

Bunker Grille & Event Center

"A Family Friendly Dining Experience"

ASK US ABOUT

MENU

MAKE A 971-289-4653 **Book Your Next Event!**



APPETIZERS

House-cut Fries Make it CHEESY + \$4	\$8
Onion Rings	\$12
Sweet Potato Fries	\$12
Deep Fried Pickles	\$12
Deep Fried Cauliflower	\$14

Hand-Breaded Chicken Strips \$15

Crispy on the outside, tender on the inside - Add fries to make it a meal.

Cheese Quesadilla

\$12

Filled with our melted Mexican cheese blend and served with sour cream and salsa. Add fries to make it a meal.

Add chicken or seasoned ground brisket burger for a hearty twist.

LIGHT FARE

Homemade Soup of the Day

Cup \$8 Bowl \$12

Cup and side salad \$14 Bowl and side salad \$16



Seafood Chowder

Cup \$10 Bowl \$14

Cup and side salad \$16 Bowl and side salad \$18

Side Salad \$8

Mixed greens, cucumber, tomato, carrots, onions, croutons and Parmesan

Caesar side salad + \$2

Caesar Salad* \$14

Traditional Caesar salad

Green Salad

Mixed greens, cucumber, tomato, carrots, onions, croutons Parmesan cheese

Add:

Grilled chicken + \$6 Hand-breaded chicken + \$8 Hand-breaded fish + \$10

Apple Blossom Salad

Mixed greens, goat cheese, thin sliced apple, candied pecans & house-made balsamic vinaigrette

Caprese Chicken Salad **\$22**

Mixed greens topped with grilled chicken, melted mozzarella, avocado, tomatoes, and parmesan, drizzled with vinaigrette. Includes carrots, cucumber, and red onion.

BURGERS & THINGS

We proudly serve hormone- and antibiotic-free chicken and premium quality meats.

Served with house-cut fries. Substitute sweet potato fries, onion rings, or side salad + \$3, Caesar salad + \$4, soup cup + \$2 / bowl + \$4, seafood chowder cup + \$3 / bowl + \$5 Substitute gluten free bun or vegan patty + \$3 Add:

Tillamook cheese, avocado, or Lady B Farms egg + \$2, bacon + \$3

Pair your entree with a cup of soup or side salad for only \$5

Brisket Burger*

\$15

1/3 lb ground brisket topped with lettuce, tomato, onion, pickle and house-made sauce Make it a double + \$4

Smash it! Priceless!

Smash Burger*

\$16

1/3 lb ground brisket, Tillamook cheese, lettuce, diced tomato, served on a tortilla shell and topped with housemade sauce

\$22 Grilled Cheese Patty Melt*

Brisket burger stacked with melted Swiss cheese, grilled onions and burger sauce, pressed between two slices of fresh sourdough loaded with melted Tillamook cheddar

Chicken Sandwich

Grilled chicken topped with lettuce, tomato, pickle, onion and house-made sauce

Make it crispy with hand-breading + \$2

Caprese Chicken Sandwich

\$18

\$15

Grilled chicken topped with mozzarella, avocado, tomato and balsamic glaze



Philly Cheesesteak

Thin sliced beef seasoned and grilled with sauted onions and peppers, topped with house-made garlic cheese sauce

Grilled Cheese

Served on sourdough bread with Havarti and Tillamook cheddar

BLT \$16

A classic done your way — thick-cut bacon, lettuce, and tomato on toasted sourdough with creamy mayo. Choose your bacon style: crispy or tender.

Add avocado or cheese for a twist!

balsamic glaze and served with our house-made balsamic

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.







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SMOKED MEAT PLATTERS & STEAKS 🜟



Availability may vary - please call ahead to confirm

Smoked Meat Platters

Includes fries, coleslaw, pickled onions, BBQ sauce & roll \$20 - \$40 (varies by meat)

Steaks* - Grilled to perfection, choice of 2 sides

Ribeye \$35 | Tenderloin 8 oz \$40 | 12 oz \$50

TACOS

All served on warm flour tortillas (corn available upon request) with melted pepper jack cheese and our housemade 3-pepper sauce. Served with fries.

Southwest Chicken Taco **\$16**

Grilled Chicken seasoned with our signature Southwest spice blend, topped with lettuce and tomato

Fish Taco \$18

Crispy white fish topped with our zesty house-made slaw

Steak Taco* \$20

Tender grilled steak finished with our zesty house-made slaw

Did you know?

We proudly use rice bran oil in our fryers and avocado oil on our grills for cleaner, lighter flavor and better quality!

SEAFOOD

Fish Sandwich* **\$18**

Grilled fish topped with lettuce, tomato, pickle, onion and house-made sauce

Make it crispy with hand-breading + \$2

Fish and Chips \$20

Two pieces of hand-breaded fish Three piece + \$4

Tuna Melt \$18

Locally caught and canned Albacore Tuna grilled on fresh sourdough with Tillamook cheese

ITALIAN

Spaghetti

With marinara sauce \$14 With meat sauce \$16 Substitute zoodles + \$2 Add two (2) meatballs or grilled chicken + \$6

Baked Ziti \$18

Oven baked penne pasta with meat sauce and mozzarella Substitute Marinara

\$20 Chicken Parmesan

Hand-breaded and served over spaghetti, topped with marinara and crusted parmesan Substitute zoodles + \$2

Penne Primavera

Penne pasta sauted in olive oil, fresh basil and garlic, tossed with onions, seasonal vegetables and sprinkled with parmesan

\$22

Add:

Grilled chicken + \$6

Grilled fish + \$8

Hand-breaded chicken + \$8

Hand-breaded fish + \$10

Italian Chicken Sandwich

Hand-breaded chicken breast served with marinara and mozzerella on a brioche bun

\$18 Meatball Sub

House-made meatballs, topped with marinara, mozzarella and served in a pub bun

EXTRAS

\$0.50 Additional sauces **Premium sauce** \$1

Lady B Farms Large Eggs \$8/dz

Follow us on our socials for weekly specials and more!









Banquet rooms and catering available Book your next event with us! **Birthday parties too!**

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