APPETIZERS

BRIE & GARLIC \$16

imported brie, whole roasted garlic & rosemary tomatoes served with grilled focaccia (v)

GIANT BAVARIAN PRETZEL \$9

salted pretzel with beer cheese & mustard (v)

COWBOY CAVIAR \$8

fresh corn & black bean pico de gallo topped with avocado. served with tortilla chips (v) (gf)

SPINACH & ARTICHOKE DIP \$10

cream cheese, red onion, spinach & artichoke hearts baked. served with pita bread (v)

CHICKEN QUESADILLAS \$15

shredded chicken & cheese in flour tortillas. served with chipotle aioli

HILL'S WINGS \$16

1/2 pound bone in (gf) or boneless in your choice of sauce: buffalo, Hill's BBQ or Thai peanut

NACHOS \$14

corn tortilla chips smothered in queso with olives, tomatoes, green onions, pickled jalapeños & diced red onions. topped with a greek yogurt salsa (v) (gf) add shredded chicken +\$7 or ground beef +\$5

SMOKED TROUT PLATE \$20

smoked trout with capers, red onions, dill cream cheese & crostinis

STEAMED CLAMS \$19

*available after 5:30

one pound manila clams steamed with garlic, white wine & lemon juice. served with toast points

SALADS & SOUP

STRAWBERRY CHICKEN SALAD FULL \$16 HALF \$13

mixed greens, pecans & blue cheese tossed in a champagne vinaigrette. topped with grilled chicken breast (gf)

GREEN APPLE & FETA FULL \$13 HALF \$10

spinach & romaine, green apple, candied walnuts, red peppers & feta cheese tossed in lemon vinaigrette (gf) (v) add chicken +\$7 or shrimp +\$7

THE WEDGE FULL \$15 HALF \$12

quarter of a head of iceberg lettuce topped with creamy blue cheese, crispy bacon, tomatoes & blue cheese crumbles (gf)

CAESAR FULL \$13 HALF \$10

romaine, croutons & parmesan tossed with house made caesar dressing add chicken +\$7 or shrimp +\$7 $\,$

HOUSE SALAD FULL \$9 HALF \$6

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing: ranch, creamy blue cheese, house, honey mustard, lemon vinaigrette or champagne vinaigrette (v) add chicken +\$7 or shrimp +\$7

FRENCH ONION SOUP \$9

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses. broiled to golden brown

SOUP OF THE MOMENT \$7

chefs choice!

OYSTERS

OYSTER SHOOTER \$5

raw oyster, cocktail sauce & lemon

HALF A DOZEN \$23

six raw oysters served on the half shell with cocktail sauce & lemon

MAINS

served with choice of french fries or baby red potato salad unless otherwise noted sub french onion \$7 sub mixed greens salad, small caesar or soup \$5

GRILLED TURKEY AVOCADO \$17

thin sliced turkey, provolone cheese & avocado on grilled sourdough

VEGGIE PITA \$13

lettuce, carrot, cucumber, tomato & roasted red peppers with dill tzatziki in a grilled pita (v)

BAHN MI SANDWICH \$16

rotisserie chicken, carrot, cucumber & cilantro on a baguette with sriracha aioli & rice wine chili sesame oil vinaigrette

HILL'S SHRIMP TACOS \$18

three crispy corn tortillas with tempura shrimp, sriracha aioli & cheese. topped with pineapple chutney & tequila lime aioli. served with jalapeño puree on the side

does not come with side

SOUTHWESTERN CHICKEN WRAP \$15

cajun chicken, roasted red peppers, cheddar cheese & bacon tossed with greens & chipotle aioli

FRENCH DIP \$17

thin sliced beef grilled with caramelized onions, served with swiss cheese & ale cream cheese on a torpedo roll with au jus on the side

FISH & CHIPS \$19

tempura cod served with french fries & tartar sauce

POKE BOWL \$17

tuna poke served with soba noodle salad, cucumber, mango & wakame. topped with creamy wasabi citrus dressing does not come with side

HALF CHICKEN BOARD \$23

in house rotiesserie chicken rubbed with Hill's special blend of spices. served with roasted potatoes & lightly dressed seasonal greens

BURGERS

served on a brioche bun with choice of french fries or baby red potato salad sub french onion \$7 sub mixed greens salad, small caesar or soup \$5

CHEESEBURGER \$16

choice of aged cheddar, swiss or american. topped with mayo, lettuce, onion, tomato & pickles

HICKORY BURGER \$18

hickory smoked bacon, cheddar cheese & Hill's BBQ

MUSHROOM SWISS BURGER \$18

sautéed mushrooms & swiss cheese

SAUCES

ALL ITEMS WITH FRIES COME WITH KETCHUP ADDITIONAL SAUCES ARE .50 EACH

ranch, chipotle aioli, sriracha aioli, Hill's BBQ, buffalo, thai peanut, wasabi citrus, tequila lime aioli, tartar, blue cheese, dill tzatziki

DRINK

BOTTLE & CAN

Coors Light \$4
Bud Light \$4
Budweiser \$4
Kokanee \$4
Blue Moon \$4
Michelob Ultra \$4
Corona, Extra \$4
Pacifico \$4
N/A Beer \$4
Deschutes Porter \$4
White Claw Mango \$4

ASSORTED DRAFTS

ask your server for today's rotating taps

COCKTAILS

HUCKLEBERRY PRESS \$9

titos vodka, muddled limes, huckleberry syrup, soda, splash of sprite

GRAPEFRUIT BASIL REFRESHER \$9

titos vodka, muddled limes and grapefruit, simple syrup, fresh lime juice, topped with soda

NECTARINE MULE \$10

44 nectarine vodka, muddled lime, grapefruit bitters, topped with ginger beer in a copper mug

HILL'S HUCKLEBERRY DAIQUIRI \$9

white rum, simple syrup, huckleberry syrup. blended with ice, topped with whipped cream

PIÑA COLADA \$10

white rum, house made piña colada mix, blended with ice, topped with whipped cream, dark rum, and a nutmeg dusting

MAITAI\$9

light rum, pineapple juice, orange juice, topped with dark rum float and grenadine, pineapple and maraschino cherry garnish

HILL'S MARG \$9

silver tequila, triple sec, fresh lime, agave, served on the rocks with a salted rim

HUCKLEBERRY MARG \$11

silver tequila, triple sec, huckleberry syrup, fresh lime juice, served on the rocks with a salted rim

WATERMELON MARG \$9

silver tequila, watermelon pucker, fresh lime, simple syrup, topped with soda, served on the rocks with a tajin rim

PL COOL BREEZE \$10

maker's mark, watermelon pucker, fresh lime, topped with ginger ale and cranberry juice

WINE SPRITZER \$9

peach or huckleberry ste chapelle sparkling wine, on ice, with a splash of soda (naturally flavored, no added sugar sparkling wine from Idaho)

MILKSHAKES

HUCKLEBERRY \$9 VANILLA \$7 CHOCOLATE \$7 OREO \$8