



FRESH 100% NATURAL ANGUS BEEF HORMONE AND ANTIBIOTIC FREE

STARTERS

Fried Dill Pickle Chips	4.00
Crispy Onion Strings	4.50
French Fries	3.50
Single Order	1.95
With Tillamook Cheddar	4.50
Chili Cheese Fries	5.50
Chili, Tillamook Cheddar, Red Onion & Sour Cream	
Parmesan French Fries	4.50
Mixed with Parsley, Rosemary, & Garlic Aioli	
Sweet Potato Fries	4.50
Single Order	1.95
The "Fifty-Fifty"	
Fries & Sweet Potato Fries	4.95
Fries & Crispy Onion Strings	4.95
Sweet Potato Fries & Crispy Onion Strings	5.95
Chili	4.95
With Tillamook Cheddar, Red Onion & Sour Cream	
Turkey Chili	5.95
With Cranberries & Scallions	
Side Salad	3.50
Lettuce Blend or Organic Mixed Greens with Red Onion, Tomato & Choice of Dressing	
Grilled Vegetables	4.95
Brushed with Olive Oil	

SANDWICHES

Stacked B.L.T.	6.95
With Garlic Aioli	
Grilled Cheese Trifecta	5.95
Tillamook Cheddar, American & Provolone	
Grilled Ham & Swiss	6.95

KIDS (Under 8) Served with Applesauce or Fries

Mini Burgers	4.95
Plate of Two with American Cheese & Pickles	
Grilled Cheese	3.95
Ham & Cheese	4.95
PB&J	3.95

FOUNTAIN

Soda or Fresh Iced Tea Free Refills	2.50
Still or Sparkling Bottled Water	3.50
Float With Your Choice of Soda	4.25
Shake or Malt See our dessert list for options	4.95

SIGNATURE BURGERS

The Purist	7.95
1/3 lb Beef on a Hamburger Bun	
Old School	8.95
1/3 lb Beef, Tillamook Cheddar, Lettuce Blend, Red Onion, Pickle, Tomato & Red Relish	
Counter Burger	10.95
1/3 lb Beef, Provolone, Crispy Onion Strings, Lettuce Blend, Sautéed Mushrooms & Tomato, Sun-Dried Tomato Vinaigrette	
Taco Turkey	8.95
1/3 lb Turkey, Jalapeño Jack Cheese, Dried Cranberries, Lettuce Blend, Scallions & Spicy Sour Cream	
Unique Veggie	8.95
1/3 lb Housemade Veggie Patty, Red Onion, Organic Mixed Greens, Roasted Red Peppers, Sprouts & Dijon Balsamic	
Grilled Chicken	8.95
1/3 lb Grilled Chicken Breast, Gruyère, Organic Mixed Greens, Scallions, Tomatoes & Honey Mustard	
Mini Cheeseburgers	8.95
Plate of Four with Tillamook Cheddar, Pickles, Chopped Red Onion & Red Relish	

SIGNATURE BURGERS IN A BOWL

Garden Bowl	7.95
1/3 lb Protein of your choice, Organic Mixed Greens, Sliced Cucumbers, Tomatoes, Dijon Balsamic	
The Counter Cobb	9.95
1/3 lb Grilled Chicken Breast, Lettuce Blend, Danish Blue Cheese, Chopped Red Onion, Crumbled Bacon, Hard Boiled Eggs, Tomatoes & Dijon Balsamic	
	Add Avocado 1.00
	Add Housemade Guacamole 1.00
	Add Hot Wing Sauce .50
Southwestern	9.95
1/3 lb Beef, Lettuce Blend, Tillamook Cheddar, Jalapeños, Roasted Corn & Black Bean Salsa, Roasted Green Chiles, Scallions & Classic Caesar	
	Add Sun Dried Tomatoes 1.00
Mediterranean	9.95
1/3 lb Turkey, Lettuce Blend, Greek Feta, Black Olives, Sliced Cucumbers, Spicy Pepperoncini, Tomatoes & Tzatziki Sauce	
	Add Sauteed Mushrooms 1.00
Asian Veggie	9.95
1/3 lb Housemade Veggie Patty, Organic Mixed Greens, Carrot Strings, Chopped Red Onion, Grilled Pineapple, Roasted Red Peppers, Scallions, Ginger Soy Glaze & Peanut Sauce	
	Add Sauteed Mushrooms 1.00
Backyard Barbeque	11.95
1/3 lb Beef, Lettuce Blend, Horseradish Cheddar, Black Forest Ham, Chopped Red Onion, Coleslaw, Crispy Onion Strings, Scallions, Tomatoes, Country Buttermilk Ranch & Sweet BBQ Sauce	

BUILD YOUR OWN BURGER | FRESH 100% NATURAL ANGUS BEEF HORMONE AND ANTIBIOTIC FREE

HUMANELY
RAISED + HANDLED

STEP #1 Choose a Burger 1/3 8.95 2/3 10.95 1 lb 13.95 Burger weights AFTER cooking

- | | | |
|--|---------------------------------|---|
| <input type="checkbox"/> Beef | <input type="checkbox"/> 1/3 lb | <input type="checkbox"/> On a Bun |
| <input type="checkbox"/> Chicken | <input type="checkbox"/> 2/3 lb | <input type="checkbox"/> In a Bowl +1.00 |
| <input type="checkbox"/> Turkey | | <input type="checkbox"/> Lettuce Blend |
| <input type="checkbox"/> Veggie | <input type="checkbox"/> 1 lb | <input type="checkbox"/> Organic Mixed Greens |
| <input type="checkbox"/> Market Selection MP | | |

STEP #2 Choose a Cheese Extra Cheese 1.00

- | | | | |
|---|--|--|--|
| <input type="checkbox"/> Danish Blue Cheese | <input type="checkbox"/> Herb Goat Cheese Spread | <input type="checkbox"/> Jalapeño Jack | <input type="checkbox"/> Tillamook Cheddar |
| <input type="checkbox"/> Greek Feta | <input type="checkbox"/> Horseradish Cheddar | <input type="checkbox"/> Sharp Provolone | <input type="checkbox"/> Yellow American |
| <input type="checkbox"/> Gruyère | <input type="checkbox"/> Imported Swiss | <input type="checkbox"/> Soft Ripened Brie | <input type="checkbox"/> Market Selection MP |

STEP #3 Choose up to 4 Toppings Extra Toppings .50

- | | | | |
|--|---|---|--|
| <input type="checkbox"/> Bermuda Red Onion | <input type="checkbox"/> Grilled Onions | <input type="checkbox"/> Roasted Green Chiles | <input type="checkbox"/> Sliced Cucumbers |
| <input type="checkbox"/> Black Olives | <input type="checkbox"/> Grilled Pineapple | <input type="checkbox"/> Roasted Corn | <input type="checkbox"/> Spicy Pepperoncinis |
| <input type="checkbox"/> Carrot Strings | <input type="checkbox"/> Hard Boiled Eggs | <input type="checkbox"/> & Black Bean Salsa | <input type="checkbox"/> Sprouts |
| <input type="checkbox"/> Coleslaw | <input type="checkbox"/> Jalapeños | <input type="checkbox"/> Roasted Red Peppers | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Dill Pickle Chips | <input type="checkbox"/> Lettuce Blend | <input type="checkbox"/> Scallions | <input type="checkbox"/> Market Selection MP |
| <input type="checkbox"/> Dried Cranberries | <input type="checkbox"/> Organic Mixed Greens | | |

STEP #3.5 Premium Toppings 1.00 Per Selection

- | | | |
|---|--|--|
| <input type="checkbox"/> Applewood Smoked Bacon | <input type="checkbox"/> Chili | <input type="checkbox"/> Housemade Guacamole |
| <input type="checkbox"/> Avocado | <input type="checkbox"/> Fried Egg | <input type="checkbox"/> Sautéed Mushrooms |
| <input type="checkbox"/> Black Forest Ham | <input type="checkbox"/> Fried Onion Strings | <input type="checkbox"/> Sun-Dried Tomatoes |

STEP #4 Choose a Sauce Extra Sauce .50

- | | | | |
|---|---|---|---|
| <input type="checkbox"/> Apricot Sauce | <input type="checkbox"/> Ginger Soy Glaze | <input type="checkbox"/> Red Relish | <input type="checkbox"/> Sun-Dried Tomato Vinaigrette |
| <input type="checkbox"/> Basil Pesto | <input type="checkbox"/> Honey Mustard | <input type="checkbox"/> Roasted Garlic Aioli | <input type="checkbox"/> Sweet BBQ Sauce |
| <input type="checkbox"/> Chipotle Aioli | <input type="checkbox"/> Horseradish Mayo | <input type="checkbox"/> Russian Dressing | <input type="checkbox"/> Tzatziki Sauce |
| <input type="checkbox"/> Classic Caesar | <input type="checkbox"/> Hot Wing Sauce | <input type="checkbox"/> Spicy Sour Cream | <input type="checkbox"/> Market Selection MP |
| <input type="checkbox"/> Country Buttermilk Ranch | <input type="checkbox"/> Mayonnaise | <input type="checkbox"/> Steak Sauce | |
| <input type="checkbox"/> Dijon Balsamic Dressing | <input type="checkbox"/> Peanut Sauce | | |

STEP #5 Choose a Bun

- | | | |
|--|--|--|
| <input type="checkbox"/> Hamburger Bun | <input type="checkbox"/> Honey Wheat Bun | <input type="checkbox"/> Rustic Ciabatta |
| <input type="checkbox"/> Onion Bun | <input type="checkbox"/> English Muffin | <input type="checkbox"/> Market Selection MP |

STEP #6 Sign up to become a part of The Counter Culture and receive our monthly updates and exclusive offers.

- | | |
|---------------------------------|---|
| <input type="checkbox"/> Name: | <input type="checkbox"/> Date of Birth: |
| <input type="checkbox"/> Email: | <input type="checkbox"/> ZIP Code: |



BUILD YOUR OWN COCKTAIL \$8

OUR CUSTOM BUILT COCKTAILS ARE MADE WITH FRESH JUICES, PUREES AND SPECIALTY INGREDIENTS



THE COUNTER®

STEP #1 Choose a Spirit

- Skyy Vodka Tanqueray Gin El Jimador Tequila Bacardi Silver Rum

Premium Spirits (Add \$1)

- Kettle One Vodka Bombay Gin Patron Silver Tequila
 Myers's Dark Rum Capt. Morgan's Spiced Rum Belvedere Vodka

STEP #2 Choose a Style

- Served "Up" in a cocktail glass (Martini Style)
 Served In a Tall Glass over Ice (Lemonade Style)

STEP #3 Choose a Flavor Extra Flavors \$.50

- Mango Puree Fresh Mint (Mojito Style) Fresh Orange Juice
 Raspberry Puree Fresh Cucumber Pineapple Juice
 Strawberry Puree Fresh Jalapeño Cranberry Juice
 Passion Fruit Puree Fresh Kiwi Grapefruit Juice
 Peach Puree

STEP #4 Add an "Enhancer"

- Citronge .50 Grand Marnier 1.00 Amaretto 1.00
 X-Rated Liqueur .50 Kahlúa 1.00 Bailey's 1.00
 Blue Curacao .50

STEP #5 Add a "Spritz"

- Soda Tonic Sprite Spicy Ginger Soda

STEP #6 Add a "Garnish"

- Traditional Garnish Lime Wedge Cocktail Onion
 Lemon Wedge Lemon Twist Cherry
 Olive

Some of our cocktails are made with fresh sweet and sour

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BEVERAGE MENU

SIGNATURE COCKTAILS & ADULT MILK SHAKES

Root Beer Fizz Stoli Vanilla, Root Beer Schnapps & Ginger Ale Served with a Dollop of Whipped Cream, Chilled & Up	8.00
Creamsickle Stoli Vodka, Triple Sec, Orange Juice & Cream Served Chilled & Up	8.00
The Counter Dazzle Bombay Sapphire, Pineapple Juice, Ginger Ale, Lime juice & a Splash of Grenadine Served Up in a Sugar Rimmed Glass	8.00
Kool Breeze Patron Silver, Soda Water & a Splash of Grapefruit Juice, Rock	8.00
Original Sin Stoli Vodka, Apple Liqueur & a Splash of Lime Juice Served Chilled & Up	8.00
Simple Mojito Bacardi Rum, Lime, Mint Leaves, Sugar, Club Soda, Rocks	8.00
All American Shot of Jack Daniels & a Draft Beer	8.00
A Real Old Fashioned Maker's Mark, Club Soda, Orange Slice, Maraschino Cherry, Sugar, Rocks	8.00
Strawberry Smoothie Shake Strawberry Banana Milk Shake fortified w/ X Rated Fusion Liqueur	8.50
"Keoke" Coffee Shake Coffee Milk Shake made more interesting w/ Kahlúa	8.50
Spiced Apple Pie Shake Apple pie shake spiked with Captain Morgan's Spiced Rum	8.50
Build Your Own Adult Shake Add a Shot of any Spirit or Liqueur to your favorite Milk Shake or Malt	8.50

BEER

Draft	6.00
Blue Moon, Stella Artois	
Bottle	7.00
Amstel Light, Arrogant Bastard, Corona, Dos Equis, Dog Fish 90min IPA, Duvel, Heineken, Kona Fire, Rogue Dead Guy, Wyder's Pear Cider	

WHITE WINE

Chardonnay, Cambria Central Coast	10.50	36.00
Chardonnay, Chateau St. Jean Sonoma	8.50	32.00
Pinot Grigio, Ivan Tamas Livermore	8.50	32.00
Sauvignon Blanc, Oyster Bay New Zealand	7.50	28.00
Sparkling Wine, Mumm Cuvee Brut Napa	11.00	

RED WINE

Cabernet Sauvignon, Jekel Central Coast	7.50	28.00
Menage a Trois Folie a Deux, Napa	7.50	28.00
Pinot Noir, Castle Rock Alexander Valley	8.50	32.00
Shiraz, Toasted Head California	8.50	32.00
Zinfandel, Francis-Coppola California	8.50	32.00



THE COUNTER®

DESSERT LIST

DESSERTS

Apple Crumble	4.95
Caramel & Chocolate Brownie	4.95
Key Lime Pie	4.95
Oversize Chocolate Chip Cookie	2.95
A la Mode for all Desserts	1.75

FOUNTAIN

Float With Your Choice of Soda	4.25	
Shake or Malt	4.95	
Chocolate	Strawberry	Banana
Vanilla	Apple Pie	Coffee
Peanut Butter		

BEVERAGES

Fresh Iced Tea	2.50	
Voss Still or Sparkling Water	3.50	
Soda Free Refills	2.50	
Coke	Diet Coke	Sprite
Diet Sprite	Root Beer	Mr. Pibb
Orange	Lemonade	