

CEDAR CREEK BREWERY

CURBSIDE TO GO MENU

STARTERS

SHRIMP COCKTAIL	17
Jumbo shrimp with sriracha cocktail sauce	
CRAB-SCALLOP CAKES	17
Spicy coleslaw, jalapeño tartar sauce and cocktail sauce	
CALAMARI	14
Served with jalapeño tartar sauce and cocktail sauce	
ANGUS BEEF SLIDERS	12
(3) mini burgers and fries served with 1000 island dressing and pickles	
COCONUT SHRIMP	18
With zesty orange dipping sauce and raspberry-chipotle sauce	

ENTRÉES

*Before and after 4pm (lunch or dinner portions)

*CEDAR PLANKED SALMON	LUNCH 23 DINNER 28
Roasted with a maple-soy glaze and served with whole grain mustard mashed potatoes and vegetables	
*PRIME RIB	LUNCH 26 DINNER 33
Premium aged all natural Angus beef, slowly roasted to perfection; garlic mashed potatoes and vegetables	
BRIE AND PECAN CHICKEN	25
Organic breast of chicken stuffed with brie and pecans, finished with a pear sage sauce	
MEAT LOAF AND MASHED POTATOES	21
Our very special recipe with a dijon shallot gravy, garlic mashed potatoes, and vegetables	
BRAISED SHORT RIBS	27
Melt-in-your-mouth boneless beef short ribs served with garlic mashed potatoes and vegetables	
NEW YORK STRIP	36
Aged all natural Angus beef over black pepper bourbon sauce with garlic mashed potatoes and vegetables	

ENTRÉE SALADS

HOUSE SALAD	16
Mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese	
ADD GRILLED CHICKEN	18
ADD CALAMARI	18
CAESAR SALAD	16
Crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese	
ADD GRILLED CHICKEN	18
ADD CALAMARI	18
'BROWN DERBY' STYLE COBB SALAD	18
Turkey, tomato, avocado, bacon, egg, bleu cheese, romaine, and lettuce finely chopped like the original from the Brown Derby restaurant tossed in a buttermilk vinaigrette	
MARCY'S DIVINE SALAD	18
Chicken and mixed baby greens tossed with apples, bleu cheese, red onion, cilantro, corn, peanuts, barbeque ranch dressing, topped with crisp tortilla strips	
CHICKEN PAPAYA SALAD	18
Mildly curried chicken salad with cashews, onions, and raisins fill half of a ripe papaya served with fresh fruit and batter bread	
SEAFOOD SALAD	26
Shrimp, crab, and scallops with asparagus, marinated cucumber, artichoke hearts, egg, olives, and tomato over mixed greens with 1000 island on the side	
SALMON-SPINACH SALAD	24
Salmon over baby spinach with, fresh dill, red grapes, bacon, goat cheese, green onion, oranges, jicama, and strawberries tossed with a raspberry vinaigrette	

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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SANDWICHES

- SHORT RIB SANDWICH** 17
Grilled sourdough with caramelized pickled onions, melted Jack cheese and arugula served with onion rings
- PRIME RIB FRENCH DIP SANDWICH** 18
Sliced prime rib, melted Gruyère and sautéed onions on a crusty roll served with creamed horseradish, au jus served with French fries
- ANGUS HAMBURGER** 15
Hand pressed angus beef, charbroiled and served with lettuce, tomato, pickles, 1000 island, and French fries
- CHICKEN CASHEW CROISSANT** 17
Mildly curried chicken cashew salad with raisins, onions, and alfalfa sprouts in a croissant with swiss cheese served with cranberry sauce and fresh fruit
- TURKEY SUPREME** 17
Basil pesto mayonnaise, tomato, Havarti cheese, lettuce, avocado and bacon on multi-grain bread served either cold or grilled with French fries
- MONTE CRISTO SANDWICH** 18
Turkey, ham, and Swiss on egg bread, dipped in a light batter and grilled; served with raspberry preserves and fresh fruit

A LA CARTE

- ANGEL HAIR PASTA** 16
With olive oil, fresh basil, Roma tomatoes, mushrooms, spinach, garlic, goat cheese, and toasted pine nuts
- JALAPEÑO JACK PASTA** 17
Chicken, peas, corn, bell peppers and penne pasta in a spicy, creamy sauce
- FISH CHIPS** 19
Our friend Ann Dreyer's light and crispy fish with French fries, cole slaw and jalapeño tartar sauce
- SEAFOOD FETTUCINI**
LUNCH 20 DINNER 25
Spinach fettuccini with shrimp, scallops, and tomatoes in a lemon-caper butter sauce with capers and parmesan

SIDES

- HOUSE SIDE SALAD** 6
- HOUSE CAESAR SALAD** 6
- BASKET OF BREAD** 4
- 2 PIECES OF BREAD** 1.25
- BATTER BREAD SLICE** 3

DESSERT AND WINE

- TRIPLE LAYER CHOCOLATE CAKE** 8.5
- COCONUT SUPREME CAKE** 8.5

WINE AND SPIRITS

TAKE OUT WINE: 35% off select bottles of wine to go

- CANNED COCKTAILS BY CUTWATER** 6
Bloody Mary, Lime Margarita, Vodka Mule, Vodka Spritz, Whiskey Lemon Tea

A 3% processing fee will be added to all credit card transactions | For guests that choose to pay with cash, the 3% fee will be waived