FOOD SPECIALS

The Blunderbuss 11.50

cajun tots loaded with cheese & ale fondue, bacon, sour cream & green onion pair with an I.P.A.

Imperial Dragon Salad 9.50/12.50

wonton strips, dried cherries, peanuts, cabbage, romaine, carrot, cucumber, tomato, spicy Chinese mustard dressing pair with an Edgefield Hard Cider

Newton's Third Law 12.50

pulled pork, Hammerhead BBQ sauce, jalapeños, smoked mozzarella & an onion ring on a bun with fresh-cut fries or tots pair with a Hammerhead

The Good Shepherd's Pie 15.75

ground lamb & beef in a rich gravy with veggies topped with baked Yukon Gold mashed potatoes & served with soda bread & butter pair with a Terminator

East 19th Nervous Breakdown Pizza 10.50/24.25 Italian sausage, Mama Lil's peppers, caramelized onions

pair with a Crystal Old Fashioned

SPECIALTY COCKTAILS

Caramel Apple Mule 9 caramel vodka, lime, ginger beer and a splash of apple cider

Harvest Moon Lemonade 8

your choice of vodka or bourbon mixed with our homemade grapefruit lemon shrub

Cucumber Penneys & Tonic 10

cucumber infused Joe Penneys gin topped with tonic

Crystal Old Fashioned 9

Old Overholt rye whiskey, sugar, whiskey-barrel aged bitters, orange zest

Pumpkin Rumtini 11 Three Rocks spiced rum, pumpkin liquor and half & half

Everything Nice 10 warm up with this Hot Toddy twist featuring brandy, honey, lime and ginger liquor

HAPPY HOUR FOOD

Served daily 3–6pm & 10pm–close, minimum drink purchase of 2 dollars per person, no substitutions, additions or to-go orders

Slice of Cheese Pizza · Slice of Pepperoni Pizza 3.25

Fresh-Cut Fries · Cajun Tots · Chips & Salsa 3.25

Cheeseburger* · Let's Be Frank Hotdog 5.25

Hummus Plate 6.25

Pub Green Salad · Bean & Seed Sandwich 7.25

HAPPY HOUR BEVERAGES

Served daily 3–6pm & 10pm–midnight

McMenamins Ales 5.25 pint / 14 pitcher

Our Brewery Taster Tray 7.50 six samples

Well Drinks 5

Edgefield Hard Cider 6.25 pint

Edgefield Black Rabbit Red 8 glass

Edgefield White Rabbit 8 glass

Edgefield Pinot Noir 8 glass

Our Winery Taster Tray 8 three samples

DESSERTS

Purple Haze Cobbler 7.25 served warm with Tillamook[®] vanilla bean ice cream

Black & Tan Brownie 7.25 caram-ale sauce & Tillamook[®] vanilla bean ice cream

Phil's Espresso Crème Brûlée 7.75

our Phil's Hazelnut Liqueur & espresso custard, caramelized sugar crust & Amareno cherry pair with an Irish Coffee

Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness

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