATOES AND MOZZARELLA BAKED TO PERFECTION AND TOPPED WITH FRESH BASIL...14

SMOKED SALMON

SOON TO BE YOUR NEW FAVORITE! CHUNKS OF SMOKED SALMON ON TOP OF GARLIC CREAM SAUCE WITH MOZZARELLA CHEESE, MARINATED ARTICHOKE HEARTS AND JULIENED RED ONIONS...16

THE BREW HOUSE

BELLY UP AND STRAP ON YOUR FEED BAG! SLICED MUSHROOMS, PEPPERONI AND SWEET ITALIAN SAUSAGE SIT ATOP TANGY MARINARA SAUCE AND SMOTHERED WITH MOZZARELLA CHEESE...13

Salads

DRESSINGS

CAESAR, BLEU CHEESE, CHAMPAGNE VINAIGRETTE, GINGER SOY, RANCH, BALSAMIC VINAIGRETTE, ROMESCO AND RASPBERRY VINAIGRETTE.

BREWMASTER'S SALAD

SPRING MIX AND ROMAINE LETTUCE TOPPED WITH SLICED TURKEY AND HAM, THINLY SLICED CHEDDAR AND SWISS CHEESES, SLICED BLACK OLIVES, HARD-BOILED EGG AND TOMATO WEDGES. YOUR CHOICE OF DRESSING...12

CHAMPAGNE SALAD

AN ALL-TIME FAVORITE HERE AT THE BREWERY. FRESH SPRING MIX TOSSED WITH OUR CHAMPAGNE VINAIGRETTE AND TOPPED WITH ROASTED HAZLENUTS, SLICED APPLE AND FRESHLY GRATED COUGAR GOLD CHEESE...11

THE GREEK

ZORBA COULDN'T HAVE MADE IT BETTER! FRESH GREENS TOSSED WITH KALAMATA OLIVES, DICED CUCUMBERS, SUNDRIED TOMATOES, ARTICHOKE HEARTS AND FETA CHEESE IN OUR GREEK VINAIGRETTE...11

PARADISE CREEK SPECIAL

A BED OF FRESH GREENS ACCOMPANIED BY DICED APPLES, TOASTED WALNUTS, JULIENED RED ONION, DRIED CRANBERRIES AND GOAT CHEESE WITH A SIDE OF CHEF BRANDON'S VERY OWN RASPBERRY VINAIGRETTE...10

BUFFALO CHICKEN

GRILLED ALL-WHITE CHICKEN BREAST TOSSED IN BUFFALO SAUCE ATOP A BED OF FRESH GREENS, SLICED BLACK OLIVES, SHREDDED CHEESE, DICED TOMATO AND BLEU CHEESE CRUMBLES. YOUR CHOICE OF DRESSING...12

SHRIMP LOUIS XVI

YOU'LL LOSE YOUR HEAD OVER THIS SALAD! A NEST OF FRESH SPRING MIX TOPPED WITH BAY SHRIMP, BLANCHED ASPARAGUS, TOMATO AND EGG WEDGES. SERVED WITH A SIDE OF ROMESCO DRESSING...12

CAESAR À TROIS

WE LOVE THIS SALAD SO MUCH THAT WE MAKE IT THREE WAYS! CHOOSE THE BASIC, CHICKEN OR SHRIMP. EITHER WAY, IT WILL BE A PARTY OF ROMAINE LETTUCE WITH SHREDDED PARMESAN CHEESE, CREAMY CAESAR DRESSING AND CRISPY CROUTONS THAT WE MAKE IN-HOUSE. SERVED IN A PARMESAN CRISP BOWL! BASIC...10 CHICKEN...12 SHRIMP...13

HAPPY HOUR

3PM-5PM TUESDAY - FRIDAY

TWISTED TUESDAY

PRETZEL & PINT SPECIALS

WINE-O WEDNESDAY

40% OFF BOTTLES OF WINE W/ DINNER

THIRSTY THURSDAY

\$8 PITCHERS OF ALL BEERS

FREE FILM FRIDAY

BEER & FOOD SPECIALS @ 9PM

HAPPY SATURDAY

HAPPY HOUR ALL DAY LONG!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Brewpub Pizzas

SERVED WITH A SIDE SALAD, YOUR CHOICE OF DRESSING AND A RUSTIC ROLL WITH BUTTER.

GETTIN' FIGGY WIT IT

PUREED FIGS, SMOKED PROSCIUTTO HAM, FRESHLY DICED GINGER, MARINATED ARTICHOKE HEARTS AND CREAMY GOAT CHEESE. SORRY FOR THE POOR FRESH PRINCE REFERENCE. PAIR WITH OUR PARADISE HOE BELGIAN WIT BIER...16

PEAR & PIG

NOT YOUR ORDINARY PIE. SLICED PEARS AND CHUNKS OF HICKORY SMOKED BACON BLENDED WITH MOZZARELLA CHEESE AND JULIENED GREEN ONION ON TOP OF A THICK GARLIC CREAM SAUCE FOR ONE OF THE RICHEST PIZZAS YOU WILL FIND...15

Sammies & Paninis

SANDWICHES COME WITH YOUR CHOICE OF SOUP, SALAD, GARLIC MASHED RED POTATOES OR ROASTED CORN PASTA SALAD...IF YOU'D RATHER HAVE COUGAR GOLD MAC & CHEESE, IT'LL JUST BE AN EXTRA DOLLAR.

HECTOR'S REUBEN

TENDER, PULLED CORNED BEEF, SANDWICHED BETWEEN TWO SLICES OF BLACK RYE BREAD WITH SWISS CHEESE, TANGY SAUERKRAUT AND OUR HOMEMADE ROMESCO DRESSING. GRILL ON THE PANINI TO PERFECTION...9

PADRE MIKE'S FISH TACOS

SECOND BEST THING FROM TIAJUANA! DOVER SOLE SEASONED AND PAN SEARED. FOLDED IN TWO FLOUR TORTILLAS WITH SLICED BLACK OLIVES, DICED TOMATOES, SHREDDED CHEDDAR CHEESE, JULIENNED CABBAGE, AVOCADO SOUR CREAM AND A SQUEEZE OF FRESH LIME JUICE. UNDELE!...11

THE BREWPUB CHEESESTEAK

THIS THINLY-SLICED TOP SIRLOIN STEAK IS ROASTED FOR HOURS SO IT IS ALWAYS JUICY & TENDER. WE LAYER IT WITH SAUTEED FRESH GREEN PEPPERS, ONION, MUSHROOMS, TOP IT OFF WITH SWISS AND CREAM CHEESES ON A BIG HOAGIE ROLL. ORDER A J-DUB'S PALE ALE AND YOU'LL BE SET...9

ARCHITECTURAL DELI

DESIGN YOUR OWN DELI SANDWICH!
MEAT: HAM, TURKEY OR ROAST BEEF
CHEESE: SWISS, PEPPER JACK OR COLBY JACK
BREAD: BLACK RYE, SOURDOUGH OR WHEAT
FABRICATED WITH MAYO, LETTUCE AND TOMATO...9.50

POST MASTER PASTRAMI

DELICATELY SLICED PASTRAMI SANDWICHED BETWEEN TWO SLICES OF SWISS CHEESE AND THE MOST WONDERFUL ONION MARMALADE YOU HAVE EVER TASTED, GRILLED ON BLACK RYE BREAD. SPECIAL DELIVERY INDEED...9.50

SMOKED SALMON PANINI

CREAM CHEESE, CHUBBY RED ONIONS, CAPERS AND THYME ARE SPREAD OVER SMOKED SALMON AND PRESSED WITH SLICED TOMATOES BETWEEN TWO SLICES OF FOCACCIA BREAD TOASTED ON THE PANINI GRILL...10

PULLED PORK

THE MOST POPULAR SANDWICH HERE AT THE BREWPUB! SLOW ROASTED PORK HAND PULLED AND SIMMERED IN OUR HOMEMADE ROOT BEER BBQ SAUCE. TOPPED WITH FRESH APPLE SALSA ON A PUB ROLL...9

Desserts

AFTERNOON (BROWNIE) DELIGHT

THERE IS JUST ENOUGH FRENCH VANILLA ICE CREAM, CHOCOLATE AND RASPBERRY SAUCE TO MAKE IT A DESSERT TO SHARE. SKY ROCKETS IN FLIGHT...7

COOKIE MONSTER

C IS FOR COOKIE...BUT THAT'S NOT GOOD ENOUGH FOR ME! TWO GIANT CHOCOLATE CHIP COOKIE BARS SANDWICH A HUGE SCOOP OF FRENCH VANILLA ICE CREAM AND THEN IT ALL GETS DRIZZLED WITH CHOCOLATE SAUCE. WE SUGGEST TWO SPOONS...7

LEMON BARS

JUICE FROM HAND-SQUEEZED LEMONS MAKES OUR HOMEMADE LEMON BARS TASTE LIGHT YET FULL OF CITRUS FLAVOR. A GENEROUS DOUSING OF CONFECTIONERS' SUGAR TOPS THIS OFF NICELY...6

CHOCOLATE TOFFEE MOUSSE

GOLDEN TOFFEE CRUNCHES FLOAT AMONG CLOUDS OF CREAMY RICH KAHLUA CHOCOLATE MOUSSE...9

Burgers & More

BURGERS COME WITH YOUR CHOICE OF SOUP, SALAD, GARLIC MASHED RED POTATOES, OR ROASTED CORN PASTA SALAD...IF YOU'D RATHER HAVE COUGAR GOLD MAC & CHEESE, IT'LL JUST BE AN EXTRA DOLLAR.

VOODOO CAJUN BURGER

BLACKENED SEASONINGS PERMEATE THIS BURGER SO YOU MIGHT WANT TO ORDER THAT NEXT BEER BEFORE THIS GETS TO YOUR TABLE! TOPPED WITH PEPPER JACK CHEESE, MAYO, LETTUCE, ONION, TOMATO ON A PUB ROLL...10

PARADISE CREEK BURGER

THE DADDY OF ALL OUR BURGERS! THIS PATTY IS TOPPED WITH CRISP HICKORY SMOKED BACON, SAUTEED MUSHROOMS AND ONIONS AND MELTED CHEDDAR CHEESE ALONG WITH MAYO, LETTUCE AND TOMATO. TWO SLICES OF TOASTED BLACK RYE BREAD HOLD THIS MONSTER TOGETHER...11
WE SUGGEST COMPLETING THE EXPERIENCE WITH A POSTAL PORTER.

CHICKPEA PATTY

OUR FRIENDS AT HINRICHS TRADING CO. HAVE SUPPLIED US WITH THE FINEST GARBANZO BEANS GROWN RIGHT HERE ON THE PALOUSE. WE MASH AND MIX THEM WITH GARLIC, SOY SAUCE, BREAD CRUMBS AND SPICES TO COME UP WITH A 6OZ CUTLET THAT WE GRILL AND SERVE ON A PUB ROLL WITH LETTUCE, TOMATO AND ONION...8

MAUI CHICKEN

THE ISLANDS ARE SPEAKING TO YOU WITH THIS HEALTHY ALL WHITE CHICKEN BREAST MARINATED IN OUR HOMEMADE TERIYAKI SAUCE TOPPED WITH GRILLED PINEAPPLE AND MELTED SWISS CHEESE. SERVED ON A PUB ROLL WITH MAYO, LETTUCE, TOMATO AND ONION...9

BISON BURGER

SIX OUNCES OF 100% GROUND BISON IS CHARBROILED TO YOUR SPECIFICATIONS AND SERVED ON A PUB ROLL WITH MAYO, LETTUCE, TOMATO, ONION AND YOUR CHOICE OF PEPPER JACK, CHEDDAR, SWISS OR COLBY JACK CHEESE...12

BACON & AVOCADO

FRESH AVOCADO, CRISP HICKORY SMOKED BACON AND YOUR CHOICE OF CHEESE COMPLETES THIS MASTERPIECE. SERVED ON A PUB ROLL WITH MAYO, LETTUCE, TOMATO AND ONION...12

TIRAMISU TORT

MASCARPONE AND MARSALA FLIRTING WIN PILLOWS OF KALUA'D CAKE. DOWN RIGHT SINFUL...8

CHOCOLATE LAVA CAKE

DENSE CHOCOLATE BUNDT CAKE ENROBED IN CHOCOLATE AND FILLED WITH CHOCOLATE TRUFFLE. DID WE MENTION THAT THERE WAS SOME CHOCOLATE?...8

CARAMEL APPLE GRANNY

BUTTERY CARAMEL AND TOFFEE STUDDERED CUSTARD HUG FRESH GRANNY SMITH APPLES PILED HIGH ON SHORTBREAD CRUST...7

RASPBERRY WHITE CHOCOLATE CHEESE BRULEE

A SILKEN SMOOTH, YET REFRESHINGLY LIGHT WHITE CHOCOLATE CHEESE ALL A SWIRL WITH VIBRANT RED RASPBERRY. HAND FIRED AND GLAZED IN SIMPLE ELEGANCE. YES WE ARE POETS...8

Pub Crafted Specialties

ALL ENTREES ARE SERVED WITH CHEF'S VEGGIES AND YOUR CHOICE OF EITHER A DINNER SALAD OR HOMEMADE SOUP. THEN YOU ALSO GET TO PICK FROM GARLIC MASHED RED POTATOES OR ROASTED CORN PASTA SALAD...IF YOU'D RATHER HAVE COUGAR GOLD MAC & CHEESE, IT'LL JUST BE AN EXTRA DOLLAR.

SMOKED TRI TIP

OUR SIGNATURE DISH! CHOICE TRI TIP ROAST COOKED SLOW AND LOW WITH A LITTLE BIT OF SMOKE AND LIGHT SEASONINGS, SLICED AND SERVED WITH A GENEROUS PORTION OF GARLIC SKIN-ON WHIPPED RED POTATOES AND DRIZZLED WITH A ROSEMARY DEMI-GLACE...19

MASH TUN MEATLOAF

JUST LIKE THE MASH TUN IN THE BREW HOUSE, ALL THE GOOD STUFF GOES INTO THIS LOAF. GARLIC, ONIONS, FRESH PARSLEY AND A TOUCH OF SPICINESS ADD TO THIS COLLABORATION OF GREATNESS. NOT QUITE LIKE MOM USED TO MAKE BUT JUST AS TASTY...14

SMOKED SALMON PENNE

RICH GARLIC CREAM SAUCE ENVELOPES SMOKED SALMON AND AL DENTE PENNE PASTA TO CREATE ONE OF OUR FAVORITE PASTA DISHES. GARNISHED WITH A SMATTERING OF CAPERS AND PARMESAN CHEESE...15

CHICKEN SALTIMBOCCA

BUTTERFLIED CHICKEN BREAST STUFFED WITH PROSCIUTTO HAM, SEARED AND BAKED WITH MOZZARELLA CHEESE. TOPPED WITH A FANTASTIC SUNDRIED TOMATO-RED ONION-MUSHROOM MADEIRA CREAM SAUCE...16

FETTUCCINE ALFREDO

FETTUCCINI NOODLES TWISTED UP WITH OUR HOMEMADE GARLIC CREAM SAUCE AND SHREDDED PARMESAN CHEESE. PAIRS PERFECTLY WITH ROSIE'S IPA!...12
ADD BLACKENED CHICKEN...3

BBQ BRISKET

ONE-HALF POUND OF TENDER BEEF BRISKET COOKED FOR HOURS UNTIL IT JUST ABOUT FALLS APART. TOPPED WITH OUR HOMEMADE BBQ SAUCE FOR A MOUTHWATERING TREAT...13

BLACK ANGUS TOP SIRLOIN

100% CERTIFIED BLACK ANGUS TOP SIRLOIN COOKED TO YOUR LIKING AND TOPPED WITH A DAB OF HERB BUTTER...19

FOR THE LATEST NEWS ON BEER RELEASES, BREWERY EVENTS, MOVIE SHOWINGS AND RESTAURANT SPECIALS, YOU'VE GOT A FEW OPTIONS:

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WWW.PARADISECREEKBREWERY.COM

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SPEND A LOT OF TIME HERE DRINKING
AND TALKING WITH OUR SERVERS.