



PRODIGAL SON

BREWERY & PUB
PENDLETON, OR

BREWED IN THE STATE
of EASTERN OREGON™

PUB SNACKS

HAPPY HOUR 3-6pm Daily! All items in this section **\$2-off**. 1 drink minimum

HAND-CUT FRIES OR TATER TOTS / 7

Upgrade:

Funky with seasoning shake / .50

Cheezy with cheez sauce and sprinkled with green onions / 2

Loaded Cheezy with cheez sauce *plus* bacon bits, sour cream and green onions / 4

PUB NACHOS SUPREME / 13

Red White & Blue tortilla chips topped with pub nacho cheez sauce, black olives, green onions, pickled jalapeños and roasted corn and black bean salsa, melted pepper-Jack, and finished with a sprinkle of cotija cheese. Fresh Pico de Gallo, sour cream and guacamole on the side.

Add smoked beef brisket / 5

Add fajita chicken / 5

SAUTÉED MUSHROOMS / 10

Fresh mushrooms sauteed with white wine, garlic herb butter and parmesan. Served with garlic toast.

EAT CHEESE OR DIE! / 12

Locally made cheddar cheese curds from Walla Walla Cheese Company, tossed with rice flour and fried 'til delicious. Served with your choice of marinara or spicy Pendleton Sunshine sauce for dipping.

ALE-BATTERED ONION RINGS / 10

Buttermilk-marinated hand breaded onion rings, served with your choice of dipping sauce.

GENERAL'S CAULIFLOWER / 11

Deep-fried buttermilk and rice flour-battered cauliflower florets, tossed with a house-made spicy sweet 'n sour "General's" sauce.

NEW! Substitute Cheez sauce or Red Hot (Buffalo-style) sauce instead of the Generals.

CHICKEN WINGS

12 Wings / 18 8 Wings / 13 4 Wings / 8

Deep-fried jumbo wings tossed in your choice of house-made sauce, served with celery sticks and blue cheese dressing.

House-Made Sauces

(SPICIEST to mildest)

- Pendleton Sunshine (*spicy orange-habanero*)
- Honey Sriracha
- Red Hot (*Buffalo-style*)
- General's (*mildly-spicy, sweet-n-sour*)
- Classic BBQ
- Teriyaki
- Rendezvous Memphis Dry Rub
- Garlic Parmesan & Herb

FRESH SALADS

Add grilled, crispy, or "Nashville Hot" crispy chicken to any salad / 5

PUB SALAD / 12

Mixed greens topped with fresh goat cheese, toasted pecans, dried cranberries and house-made cider vinaigrette.

CAESAR SALAD / 11

Creamy, classic Caesar dressing, crisp romaine, seasoned croutons and grated Parmesan.

SMOKED BRISKET SPINACH SALAD / 17

Spinach salad topped with house-smoked beef brisket, red onions, blueberries, candied pecans, blue cheese crumbles and smokehouse balsamic vinaigrette.

GARDEN SALAD / 8

Classic mixed greens with tomatoes, red onion ring, shredded cheddar-Jack cheese, seasoned croutons and your choice of dressing.

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

Split plate charge / add \$2 | Orders to go / add 75¢ per item | 18% gratuity added to parties of 8 or more

MAC & CHEESE BOWLS

PUB MAC & CHEESE / 11

Oven-baked Cavatappi pasta and house-made creamy cheese sauce with Jack, cheddar and Swiss.

Add bacon, chicken, mushrooms or jalapeños / 1 (each)

BUFFY MAC / 15

Mac & Cheese with grilled chicken, bacon bits, house-made Red Hot buffalo sauce, topped with blue cheese crumbles and crispy red onions.

Served with a side of celery.

RENDEVOUS MAC / 15

Classic Mac & Cheese with sautéed, sliced Hill Meat sausage, pepperoncini, diced tomatoes, green onions and our own take on the famous Rendezvous Memphis Dry Rub sprinkled over the top.

SMOKEHOUSE BRISKET MAC / 16

Classic Mac & Cheese with house-smoked beef brisket, a drizzle of BBQ sauce, and finished with crispy fried red onions.

HAMBURGERS

ALL ITEMS IN THIS SECTION SERVED WITH YOUR CHOICE OF SIDE: FRIES, TOTS, SMALL SALAD, COLE SLAW, OR CUP OF SOUP

PRODIGAL BURGER* / 12.50

Pat~N~Tam's natural ground chuck, "smashed" onto the grill to form a patty that is crispy on the outside yet still juicy. Served on a toasted brioche bun with house-made burger spread, shredded lettuce, tomato, shaved red onion, and of course- pickles.

Add Swiss, Tillamook cheddar, American, provolone or blue cheese / 1.50

Add half a sliced avocado / 2

Add bacon / 2

Add ham / 2

Add fried egg / 1

VEGETARIAN OPTION: Substitute a Dr. Praeger's vegan all-veggie patty or a Beyond Burger, no charge

PIT BOSS* / 16

Prodigal Burger with bacon, roasted jalapeños, cheddar, house-made BBQ sauce, and topped with an onion ring.

TX1000* / 16

Prodigal burger with ham, pineapple, teriyaki, Swiss.

New: This burger is great with chicken too - substitute chicken for the burger, no charge

PATTY (& SELMA) MELT* / 14.50

A classic patty melt's close relative - Burger patty, grilled onions, cream cheese and house-made burger spread on grilled rye.

TEXAS-STYLE* / 18

Double-meat, double-cheese version of our Prodigal Burger on garlic Texas toast.

SEAFOOD & BASKETS

FISH & CHIPS / 15 *Half-Order* / 11

Three pieces of cod, hand-cut, dipped, and fried in ale batter; served with tartar sauce & fries

Add side of creamy coleslaw / 1

Upgrade to salmon instead of cod / 5

CALI TACOS** / 14

Two flour tortillas with deep-fried calamari, zesty cabbage slaw, cotija cheese, radish and special sauce.

(**NOTE: Subject to availability of Calamari – may not be available at all times)

FISH TACOS / 14

Two flour tortillas with deep-fried cod, zesty cabbage slaw, radish, avocado poblano sauce and cotija cheese.

Upgrade to salmon instead of cod / 5

CHICKEN STRIP BASKET / 12

Breaded chicken strips, house-seasoned and served basket-style with fries or tots, your choice of dipping sauce and a side of garlic Texas toast.

SPICE it up with our "Nashville Hot" option / 2

SANDWICHES

ALL ITEMS IN THIS SECTION SERVED WITH YOUR CHOICE OF SIDE: FRIES, TOTS, SMALL SALAD, COLE SLAW, OR CUP OF SOUP

PRODIGAL REUBEN / 15

House-made pastrami with sauerkraut, Swiss, & Russian dressing on grilled rye bread.

Make it a Rachel– Substitute turkey for pastrami

PRODIGAL CHEESE STEAK / 14

Thin-sliced tender beef with sautéed onions, peppers, and your choice melted provolone or "Philly-style" with cheez sauce (aka "wiz") on a toasted hoagie roll.

ROASTED TURKEY / 15.50

House-roasted turkey breast, sliced thin and topped with spinach, tomato, sliced avocado, your choice of cheese, and curry mayo on a toasted cheddar bun.

BEEF AU-JUS / 16

Thin-sliced, tender smoked beef brisket on a toasted stadium roll with horseradish sauce and a side of rosemary Au Jus for dipping.

FRIED CHICKEN / 14

Buttermilk-marinated fried chicken with dill pickles, lettuce and roasted garlic aioli on a toasted bun.

SMOKED BRISKET BBQ SANDWICH / 15

Tender house-smoked beef brisket topped with our own BBQ sauce, pickle and sweet onion, served on Texas toast.

GRILLED CHEESE & TOMATO SOUP / 10

Your choice of two cheeses- Tillamook cheddar, Swiss, provolone or American, grilled on sourdough bread. Served with a cup of creamy tomato-basil bisque.

Add half a sliced avocado / 2

Add ham or turkey / 2

COUNTESS / 15

French toast sandwich stuffed with house-roasted turkey, ham and Swiss cheese, served with a side of freezer jam.

"NASHVILLE HOT" CHICKEN / 16

Buttermilk -marinated fried chicken gets the special Nashville hot oil treatment! Topped with dill pickles, lettuce, and roasted garlic aioli on a toasted bun.

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