

SQUIRREL'S
TAVERN



CORVALLIS, OR
SINCE 1974

Brunch MENU

BISCUITS & GRAVY

BISCUIT SMOTHERED IN PORK SAUSAGE GRAVY.
MAKE IT VEGETARIAN WITH MUSHROOM GRAVY.

\$8

ADD AN EGG \$1

EXTRA BISCUIT \$1

CORNED BEEF HASH

CORNED BEEF HASH, POTATOES, GREEN ONIONS & BELL PEPPERS.

\$8

ADD AN EGG \$1

BISCUIT SANDWICH

EGG, BACON OR SAUSAGE PATTY, CHOICE OF CHEESE.

SERVED ON A BISCUIT.

\$7

POUTINE

SQUIRREL'S HOME-CUT FRIES, SMOTHERED IN GRAVY,

TOPPED WITH CHEESE CURDS.

(SERVED ALL DAY)

\$8

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Cocktail MENU

BLOODY MARY

VODKA, BLOODY MARY MIX, OLIVE JUICE, LIME, OLIVE & A PICKLE.

MIMOSA

CHAMPAGNE & ORANGE OR GRAPEFRUIT JUICE.

SPIKED LEMONADE

VODKA, LEMONADE, LEMON WEDGE.

MARTINI

GIN, DRY VERMOUTH & AN OLIVE. OR MAKE IT DIRTY.

HOT TODDY

WHISKEY, POURED OVER HOT WATER, WITH HONEY & A LEMON WEDGE.

IRISH COFFEE

'OREGON COFFEE & TEA' COFFEE & CAROLANS IRISH CREAM.

SQUIRREL DRIVER

VODKA & ORANGE JUICE.

MAKE ANY DRINK A DOUBLE FOR AN EXTRA \$5