



SOCKEYE BREWING

SHAREABLES



Brewhouse Risotto Bites 13

Lightly fried risotto balls blended with garlic, parmesan, and chives, served with house basil pesto aioli.

Salmon Cakes 15

Three salmon and bay shrimp cakes topped with Lime- Dijon aioli.

Pork Carnitas Poutine 16

Crispy scoop fries topped with brown demi gravy, Ballard farms white cheddar cheese curds, pork carnitas and chives.

Jalapeño & Cream Cheese Egg Rolls 15

Crispy fried eggrolls stuffed with Jalapenos, bacon, scallions, Thai chili and a cream cheese and white cheddar blend.



Whipped Feta Spread 16

House-made whipped feta with a slow-roasted tomato confit, blistered cherry tomatoes, basil pesto, and aged balsamic reduction, served with warm grilled ciabatta.

Pretzel 8

Soft baked pretzel served with beer cheese.

Nachos 15

House fried tortilla chips topped with cheddar, black beans, Pico, jalapeños, black olives, cilantro, cotija cheese, and sour cream.

Add On: Guacamole +2 / Chicken +6 / Smoked Brisket +8 / Pork Carnitas +6

Chips & Salsa Trio 10

House fried tortilla chips served with house salsa, guacamole, and Pico de Gallo.



Salmon Strips 15

Angel's Perch Amber beer-battered salmon served with house tartar sauce.

Boneless Chicken Bites 13

½ lb breaded chicken breast bites served with your choice of House Fire, General's, Spicy General's, or BBQ Sauce.

Finger Steaks 15

½ lb breaded finger steaks served with house cocktail sauce

Add on: Soup, Salad, Fries +3
Sweet Potato Fries, Onion Rings +5

SALADS & MORE



Goddess Cobb 18

Crispy leafy romaine tossed in our Green Goddess dressing topped with diced grilled chicken breast, peppered bacon, hardboiled egg, pickled onion, cherry tomato, bleu cheese crumbles and avocado.

Cole Road Salmon Salad 18

Crisp romaine tossed in basil vinaigrette, topped with grilled salmon, cherry tomatoes, carrots, feta, and candied pecans.



Steak Fajita Salad 17

Crisp romaine tossed in Southwest ranch, topped with marinated steak strips, grilled peppers & onions, roasted corn, pickled onions & jalapeños, cotija cheese and crispy tortilla strips.

Mandarin Chicken Salad 16

Shredded cabbage and romaine lettuce tossed in a sesame soy vinaigrette, topped with candied sesame almonds, diced grilled chicken, mandarin oranges, jalapeño, green onion and crispy rice noodles.

**Add On: Chicken +8 / Salmon +9
Pulled Pork +6 / Shrimp +9**

Caesar Salad 13

Crisp romaine tossed in Caesar dressing with hardboiled egg, parmesan, and house croutons.

Black Bean & Rice Bowl 13

Black beans and steamed Calrose rice topped with fresh Pico, sour cream, cotija cheese, and avocado, served with house fried tortilla chips.

Soup & Salad 13

Choice of House or Caesar salad with house-made soup of the day.

DRINK LIKE A FISH



= Pub Favorite

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.





BURGERS & PUB FAVORITES

Choice of: Fries, Soup, House or Caesar Salad
Upgrade: Sweet Potato Fries or Onion Rings +2

Spicy Black & Bleu Burger 16

Blackened, flame broiled American Wagyu Kobe patty with melted bleu cheese crumbles, jalapeños, bacon, lettuce, tomato, red onion, and spicy mayo on a buttery brioche bun.

Pub Burger 15

Flame broiled American Wagyu Kobe patty with cheddar cheese, lettuce, tomato, red onion, and garlic mayo on a buttery brioche bun.

Bronco Burger 16

Flame broiled American Wagyu Kobe patty with Powerhouse Porter BBQ, cheddar cheese, crispy onion straws, bacon, lettuce, tomato, and red onion on a buttery brioche bun.



Salmon Club 18

Grilled salmon with Swiss & cheddar cheese, bacon, lettuce, tomato, and basil mayo on a grilled ciabatta.

Reuben 16

House roasted corned beef, Swiss cheese, caramelized onions, sauerkraut, and Thousand Island on grilled rye.

Brisket Grilled Cheese 16

House smoked brisket with melted gouda and cheddar cheese, sautéed mushrooms, arugula, and Woolybugger Wheat mustard aioli, on grilled sourdough.



Powerhouse Dip 17

House roasted-thin sliced New York Strip with melted Swiss cheese on grilled ciabatta, served with Powerhouse Porter au jus.

Add On: Mushrooms, Peppers, Onions, Jalapeños +1 each / Beer Cheese +2

Idaho Bird 16

Marinated grilled chicken breast topped with crispy spiraled potato, melted cheddar cheese, ranch and sweet bacon jam on a buttery brioche bun.



Tuscan Turkey Ciabatta 16

Roasted turkey breast, peppered bacon, melted Swiss, and peppery arugula paired with pesto aioli and tomato confit on grilled ciabatta.

Pub Tacos 17

Choice of blackened Mahi Mahi, pork carnitas or blackened shrimp, topped with apple slaw, fresh Pico, jalapeno-avocado crema and cilantro, in warm flour tortillas.

Pork Sando 16

Slow roasted pulled pork on a buttery Brioche bun with Maple Dijon sauce, apple slaw, spicy mayo and cotija cheese.

ENTRÉES



Comfort Chicken Bowl 17

Crispy fried chicken bites on garlic mashed potatoes, topped with melted cheddar and country corn gravy. ~80G Protein

Add On: Bacon +2 / Jalapeños +1

Meatloaf 18

Thick sliced ground chuck & Italian sausage meatloaf with house demi, garlic mashed potatoes, and roasted house vegetables. ~42G Protein



Grilled Salmon 25

Grilled salmon with a lemon butter sauce served on garlic mashed potatoes and house roasted vegetables. ~42G Protein

Sweet Soy Chicken Bowl 18

Boneless crispy chicken bites served with warmed cabbage and jalapeño slaw over steamed Calrose rice, drizzled with sweet soy and sesame seeds. ~70G Protein

New York Steak 28

10oz grilled New York steak with garlic herb butter served on garlic mashed potatoes and house roasted vegetables. ~72G Protein

Baked Mac & Cheese 15

Golden baked Trottola pasta, tossed in a creamy cheddar and Gouda beer cheese sauce, topped with crispy breadcrumbs.

Add On: Jalapeños +1 / Bacon +2 / Pulled Pork +6
Smoked Brisket +8

SIDES

Fries 5

Sweet Potato Fries 8

Side House or Caesar Salad 6

Onion Rings 8

House Soup Cup 6 / Bowl 8

DRINKS

Soda 3

Coke Products

Sockeye Hop Water 3

Non-alcoholic sparkling water infused with Idaho grown Citra & Mosaic Hops.

Coffee 3

Local Dawson Taylor Coffee Roasters.

Milk 3

2% or Chocolate. *No refills

Tea 3

Hot or Iced.

