

Appetizers

Poblano Crab Cakes - fresh crab meat w/ poblano peppers & chipotle mayo	\$16.00
Avocado Fries – fried breaded avocado slices served w/ sriracha ranch	\$11.50
Boneless Wings — buffalo, teriyaki , BBQ or bang bang	\$11.75
Potato skins - cheese, bacon, green onions, tomato, sour cream & our cilantro jalapeño pesto	\$11.25
Oyster Shooter *- served with cocktail sauce & a lemon wedge	\$3.25ea.
Bacon Blue Fries —fresh cut fries topped w/ blue cheese, bacon, green onion & sriracha ranch	\$11.00
Jalapeno Poppers —w/ house-made habanero marionberry ketchup	\$10.75
Mozzarella sticks - w/ marinara sauce	\$11.25
Flash Fried Cauliflower —w/ bang bang sauce	\$8.50
House-made Salsa & Chips	\$6.00

Sandwiches & Po’ Boys

Add our house cut french fries, tater tots, cup of soup, coleslaw or a house salad for \$3.75

	\$13.25
Philly Cheesesteak —roast beef, blackened peppers, onions, cream cheese & mozzarella on a grilled garlic po boy	
	\$11.75
French Dip —roast beef topped w/ swiss cheese & au jus on a po boy	\$13.00
House Smoked Turkey Club —bacon, lettuce, tomato, guacamole & cilantro jalapeno pesto on house-made wheat bread	
	\$12.00
Mac’s Reuben — <u>corned beef</u> or <u>house smoked turkey</u> w/ swiss, kraut & thousand island on rye	\$11.75
Grilled or Crispy Chicken —lettuce, onions, tomato & chipotle mayo on an onion bun	
BLTA — <u>Bacon</u> or <u>Pork Belly</u> , lettuce, tomato, avocado & chipotle mayo on house wheat bread	\$11.50
Veggie Wrap — avocado, peppers, onion, cucumber, daikon, mozzarella, spinach & hummus	\$12.75
Mac’s Shrimp Wrap — shrimp, bacon, avocado, lettuce, tomato, onions & sriracha ranch	
	\$15.00
Oh Mia — smoked turkey, swiss, daikon, cilantro, pickled carrots & cucumber w/ chipotle mayo on a po boy bun	\$13.25
House Smoked BBQ Brisket — w/ swiss cheese & jalapenos on a po boy bun	
House Smoked BBQ Pulled Pork — w/ swiss cheese on a po boy bun	\$11.25
Oyster* or Shrimp - breaded & dressed w/ coleslaw on a po boy bun	\$11.25
Hand Crafted Smoked German Sausage — grilled onions, marionberry mustard, green onions & kraut on our house po’ boy bun	\$14.00
	\$12.00

Mac’s Macs

Make any Mac Cajun for . 50

Macs Original Mac \$9.75	Chicken Mac \$11.50	Pork Belly or Sausage Mac \$11.00
Bacon Jalapeno Mac \$11.00	Crab Cake Mac \$14.50	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Plates & Baskets

Chicken Strip Basket	\$11.50
Fried Oysters* -or- Southern Fried Shrimp	\$14.50
Halibut Fish and Chips	\$15.50

The Mac’s Burger

*6oz patty on our house made onion bun with chipotle mayo, fresh lettuce, tomato, onion, and pickle

Add our house cut french fries, tater tots, coleslaw, cup of soup, or a house salad for \$3.50

Single...\$9.00	Double...\$12.25	Triple...\$14.25
Grilled Onions– Pineapple– Pico De Gallo– Jalapenos– BBQ Sauce– Cilantro Jalapeno Pesto	.50 ea.	
Tillamook Cheddar- Pepper Jack– Swiss– Avocado– Mushrooms– Blue Cheese– Olives– Bacon	\$1.00 ea.	
Fried Egg– House Smoked Ham– Pork Belly	\$2.00 ea.	

Make your burger impossible for an additional \$4.00

Salads & Cross The Border

Add Chicken, Brisket, Pork or Pork Belly for \$5.00, Steak for \$6.00, or Shrimp for \$6.25

The Caesar— Fresh romaine, croutons & parmesan	\$12.50
Santa Fe— Fresh romaine, black beans, tomatoes, avocado, corn, cilantro, shredded cheese & tortilla strips	\$15.50
The Northwest— Mixed greens, apples, candied hazelnuts, strawberries & gorgonzola	\$15.50
Mac’s Cobb— Romaine, tomato, egg, bacon, avocado, onions, blue cheese crumbles & croutons	\$16.50
Tacos— Your choice of fish, shrimp, elk, pulled pork, chicken or brisket	\$15.50
Nachos— Cheddar, black beans, pico de gallo, olives, jalapenos, sour cream, guacamole & salsa	\$12.50
Quesadilla— Cheddar cheese, bacon, sour cream, pico de gallo & guacamole	\$12.50
Pork Belly Tacos— Chipotle mayo, cabbage, pineapple, feta, avocado & cilantro	\$16.00
Dos Tostadas– cilantro, cabbage, pico de gallo, black beans & cheese	\$12.50

Sides

House Salad— mixed greens , vegetables & croutons	\$5.50
Coleslaw— fresh cabbage hand tossed to order w/ house dressing	\$3.75
Grilled Vegetables— fresh seasonable vegetables	\$5.25
Grilled Asparagus— served w/ marionberry stoneground mustard	\$7.00
House Soup of the day	Cup \$4.25 Bowl \$5.25
Home-Made Clam Chowder <u>Served Every Friday</u>	Cup \$5.25 Bowl \$6.25
House Cut French Fries– or– Tater Tots- make ‘em cajun –add .50	\$5.75
Garlic Cheese Bread— two pieces	\$4.00
Sweet Potato Fries— make ‘em cajun - add .50	\$6.25

Split Plate charge \$2.00

In an effort to go green, all to go orders will be charged an additional \$1.00

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Pizza

All pizzas are 12 inches on a thin, herb crust. Now offering a 10 inch gluten free crust!

To-Go pizzas will be charged an additional \$1.25

Basic Pie \$14.75

Sauces House Made Tomato , BBQ or Pesto

Red Onions, Olive , Mushroom, Bell Peppers, Tomatoes, Spinach , Fresh Basil, Feta & Pineapple
\$1.75

Extra Cheese, Pepperoni, Sausage, Ham, Chicken, Bacon, Shrimp, Handcrafted German Sausage & Artichoke
\$2.00

- The Works**— pepperoni, sausage, olives, onions, & mushrooms topped w/ tomatoes
& fresh basil**\$17.75**
- Chicken Artichoke**— pesto sauce, fresh basil, & tomato**\$17.75**
- Greek Chicken**— pesto sauce, chopped spinach, onions, & olives topped with tomatoes
& feta**\$17.75**
- Mac’s Hawaiian**— house smoked ham & pineapple**\$16.75**

Beverages

Full Bar & Wine Available

RC, Diet Rite, 7UP, Squirt, Dr. Pepper, Cock’n Bull Ginger Beer, Root beer,
Unsweetened Ice Tea & Lemonade
\$2.50 w/ free refills

HUMM Kombucha & Ablis CBD

10 Draft Beers

Please ask your server

Bottles & Cans

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, Stella Artois, Guinness,
Corona, Heineken, Blue Moon, Mirror Pond, Black Butte Porter, Capella Porter,
Migration Pale Ale & Buckler (NA)

Ask your server about our rotating Ciders & Hard Seltzers in a can