

MENU

Shareable Plates

Stuffed potato skins / GF

grilled chicken, red wine mushrooms, cheese blend,
bacon jam, tomato, bleu cheese crumbles & green onions / 9.95

Crispy chickpeas / GF

tossed with a fresh lemon pepper seasoning / 4.95

Beer battered fries / 4.95

Sweet potato fries / 5.95

add shredded cheddar & jack cheese blend / 1

add smoked Gouda cheese sauce / 2

add bacon crisps / 2

Chicken wings / GF

crispy chicken wings tossed in your choice
of house bbq or sweet & sour Thai basil sauce
served with ranch dressing, carrots & celery / 9.95

Cheesy spinach & artichoke dip / GF

spinach, artichoke hearts, aged parmesan,
served hot with housemade corn tortilla chips / 8.95

Pico & chips / GF

housemade corn tortilla chips served with
our signature pico de gallo / 4.95

add guacamole / 2

Cheese curds

tempura battered white cheddar cheese curds
with housemade strawberry jalapeno jam & ranch dressing / 7.95

Housemade meatballs

three housemade meatballs simmered in our signature
marinara sauce served with grilled focaccia bread / 6.95

French toast bites

French toast bites, Grand Marnier batter,
powdered sugar, whipped cream & maple syrup.
feeling spicy? try our house infused jalapeno maple syrup / 5.95

Soup

Roasted red pepper & tomato with aged parmesan and basil

topped with herb croutons & bleu cheese crumbles
with grilled focaccia bread

cup / 4.95

bowl / 6.95

Soup & Salad

a cup of roasted red pepper and tomato soup with your
choice of house or Caesar salad, served with a slice
of grilled focaccia bread / 8.95

Salads

add grilled petite Prime steak / 9.95

add grilled chicken / 3

Roasted corn & black bean salad / GF

mixed greens, citrus chive vinaigrette with black bean salsa,
roasted corn, grape tomatoes, pico de gallo,
cheddar & jack cheese blend, sriracha aioli,
corn tortilla strips & sliced avocado / 9.95

Iceberg wedge / GF

iceberg lettuce, bleu cheese dressing, grape tomatoes, bacon crisps,
bleu cheese crumbles & green onion / 7.95 / 4.95

*Classic Caesar / GFO

fresh cut romaine lettuce tossed with housemade Caesar,
herb croutons, grilled lemon and aged parmesan / 7.95 / 4.95

House salad / GFO

mixed greens, carrots, cucumber, grape tomatoes,
herb croutons, shredded jack & cheddar cheese blend
with red wine tarragon dressing / 6.95 / 3.95

GF= Gluten Free

GFO= Gluten Free Option

****please note:** our equipment is used for items *containing* gluten
not suitable for those with severe medical dietary restrictions

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*consuming raw or undercooked meat or dairy may increase your risk of foodborn illness

MENU

Burgers & Sandwiches

all burgers are Columbia River Reserve beef served on a toasted bun.
all burgers, sandwiches & wraps are served with your choice
of beer battered fries or housemade slaw

Substitutions

<i>gluten free bun or bread / 1</i>	<i>sweet potato fries / 2</i>
<i>*Caesar salad / 2.50</i>	<i>house salad / 2.25</i>
<i>wedge salad / 2.50</i>	<i>cup of soup / 3</i>

*The Point burger / GFO

our specialty 8oz. wagyu beef patty, smoked gouda,
sherried shallot bacon jam with arugula,
grilled tomato and pickle / 13.95

Chickpea burger

a housemade grilled, spicy, roast garlic chickpea patty,
lightly seasoned with lemon, served with mayo,
lettuce, tomato, onion & pickle / 10.95

*Classic burger / GFO

8 oz. angus beef, lettuce, tomato, onions & pickles with mayo / 10.95

Chicken curry wrap / GFO

curry chicken salad with green apples, carrots, onion, celery,
craisins and spinach in a flour tortilla wrap / 9.95

Grilled veggie sandwich / GFO

seasonal roasted vegetables, tomato & spinach on
grilled focaccia with cucumber dill sauce and feta cheese / 9.95

Chicken Caesar wrap

grilled chicken, crisp Romaine & housemade Caesar dressing
with aged parmesan wrapped in a flour tortilla / 9.95

Classic grilled cheese

cheddar, jack & mozzarella cheese blend
melted on toasted sourdough / 8.95
add tomato / .75 add ham / 3

Grilled herb chicken sandwich / GFO

an olive oil & herb marinated, grilled chicken breast served with
lettuce, onion, tomato, pickles & mayo on a brioche bun / 9.95

Mains

Lamb stuffed jalapenos / GF

roasted jalapenos stuffed with spicy lamb, onions & cheese,
finished with a cilantro lime sour cream sauce & feta,
served with Spanish rice & black beans / 10.95

*The Prime / GF

10 oz. Prime NY strip steak topped with maitre'd butter,
seasonal vegetables and rosemary roasted red potatoes / 22.95

Chicken and waffle sliders

crispy fried chicken breasts, housemade Belgian waffle sliders with
maple syrup, powdered sugar, served with our house slaw.
feeling spicy? try our jalapeno maple syrup / 9.95

Capellini & meatballs

housemade meatballs simmered in our signature
marinara sauce served on a bed of capellini pasta with
shredded aged parmesan & grilled focaccia / 10.95

Smoked Gouda mac & cheese

penne pasta baked in a smoked gouda cheese sauce with spinach,
sundried tomatoes, topped with aged parmesan,
herb toasted bread crumbs & grilled focaccia / 11.95

On Point pasta

sautéed seasonal vegetables with
grape tomatoes, tossed in a light lemon wine garlic
& olive oil sauce with capellini pasta, basil, aged parmesan
served with grilled focaccia bread / 10.95

Personalize your pastas

add grilled petite Prime NY strip steak / 9.95
add grilled sausage / 3.5
add grilled chicken / 3

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