

Pastime Bar & Grill

STARTERS

RUSTIC FRIES

one pound of our rustic cut fries served with garlic aioli \$5

LOADED TATER SKINS

potato skins loaded with bacon cheddar jack cheese and a dolope of sour cream \$8

PULLED PORK NACHOS

cheddar jack cheese, smoked pulled pork, black beans, jalapenos, olives, sour cream, avocado, and Pico de Gallo \$10

MINUS THE PORK \$9

SMOKED CHICKEN WING

jumbo wings smoked and then fried crisp, served with carrot, celery and bleu cheese, choice of Tim's Red or Habanero Red BBQ sauce (QTY 6, 9 or 12) \$9/13/15

CRAB SHRIMP PARM DIP

served hot and creamy with grilled baguette \$10

SPINACH BACON ARTICHOKE DIP

served hot and creamy with grilled baguette \$9

PIG WINGS

4 oz. mini pork shank served with carrot, celery and bleu cheese, see house made sauce choice

(QTY 1, 2 or 3) 5.5/10/15

SALAD

served with garlic cheesy bread, choice of caesar, bleu cheese, ranch, 1000 island, Italian or honey mustard

THE GARDEN

mixed greens, cucumber, carrot, tomato, olives, cheese w/ garlic herb croutons \$7

ADD TUSCAN CHICKEN \$3

CRISPY CHICKEN SALAD

breaded chicken breast, crisp mixed greens, cucumber, tomato, olives, cheddar jack cheese with garlic herb croutons \$9

STEAK & BLUE CHEESE SALAD

mixed greens, cucumber, tomato, olives, blue cheese crumbles, blue cheese dressing with garlic herb croutons \$14

ENTRÉE

RIBEYE STEAK

12oz ribeye steak, served with garlic cheesy bread, fries or loaded tater skins & side salad \$22

BALL TIP STEAK

8oz ball tip steak, served with garlic cheesy bread, fries or loaded tater skins & side salad \$13.5

ADD NAUGHTY TATERS FOR \$2 (when available)

creamy potato casserole

PANKO BREADED ALASKAN COD

4-5oz panko breaded Alaskan cod filets, coleslaw, rustic cut fries, tartar sauce
1 piece \$12 / 2 pieces \$14.5

BURGERS AND SANDWICHES

Served with rustic cut fries

sub onion rings, loaded tater skins or side salad for \$2

CRISPY CHICKEN SANDWICH

breaded chicken breast, white cheddar, baconaise, onion, lettuce, tomato on a ciabatta bun **\$11**

BISON BURGER

1/3lb hand formed 100% local bison, white cheddar, lettuce, onion, tomato, baconaise on a ciabatta bun **\$12**

ELK BURGER

1/3lb burger, white cheddar, lettuce, onion, tomato, baconaise on a ciabatta bun **\$13.5**

BRISKET BURGER

1/3lb hand formed ground chuck mixed with Tim's signature brisket formed into the patty, white cheddar, lettuce, onion, tomato, baconaise on a ciabatta bun **\$12**

HAWIIAN PORKER BURGER

ground chuck patty, smoked pulled pork, drizzled with your choice of Tim's red bbq sauce or habanero red sauce, grilled pineapple with swiss cheese melted on top **\$13.5**

PASTIME BURGER

1/3lb ground chuck, white cheddar, lettuce, onion, tomato, pickles, baconaise on a ciabatta bun **\$9.5**

PULLED PORK SANDWICH

pork butt smoked low and slow, coleslaw on a ciabatta bun, choice of Tim's Red or Habanero Red BBQ sauce **\$10**

SMOKED BRISKET SANDWICH

Tim's signature smoked brisket on ciabatta bun, choice of Tim's Red or Habanero Red BBQ sauce **\$13**

FISH SANDWICH

panko breaded Alaskan cod filets, coleslaw, tartar sauce, on a ciabatta bun **\$12.5**

PIZZA

COMBO

sausage, pepperoni, salami, mushrooms, olives, red & green peppers, red onion **\$13**

HAWAIIAN PORKER

Tim's red BBQ, pulled pork, pineapple and mozzarella cheese **\$12**

MARGHERITA PIZZA

light amount of red sauce, fresh mozzarella, basil pesto, roma tomatoes **\$10**

GREEK PIZZA

lemon artichoke pesto, feta cheese, mozzarella, kalamata olives, red onion, red & green peppers drizzled with tzatziki sauce **\$10**

ADD TUSCAN CHICKEN \$3

ADD GYRO MEAT (LAMB & BEEF) \$4

TOPPINGS

sausage, pepperoni, salami, mushrooms, olives, red & green peppers, red onion, bacon, tomatoe, pickled jalapeno, pineapple, extra cheese

WINE BY THE GLASS

WHITE WINE

RYAN PATRICK CHARDONNAY	6
21	
BARNARD GRIFFIN CHARD7	
BAREFOOT PINOT GRIGIO 5	
BONIAR RIESLING	6
CHARLES & CHARLES ROSE	7
25	
NOBILO SAUV BLANC	6
21	
LAKEHOUSE	28

RED WINE

COPPER MT CABERNET	7.5
28	
COPPER MT SYRAH	7.5
14 HANDS CABERNET	6
20	
14 HANDS MERLOT	6
14 HANDS RED STAMPEDE	6

BEER ON TAP BY THE GLASS PITCHER

HIGH FIVE HEFE	4.5
13.5	
ALPINE MARZEN	4.5
BLUE MOON	4.5
IRISH DEATH	4.5
MANNY'S PALE ALE	4.5
BALE BREAKER IPA	4.5
ANGRY ORCHARD	5
ROTATING TAP	4.5
13.5	

BEER BY THE BOTTLE

BUDWEISER	3
BUDLIGHT	3
BUSCH LIGHT	3
COORS BANQUET	3
COORS LIGHT	3
6	
CORONA	3.75

WINE BY THE BOTTLE

WHITE WINE

RYAN PATRICK CHARDONNAY	
BARNARD GRIFFIN CHARD23	
BAREFOOT PINOT GRIGIO 18	
BONIAR RIESLING	21
CHARLES & CHARLES ROSE	
NOBILO SAUV BLANC	
VERANDA BEACH	

RED WINE

COPPER MT CABERNET	
COPPER MT SYRAH	28
14 HANDS CABERNET	
14 HANDS MERLOT	20
14 HANDS RED STAMPEDE	20
VERANDA BEACH BARBERA	28

BEER ON TAP BY THE

HIGH FIVE HEFE	
ALPINE MARZEN	13.5
BLUE MOON	13.5
IRISH DEATH	13.5
MANNY'S PALE ALE	13.5
BALE BREAKER IPA	13.5
ANGRY ORCHARD	15
ROTATING TAP	

MICHELOB ULTRA	3.5
MGD	3.5
MILLER HIGH LIFE	3
STELLA	4
BOTTOM CUTTER IPA	
KOKANEE	4

NA BEVERAGES

PEPSI, DIET PEPSI, DR PEPPER, 7UP, ROOTBEER, MT DEW, ICED TEA, LEMONADE \$2

COFFEE \$2

HOT TEA \$2.75

GREEN, ORANGE SPICE, LEMON GINGER, PEPPERMINT, WILD SWEET ORANGE, EARL GREY,
CHAMOMILE

HOT COCOA \$2

RETAIL

T-SHIRTS \$10

SHOT GLASS \$5

PINT GLASS \$9

KOOZIES \$4

COFFEE MUG \$5

+gluten free *contains raw egg

Consuming raw or undercooked meat may increase your risk of food-borne illness

Please inform your server of any food allergies & sensitivities and we will do our best to accommodate them

1307 Main Street Oroville WA 98844

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