



Mallards
CAFE & PUB

AT MT. HOOD GOLF COURSE

Welcome

**YOUR HAPPY PLACE
ON THE MOUNTAIN**





“

Golf is deceptively simple and
endlessly complicated; it
satisfies the soul and
frustrates the intellect.
It is at the same time
rewarding and maddening -
and it is without a doubt the
greatest game mankind has
ever invented.

”

ARNOLD PALMER





HOURS

DAILY

BREAKFAST
Coming Soon

LUNCH & DINNER
12pm - Close

Happy Hour

DAILY
4pm - 6pm

INDUSTRY NIGHT* MONDAY

12pm - Close

HAPPY HOUR PRICES

*MUST PRESENT OLCC CARD,
EMPLOYEE ID, FOOD HANDLERS
CERTIFICATE

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

*consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of foodborne illness,
especially if you have a medical condition

FOUNTAIN

FOUNTAIN SODA \$2

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer,
Mt. Dew, Starry, Lemonade, Iced-Tea

JUICE \$3

Apple, Orange, Cranberry, Pineapple,
Tomato, Grapefruit

COFFEE TEA CLUB SODA

\$2.50 Each

DESSERTS

\$9 Each

BANANA CREAM PIE

CHOCOLATE
FLOURLESS TORTE
(GF)

CHOCOLATE
CAMPFIRE S'MORE
LAVA CAKE

BURGERS

Served with fries

RESORT BURGER \$17

7oz. steakburger, your choice of cheese, lettuce, tomato, onion, pickle, on a toasted bun with resort sauce

SMOKED BEER CAN BURGERS \$19

7oz. steakburger, Rouge Stout sweet onion jam, steak sauce, Provolone cheese

VEGGIE BURGER \$17

housemade veggie burger patty, roasted red pepper & guacamole
(V)

MAIN ENTRÉES

BANGERS & MASH \$21

beef sausage & onion served with mash potatoes & brown gravy

MALLARD'S CLASSIC FISH & CHIPS \$24

hand-breaded alaskan black cod, served with our fries, tartar & lemon

STEAK FRITES \$25

hanger steak, housemade pan gravy, served with fries

ADOBO MUSHROOM TACOS \$15

seasoned & sauteed mixed mushrooms, corn tortillas, salsa, sour cream, radishes, cilantro & lime wedges
(V) (VG)



STARTERS

SWEET POTATO MINI TATER PUFFS \$7

served with chipotle ketchup
(V) (VG)

PARMESAN GARLIC WAFFLE FRIES \$7

served with sriracha ketchup
(V)

CAJUN SPICE DEVEILED EGG \$7

topped with crispy bacon & chive
(V) (GF)

MALLARDS WINGS

Six Wings \$8 | Nine Wings \$12 | Twelve Wings \$16
choice of buffalo, teriyaki, bbq, honey habanero & Korean garlic honey

HUMMUS PLATTER \$11

served with carrots, celery, cucumbers & pita
(V) (VG)

CRISPY FRIED BRUSSEL SPROUTS \$9

topped with crispy shallots & fresh herbs, served with house aioli
(GF)

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ON TAP

DOMESTIC \$6

IPAS \$7

CIDER \$7

Rotating Flavors on Tap
Ask Your Server for Details

HOUSE RED & WHITE WINE ON TAP \$7

BOTTLES & CANS

DOMESTIC \$5

Coors Light
Coors Original
Budweiser
Bud Light

IMPORTS \$6

Assortment May Vary

IPAS \$6

Assortment May Vary

HARD CIDER & SELTZER \$6

Assortment May Vary

BEER FLIGHTS

4 glasses of 3oz. pours of your choice for \$8
\$2 additional tastes

WINE FLIGHTS

2 reds & 2 whites for \$10
\$2 additional tastes

SHAREABLE

CHARCUTERIE PLATE \$19

a selection of cheeses,
summer sausage,
wine jam, dried fruits,
nuts & grapes, served
with sliced baguette

SANDWICHES

Served with fries

THISTLE GARLIC AIOLI BLT \$14

bacon, lettuce, tomato, house aioli
on toasted sourdough

THE PUTTING GREEN \$13

romaine lettuce, parmesan,
cracked black pepper,
tossed in caesar dressing & lemon,
wrapped in warm tortilla
Add chicken \$4

OREGON TRAIL BUFFALO WRAP \$14

crispy chicken tossed in buffalo sauce warmed
in a warm tortilla, with lettuce, cheddar
& cherry tomatoes

FOXGLOVE PULLED PORK SANDWICH \$15

housemade pulled pork, pickled red onion,
sharp Tillamook cheddar



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SOUPS & SALADS

HOUSEMADE CHILI Cup \$5 | Bowl \$7
served with cornbread
(V) (VG)

SOUP OF THE DAY Cup \$5 | Bowl \$7
served with breadsticks

HOUSE SALAD Small \$8 | Medium \$10
mixed greens, cherry tomatoes, red onion,
cucumber, croutons
(V)

PEAR, BERRY & WALNUT SALAD \$13
mixed greens, fresh pears & local berries,
candied walnuts with crumbled blue cheese
(V) (GF)

SUMMER TUNA & WHITE BEAN SALAD \$15
low sodium tuna, cooked white beans,
basil pesto, fresh herbs, greek yogurt,
butter lettuce
(GF)



Specially COCKTAILS

MALLARDS RUM CHOCOLATE \$11
rum, hot chocolate, Cointreau
& topped with whipped cream

BIGFOOT BOURBON MULE \$11
bourbon, ginger beer, lime juice, mint sprigs

BARLOW TRAIL BLACKBERRY COBBLER \$12
bourbon, blackberry preserves,
sweet & sour, seasonal fruits

FOXGLOVE FIZZ \$11
vodka, St-Germain, strawberry, grape,
lemon, sugar, sparkling wine

RIVERSTONE MARY \$11
vodka, tomato puree, lemon juice,
celery salt & black pepper

MALLARDS MOJITO \$12
rum, soda water with muddled lime,
sugar & fresh mint

PALMER SPICY PALOMA \$12
tequila, grapefruit juice,
simple syrup & Mexican spices

THISTLE LEMON DROP \$11
vodka, triple sec, simple syrup,
lemon twist

MULLIGAN MANHATTAN \$12
whisky, vermouth, bitters, cherry

PINECONE OLD FASHIONED \$12
bourbon, simple syrup, bitters,
orange twist & a cherry

PICANTE DE LA CASA \$13
tequila, agave syrup, lime
& Mexican spices

Happy Hour

Daily 4pm to 6pm

**\$1 off pints, wines by the glass
& well drinks**

MALLARDS WINGS

Six Wings \$6 | Nine Wings \$10 | Twelve Wings \$14
choice of buffalo, teriyaki, bbq,
honey habanero & Korean garlic honey

CRISPY FRIED BRUSSEL SPROUTS \$5

topped with crispy shallots & fresh herbs,
served with house aioli
(GF)

BRUSCHETTA \$4

toasted crostini, mozzarella, cherry tomatoes,
fresh basil, balsamic dressing

HAND BREADED ONION RINGS \$5

SWEET POTATO MINI TATER PUFFS \$5

served with chipotle ketchup (V) (VG)

PARMESAN GARLIC WAFFLE FRIES \$5

served with sriracha ketchup
(V)

CAJUN SPICE DEVEILED EGG \$5

topped with crispy bacon & chive
(V) (GF)

MAC & CHEESE BITES \$5

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