



APPETIZERS

NORM'S CHICKEN WINGS

bbq, hot, cajun, or habanero,
blue cheese or ranch dressing
13

BALLS

house-made meatballs
in aurora sauce or pesto cream
11

SCOTCH EGGS

Hard boiled eggs wrapped in sausage.
panko breaded and fried,
mustard dipping sauce
13

HUMMUS PLATE

olives, feta, cucumber, tomato, pita
9

BOTTOMLESS BOWL OF CHIPS & DIP

House made potato chips w/ spicy onion dip
7

FUNERAL FRIES

choice of:
##Norm's chicken chili & beer cheese
or
mushroom gravy & beer cheese
10

BIG-O BOWL OF : Fries, Sidewinders Or Onion chips

w/ chipotle ketchup
6

CHILI & SALADS

##NORM'S CHICKEN CHILI

black beans, roasted corn, cocoa,
PEANUT BUTTER, tomatoes, beer
cup: 4 bowl: 7

ALE HOUSE SALAD

mixed greens, gorgonzola, candied nuts,
balsamic vinaigrette, crispy onions
entrée 12 side 6.5

***HEARTS OF ROMAINE**

caesar dressing, romaine, croutons, parmesan
entrée 12 side 6.5

COBB SALAD

romaine, shredded chicken, crispy bacon, hard boiled
egg, tomato, gorgonzola, avocado & ranch
ENTREE ONLY 15

ADD TO ANY SALAD:

grilled chicken or shrimp 5.00

SANDWICHES

CLASSIC REUBEN

Bale Breaker braised corned beef,
1000 island, kraut, swiss, on marbled rye, chips & slaw
15

MEATLOAF BLT

Bacon, pepper jack, fried onions, BBQ,
chipotle mayo, on sour dough, L & T, chips & slaw
16

B.L.A.T.

Bacon, lettuce, avocado, tomato, poblano mayo,
on sour dough served w/ side caesar salad
14

DELUXE GRILLED CHEESE

Cheddar, pepper jack, tomato, roasted red peppers,
mushrooms, avocado on sourdough, chips and slaw
12

TURKEY PESTO CLUB

Turkey, bacon, swiss, pesto aioli, L.T.O.
On cheese crusted sour dough, chips & slaw
16

FRIED CHICKEN SAMMIE

Buttermilk fried chicken breast, coleslaw, pickles,
chipotle aioli, served with fries.
16

**Gluten-free bun available for all sandwiches
additional \$2**

\$1.00 Split Plate Charge

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE

***eating raw or uncooked meats, poultry, eggs, fish, or shellfish may increase risk of food borne illness,
especially if you are a young child, an older adult, or have certain immune compromising illnesses.**

- CONTAINS PEANUT BUTTER



1/2 POUND ANGUS BEEF BURGERS

all come with lettuce, tomato, onion, pickle
Choice of shoe string fries, side winders, potato chips or onion chips

***BASIC, UNIMAGINATIVE, BUT DAMN GOOD BURGER**

Get crazy, add cheese 14

***NORM'S PEPPER BURGER**

Pepper coated, roasted red peppers, poblano mayo, pepperjack 16

***KICKIN' CHEESE BURGER**

Cheddar, provolone, pepper jack, poblano mayo 16

***BACON, CHEDDAR, AVOCADO BURGER**

Do you really need a description? 17

***BLACK & BLUE BACON BURGER**

Blackening spice, gorgonzola, bacon 17

***COWBOY BURGER**

Bacon, cheddar, onion ring, bbq, chipotle mayo & a bacon-wrapped jalapeno 17

OR SUB: grilled chicken, veggie burger

Sub salad instead of fries \$2

Gluten-free buns available for additional \$2



PASTA



THREE CHEESE MAC-N-CHEESE

Cheddar, fontina, parmesan 14

BACON-JALAPENO MAC-N-CHEESE

House made bacon-jalapeno cheese sauce, Topped w/ a bacon wrapped jalapeno 16

VEGGIE MAC-N-CHEESE

Garden veggies, cheddar, fontina, parmesan 15

CAJUN SEAFOOD MAC-N-CHEESE

Shrimp, cod, Cajun spices, cheddar, fontina 17

LITTLE SMOKEYS MAC 'N' CHEESE

Little smokeys, cheddar, fontina 16

PASTA ALFREDO

Cavatappi pasta tossed in creamy alfredo sauce topped w/ shredded parmesan 14
w/ chicken or shrimp 19

SPAGHETTI & MEATBALLS

House made meatballs, marinara, parmesan, spaghetti 15

BEEF STROGANOFF

Thinly sliced steak, onions, mushrooms, cavatappi, stroganoff sauce, parmesan, sour cream. 18



COMFORT MEALS



HERBED PANKO FISH AND CHIPS

2 pieces- 12 3 pieces- 14

ALE HOUSE MEATLOAF

Cumin-chipotle glaze, mushroom gravy, Mashers w/ mushroom gravy, seasonal vegetables 17

CREOLE SHRIMP & GRITS

Blackened shrimp, peppers & onions sautéed w/ garlic & Cajun butter over cheesy grits 15

CHICKEN PARMESAN

6oz breaded chicken breast, house marinara, parmesan, provolone over spaghetti tossed in basil oil and butter. 19

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##CONTAINS PEANUT BUTTER



DRAFT BEERS

**please see chalkboard or a server or bartender
for current draft line up and pricing**

BOTTLES & CANS

Bud	3.50	Pacifico	4.00	Hale's Ales Supergoose	5.00
Bud It	3.50	Modelo especial	4.00	Bale Breaker Dormancy	6.00
Coors	3.50	Negra modelo	4.00	Guinness can	6.00
Coors light	3.50	Heineken	4.00	Ace pear cider	5.00
Miller high life	3.50	Big Sky moose drool	5.00	Ace Pineapple cider	5.00
Miller lite	3.50	New Belgium Fat Tire	5.00	Tieton apple cider	6.00
Rainier tall boy	3.50	Sierra Nevada Pale	5.00	Tieton apricot cider	6.00
Michelob Ultra	3.50	Elysian Space Dust	5.00	Tieton Peach cider	6.00
Corona Familiar	4.00	Elysian Contact Haze	5.00	White Claw	5.00
PBR 40 oz. in a bag			7.00		

WINES

<u>Whites</u>	<u>Glass Bottle</u>		<u>Reds</u>	<u>Glass Bottle</u>	
Corvidae Ravenna Riesling	9	32	MERF Cabernet Sauvignon	9	35
Naches Hts Pinot Gris	8	28	NW Collaboration Malbec	10	40
Gilbert Cellars Unoaked Chard.	12	42	Kana Dark Star	10	35
			Naches Hts Two Dancers	10	35
			Valicoff Cabernet	12	42
<u>Rosé</u>	<u>Glass Bottle</u>		Valicoff Malbec	12	42
Erath Pinot Noir Rosé	8	28	Gilbert Cellars Left Bank	13	45
<u>Sparkling</u>	<u>Glass Bottle</u>				
Treveri Blanc de Blanc	9	32			
Treveri Rosé	10	35			

\$6.00 Glass of Wine Special

Ask a server or bartender for the current selections



SODAS, JUICES, ETC



coke, diet coke	2.	juices	3.	arnold palmer	2.50
fanta orange	2.	lemonade	2.	red bull	3.50
sprite	2.	iced tea	2.	sugar-free red bull	3.50
ginger ale	2.	coffee/hot tea	2.	san pellegrino	3.
Henry's rootbeer	3.				



SPECIALTY COCKTAILS

THE BOSS LADY \$15

Hendrick's martini, lighty shaken,
garnished w/ blue cheese stuffed olives

NORM'S

LOADED BLOODY MARY \$13

Heritage Ghost Pepper Vodka,
Demetris bloody mary seasoning,
garnished w/ bacon and pickled veggies

HUCKLEBERRY MULE \$13

Heritage Huckleberry vodka,
lime, ginger beer

FRENCH 75 \$15

Malfy lemon gin, lemon,
topped w/ Treveri Blanc de Blanc

OSKAR'S OLD FASHIONED \$15

Heritage Brown Sugar Bourbon, sugar, bitters, orange peel, splash soda

POMEGRANATE LEMON DROP \$13

Absolut citron vodka,
pomegranate liqueur, fresh lemon

MOCHA MARTINI \$15

Mozart's chocolate liqueur,
Heritage Coffee Vodka, shaken with cream

BARKARITA \$13

El Jimador Blanco, lemon, lime, orange, sour, shaken and topped w/ Gran Marnier

HOT TEA TODDY \$13

Jack Daniel's Honey whiskey, tea bag,
honey, lemon, cinnamon stick

HOT BUTTERED BSB \$13

Heritage Brown Sugar Bourbon,
butter/cinnamon batter, hot water