

Lunch / Dinner Menu



Appetizers

- **reedville rings** Full Order 8.95 | Half Order 6.95
We're famous for these! Thick sliced onion, buttermilk-battered, lightly breaded and fried. Served with our own Ranch Dressing.
- **fried fresh zucchini** Full Order 8.75 | Half 6.75
Sliced zucchini tempura battered and lightly fried, then topped with Parmesan cheese. Served with our own Reedville Ranch dressing.
- **buffalo chicken wings** 12.95
One lb. of crisp fried wings with our hot sauce. Served in traditional style with our own Reedville Bleu Cheese dressing & celery sticks.
- **grilled fish tacos** 9.25
Two tacos made with warm tortillas filled with grilled cod, red and green onion, cabbage, tomato, sliced avocado and chipotle crema. Served with salsa and a lime wedge.
- **beef or chicken nachos** 11.95
Crispy fried corn tortilla wedges topped with your choice of beef or chicken, melted pepperjack & Tillamook® cheddar cheeses, black beans and jalapeños. Served with guacamole, sour cream and our housemade salsa.
- **chicken tenders & fries** 9.95
Served with our own Reedville Ranch Dressing.
- **black bean quesadilla** 8.95
Made with a flour tortilla filled with black beans & pepperjack cheese, grilled and topped with sour cream. Served with fresh salsa, guacamole, & shredded lettuce topped with pico de gallo.
- **southwestern chicken quesadilla** 10.95
Spicy chicken, black beans & pepperjack cheese in a flour tortilla. Grilled & topped with sour cream. Served with sides of fresh salsa & guacamole, and shredded lettuce topped with pico de gallo.

Teriyaki Rice Bowl

- **fresh vegetable** - 9.95 | ■ **chicken** - 10.95
Fresh mushrooms, broccoli, zucchini and red onion stir-fried with red, yellow and green peppers in a teriyaki sauce and served over rice. Garnished with rice noodles and sesame seeds.

Noodles & Pastas

All pastas served with grilled garlic-cheese baguette.

- **classic beef stroganoff** 14.50
A deliciously rich & hearty stroganoff made with mushrooms, onion, sour cream, garlic, burgundy wine and tender beef over egg noodles.
- **cajun fettuccine** 17.25
A spicy blend of chicken, Italian sausage, onion, pepper & tomato in Parmesan cream sauce over fettuccine. Topped with grilled prawns.
- **chicken fettuccine alfredo** 15.50
Tender fettuccine pasta in creamy alfredo sauce topped with pieces of chicken breast and Parmesan cheese.

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Our Salads

- **caesar salad** 3.95
Fresh romaine lettuce tossed with Caesar dressing then topped with seasoned croutons, shredded Parmesan cheese and lemon wedges.
- **chicken caesar salad** 8.95
Fresh romaine lettuce tossed with Caesar dressing then topped with sliced chicken breast, seasoned croutons and shredded Parmesan cheese. Served with lemon wedges.
- **black & bleu caesar salad** 13.95
A great salad... fresh romaine lettuce tossed with Caesar dressing, topped with blackened strips of top sirloin, seasoned croutons and gorgonzola cheese.
- **chef's salad** 10.75
A classic with ham, turkey, Swiss and Tillamook® cheddar cheeses julienned atop fresh mixed greens and topped with sliced hard-boiled egg, cucumber, carrot, and cherry tomatoes. Served with your choice of salad dressing.
- **southwest fajita salad** 11.95
Fajita spiced chicken, pepperjack and Tillamook® cheddar cheeses, diced tomato, black beans, and green onion with fresh mixed greens. All served on a bed of crispy tortilla strips with our own salsa.
- **cobb salad** 14.75 | Small Cobb Salad 11.75
Fresh mixed greens with slices of hard-boiled egg, avocado, bacon, tomato and gorgonzola cheese topped with diced, grilled chicken breast. Served with your choice of dressing.
- **texas cobb salad** 14.75 | Small Texas Cobb Salad- 11.75
Fresh mixed greens with slices of hard-boiled egg, avocado, tomato, tortilla strips, pepperjack cheese and Tillamook® cheddar cheese. Topped with a grilled chicken breast. Served with our Texas Ranch dressing.

CHOICE OF DRESSINGS:

Reedville Ranch | Reedville Bleu Cheese | Reedville 1000 Island Honey-Mustard | Balsamic Vinaigrette | Oil & Vinegar

Hot Soup / Bread

- **clam chowder** Cup - 5.25 | Bowl - 6.25
- **reedville housemade chili** Cup: 5.95 | Bowl: 7.95
Reedville Cafe's own recipe made with kidney and pinto beans, ground beef and seasonings. Topped with Tillamook® cheddar cheese and chopped onion.
- **soup & salad combo** Cup - 8.25 | Bowl - 9.25
Clam Chowder with your choice of a mixed green salad or a Caesar salad. Served with two slices of garlic-cheese baguette.
- **garlic-cheese baquette**
Two Slices: 2.25 | Basket of Eight Slices: 6.25
Sliced French baguette topped with garlic and Parmesan cheese, then grilled.

■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Any menu item can be prepared for Take-Out

Please see our "[Drink & Dessert Menu](#)" for our drink, cocktail and dessert selections

Our Burgers

Backyard Burgers

Bigger, Better & Flavorful. Made with 1/2 lb. hand-formed ground beef from the Pacific Northwest, charbroiled to your specifications and served on a grilled pub bun. Served with your choice of coleslaw, red potato salad, French fries, or seasoned criss-cut fries.

■ reedville ring burger 14.25

Topped with gruyere cheese, one of our popular Reedville Rings, garlic aioli, mixed greens, tomato and dill pickle.

■ bacon avocado burger 14.25

Topped with sliced avocado, bacon, Tillamook® cheddar cheese, mixed greens, tomato, red onion, mayo & dill pickle.

Traditional Burgers

Made using 1/3 lb. of fresh, natural ground beef -- raised in the Pacific Northwest. Charbroiled to your specifications and served on a grilled pub bun with lettuce, onion, tomato, pickles & mayo. Served with your choice of coleslaw, red potato salad, seasoned criss-cut fries or French fries.

■ shack special 12.75

Topped with Tillamook® cheddar cheese and hickory smoked bacon.

■ mushroom burger 12.75

Great combination... with Swiss cheese & sauteed mushrooms.

■ "big ty" burger 12.95

With Tillamook® cheddar, BBQ sauce, bacon & crispy fried onions.

■ chili burger 15.25 A traditional favorite!

With Reedville Chili, Tillamook® cheddar cheese & chopped onions.

■ a classic hamburger 11.25 | With Cheese - 11.95

■ the beyond burger® (vegan burger patty) 10.95

Served on a grilled pub bun with lettuce, onion, tomato, pickles and chipotle crema with your choice of coleslaw, red potato salad, French fries, or seasoned criss-cut fries.

Monday Madness! (11:30am-closing) Select Burger & Brew Specials

Our Sandwiches

Served with choice of red potato salad, coleslaw, French fries, or seasoned criss-cut fries. Substitute a cup of soup or chowder - add 2.25

■ turkey-bacon-cheddar melt 12.50

Sliced roasted turkey breast, bacon, Tillamook® cheddar cheese, and sliced tomato on grilled sourdough bread.

■ toasty tuna parmesan melt 12.95

A most amazing sandwich. tuna, bacon & tomato served on grilled sourdough coated with Parmesan cheese.

■ grilled cheese sandwich 9.25 | With bacon 11.25

Swiss and Tillamook® cheddar cheeses on grilled sourdough coated with Parmesan cheese.

■ triple decker clubhouse 11.95

Turkey, bacon, Swiss cheese, lettuce & tomato on multi-grain bread.

■ classic b.l.t. 8.95 | With Avocado - 10.95

That's a classic BLT (bacon, lettuce, tomato) plus avocado on toasted multi-grain bread with mayo.

■ classic reuben 12.95

Our slow-roasted corned beef topped with sauerkraut, Swiss cheese and our own thousand island dressing on grilled marbled rye bread.

■ classic french dip 13.50

Oven-roasted, thinly sliced beef piled on a grilled French roll with grilled onion and Gruyere cheese. Served with au jus for dipping.

Make it a Philly with grilled green pepper & mushrooms - 14.25

(horseradish cream upon request)

■ grilled chicken-avocado sandwich 12.50

Charbroiled chicken breast topped with Swiss cheese, fresh avocado slices and bacon on a grilled pub bun with lettuce, tomato and mayo.

* Gluten-free buns available for additional \$1.00

Comfort Food

■ pork loin chops 14.25

Two tender boneless pork loin chops, lightly dusted in seasoned flour, then pan-seared. Served with seasoned rice or Yukon Gold mashed potatoes (baked potatoes are also available after 4 pm.), and seasonal vegetables.

■ chicken-fried steak 15.50

An old favorite! Served with Yukon Gold mashed potatoes, beef gravy, and seasonal vegetables.

■ classic pot roast 14.95

Slices of tender beef pot roast served with seasoned rice or Yukon Gold mashed potatoes (baked potatoes are available after 4:00 pm.), and seasonal vegetables.

■ stuffed burrito 7.95 | Carnitas: 11.25 | Chicken: 11.25

A flour tortilla filled with refried beans seasoned with our house-made salsa and seasoned rice. Covered with enchilada sauce, Tillamook® cheddar cheese, green onion & sour cream.

Seafood & Steak

[seafood baskets]

Served with coleslaw & French fries

■ cod fish n' chips 2 Pc. 12.25 | 3 Pc. 14.95

Cod filets, hand-dipped in batter & fried. Served with tartar sauce.

■ halibut fish n' chips 2 Pc. 16.25 | 3 Pc. - 19.95

Halibut filets, hand-dipped in batter & fried. Served with tartar sauce.

■ tempura prawns 14.95

Prawns hand-dipped in batter & fried. Served with cocktail sauce.

■ seafood sampler 15.95

Prawns, halibut and cod, hand-dipped in batter & fried. Served with sides of cocktail and tartar sauce.

■ grilled fish tacos 12.25

Two tacos made with warm tortillas filled with grilled cod, red and green onion, cabbage, tomato, sliced avocado and chipotle crema. Served with seasoned rice, tortilla chips & housemade salsa.

■ grilled salmon 18.25

Alaskan Coho salmon filet, grilled with citrus butter. Served with seasoned rice or Yukon-Gold mashed potatoes (baked potatoes are available after 4 pm.), and seasonal vegetables.

■ top sirloin steak 8 oz. - 21.95

■ rib-eye steak 10 oz. - 27.95

Cooked the way you like it! We feature hand-selected USDA Choice, aged steaks, charbroiled to your specification. Served with seasoned rice or Yukon Gold mashed potatoes (baked potatoes available after 4pm.), seasonal vegetables and grilled garlic-cheese baguette.

Top your steak with a Reedville Onion Ring, Sautéed Mushrooms, or Gorgonzola Cheese for additional charge of \$1.50 each

All Day Breakfasts

■ two egg farm breakfast 11.25

■ french toast 8.50

■ french toast combo 12.25

■ corned beef hash & eggs 12.25

■ sammy's scramble 12.25 | Half Order: 10.25

■ nw veggie scramble 11.25 | Half Order: 9.25

■ reedville scramble 11.25 | Half Order - 9.25

■ denver omelette 4-egg:12.95 | 2-egg:10.95

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Any menu item can be prepared for Take-Out

Reedville Cafe | 7575 SE Tualatin Valley Hwy | Hillsboro Oregon 97123 | Tel: 503.649.4643 | reedvillecafe.com

Drink & Dessert Menu



■ **hot coffee** 3.00 - Regular or Decaf
Non-Dairy Soy Milk available upon request

■ **hot tea** 3.00

■ **hot chocolate** 3.00

■ **hot spiced cider** 3.00

■ **iced tea** Fresh Brewed - 3.00
With Torani Syrup added - 3.75
Flavors: Raspberry | Mango | Blackberry

■ **soft drinks** 3.00
Coke | Diet Coke | Sprite | Root Beer | Mr. Pibb

■ **milk - 2% or chocolate**
10 oz. (Small) 2.50 | 16 oz. (Large) 3.25

■ **assorted juices:** Choice of:
Orange, Apple, Cranberry, Grapefruit, Tomato
Small (10 oz.) - 3.25 | Large (16 oz.) - 4.25

■ **lemonade** 3.95

■ **strawberry lemonade** 4.25

■ **raspberry lemonade** 4.25

■ **s.pellegrino** 3.95
Sparkling Natural Mineral Water

■ **san pellegrino sparkling fruit beverages**
Blood Orange | Grapefruit 3.95

Delicious Desserts

■ **b.b. peanut butter pie** 5.95
French chocolate silk, light creamy peanut butter filling & chocolate crust (gluten-free)

■ **hot cinnamon apple crisp** 5.50 - A classic with tart apples baked with a buttery, brown sugar topping. Served warm in cinnamon sauce with whipped cream

■ **chocolate mousse cake** 5.95
Light fluffy chocolate mousse with a chocolate cookie crust topped with whipped cream and chocolate shavings

■ **classic ice cream sundae** 3.95 | With a Cookie - 5.95
Vanilla bean ice cream with chocolate or strawberry topping, whipped cream & cherry.

■ **seasonal fruit pie** 6.25/slice
Add "à la mode" - \$1.95 /scoop of ice cream

Specialty Cocktails

■ **r-bar bloody mary** 7.95
Vodka, Tabasco® Bloody Mary mix & Demitri's Bloody Mary pepper seasoning in salt-rimmed glass; with celery, lime, olive & pepperoncini

■ **honey pineapple** 5.75
Seagram's 7 Dark Honey and pineapple juice; shaken with housemade sweet & sour and served with a splash of club soda

■ **cafe 75** 6.50
Gin and champagne with fresh lemon juice, served straight up with a lemon wedge

■ **barrel aged manhattan** 7.25
Bourbon, barrel-aged in house with sweet vermouth, dash of bitters, and a cherry

■ **high-c** 7.00 - Absolut Citron
Vodka, pineapple & orange juices, and housemade sweet & sour topped with soda; on the rocks

■ **lemondrop** 7.50
Fresh lemon juice with Vodka and Triple Sec. Shaken and served up in a sugared martini glass. Also available with Marionberry

■ **melon thumper** 6.00
Vodka, Watermelon Pucker, housemade sweet & sour and Sprite, Served over ice

■ **top shelf long island** 12.00
A classic! Captain Morgan Rum, Tanqueray Gin, Absolut Vodka and Cointreau with housemade sweet & sour & a splash of cola

■ **lynchburg lemonade** 8.00
Jack Daniels, housemade lemon mix, Chambord, Triple Sec and club soda

■ **flavored margaritas** 6.50
Choice of: Blackberry | Raspberry | Mango
With Tequila, Triple Sec, & housemade sweet & sour, with a splash of lime; served on the rocks in a salt-rimmed glass

■ **blue margarita** 6.50
Tequila, Blue Curacao, Triple Sec, and housemade sweet & sour. Served on the rocks with a splash of lime in salt-rimmed glass

■ **marionberry margarita** 8.25
Tequila, Triple Sec, housemade marionberry compote and sweet & sour & a splash of lime juice; served in sugar-rimmed glass over ice

■ **elfuego** 7.50
Tequila, Triple Sec, jalapeño, mango syrup, pineapple juice, housemade sweet & sour and cilantro

■ **golden cadillac** 8.50
Jose Cuervo, Grand Marnier, housemade sweet & sour, and a splash of lime juice. Served on the rocks in a salt-rimmed glass

Wine Selection

■ **house wine** Red or White 5.00/Glass

■ **varietals & sparkling wine**

	GLASS	BOTTLE
Gnarly Head - Chardonnay	6.50	----
Noble Vines - Pinot Gris	6.50	----
Gnarly Head - Merlot	6.50	----
Gnarly Head - Red Blend	6.50	----
House Sparkling Wine	4.00	15.00

■ **reedville reserve**

	GLASS	BOTTLE
Pinot Noir 2016	8.50	32.00
Pinot Noir Rosé 2015	7.50	26.00

Reedville Reserve wines are produced & bottled by Morning Mist Vineyards in Sheridan Oregon.

Beer & Hard Cider

■ **craft beer on tap:**
Ask server for Craft Beer selections
Pint (16 oz.) - 5.75 | Mug (25 oz.) 7.25

■ **domestic beer on tap:**
Coors Light
Pint (16 oz.) - 4.75 | Mug (25 oz.) 6.25

■ **bottled beer:**
Heineken 4.75/12 oz. bottle
Heineken Zero 4.25/12 oz. bottle (non-alcoholic)

■ **hard cider on tap:**
Helvetia Cider Co. 5.95/13 oz. glass
Ask your server for current selection

Hot Cocktails

All topped with whipped cream

■ **dark chocolate** 8.00
Kahlua & hot chocolate

■ **rc52** 8.50
Tia Maria, Bailey's Irish Cream and Grand Marnier with freshly brewed coffee

■ **hot apple pie** 8.25
Tuaca Italian Brandy and hot cider with nutmeg

■ **irish coffee** 8.25
Jamison's Authentic Irish Whiskey with brown sugar in freshly brewed hot coffee

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reedvillecafe.com
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