



GRAIN STATION · BREW WORKS ·

OMELETS

*Served with Hashbrowns and Toast or Two Pancakes (g)
Substitute Fresh Fruit Add 2 (g)*

CALIFORNIA SCRAMBLE OMELET

Shrimp, Tomatoes, Onions,
Avocado and Cheddar Cheese 17.5 (g)

DENVER OMELET

Ham, Green Peppers, Onions and
Cheddar Cheese 16 (g)

HOBO OMELET

Breakfast Sausage, Green Peppers, Onions
and Cheddar Cheese 16 (g)

TURKEY, BACON AND AVOCADO OMELET

With Cheddar Cheese 17.5 (g)

SPINACH OMELET

Fresh Spinach, Mushrooms, Onions, Tomatoes
and Parmesan Cheese 16 (v,g)

TACO OMELET

Spicy Ground Beef, Green Peppers, Onions, Jalapeños,
Black Olives and a Blend of Cheeses with Salsa,
Sour Cream and Guacamole 17 (g)

VEGETARIAN OMELET

Mushrooms, Peppers, Onions, Tomatoes
and Cheddar Cheese 15.5 (v,g)

YOUR CHOICE OMELET

Bacon, Ham, or Breakfast Sausage
with Cheddar Cheese 15.5 (g)

HOME STYLE GRAVY

Choice of Spicy Chorizo Gravy (g) or Traditional Sausage Country Gravy

HOUSE MADE CHICKEN FRIED STEAK

Topped with Country Gravy
with Two Eggs, Hashbrowns and Toast 19

THE SOUTHWEST MESS

Spicy Ground Beef, Peppers, Onions, Roasted Corn and
Black Beans Mixed with Hashbrowns Served with
Chorizo Sausage Gravy, Two Eggs and Toast 17 (g)

COUNTRY SPECIAL

One Biscuit and Gravy Served with Two Eggs and Choice of Two
Strips of Bacon, or Two Sausage Links, or Country Sausage 14

BISCUITS & GRAVY

2 Biscuits 11.5 / 1 Biscuit 9

HASHBROWNS & GRAVY 9

THE MESS

Breakfast Sausage, Bacon, Ham, Mushrooms and Onions
Mixed with Hashbrowns Served with
Country Gravy, Two Eggs and Toast 17

CHICKEN & WAFFLE

Hand Breaded Chicken Breast, Belgian Waffle
with Country Gravy and Maple Syrup 17.5

BREAKFAST BASICS

*Served with Hashbrowns and Toast or Two Pancakes (g)
Substitute Fresh Fruit Add 2 (g)*

**#1 BACON, LINKS OR
COUNTRY SAUSAGE
& TWO EGGS** 14.5 (g)

**#2 TOP SIRLOIN
STEAK & TWO EGGS**
5oz 22 / 10oz 30 (g)

#3 TWO EGGS
10.5 (v,g)

**#4 HAM STEAK AND
TWO EGGS** 15 (g)

SPECIALTIES

HOUSE MADE CORNED BEEF HASH

Stout Braised Corned Beef, Fried Yukon Potatoes, Red and Green Peppers, Onions and a Stone Ground Mustard Sauce with Two Eggs and Toast 17.5

THE BENEDICT

Ham, Sausage or Bacon, and Two Basted Eggs on an English Muffin with a Roasted Red Pepper Hollandaise Sauce and Seasoned Yukon Potatoes 18 (g)

BREAKFAST BURRITO

Ham, Bacon, Breakfast Sausage or Spicy Ground Beef, Eggs, Onions, Green Peppers and Cheddar Cheese in a Flour Tortilla with Salsa, Sour Cream, Guacamole and Hashbrowns 15.5

HUEVOS RANCHEROS

Corn Tortillas, Black Beans, Corn, Red Peppers, Spicy Ground Beef, Two Eggs Sunny Side Up and Roasted Red Pepper Hollandaise Sauce with Salsa, Sour Cream and Guacamole 16.5 (g)

THE SKILLET

Ham, Breakfast Sausage or Cajun Sausage with Onions and Green Peppers, Hashbrowns and Cheddar Cheese with Two Eggs and Toast 15.5 (g)

FROM THE GRIDDLE

Make it a meal! Add Two Eggs and Choice of Two Strips of Bacon, or Two Sausage Links, or a Sausage Patty for 7, or Ham for 8

Add Fruit Compote and Whipped Cream 3.5

CHEESECAKE STUFFED FRENCH TOAST

Served with Berry Topping and Whipped Cream 13.5

TRADITIONAL FRENCH TOAST 11.5 (v)

CINNAMON ROLL FRENCH TOAST 13 (v)

BELGIAN WAFFLE 10 (v)

BUTTERMILK PANCAKES

Full Stack (3) 9 Short Stack (2) 7 (v)

BLUEBERRY PANCAKES

Full Stack (3) 11 Short Stack (2) 8 (v)

ON THE SIDE

BACON OR SAUSAGE

Full Order 8. Half Order 5 (g)

HAM STEAK 8.5 (g)

COUNTRY GRAVY

8oz 5

TWO EGGS 5 (v,g)

Substitute Egg Whites for 3

HASH BROWNS 6 (v,g)

SEASONED YUKON

POTATOES 6.5 (v,g)

CINNAMON ROLL

Traditional or Berry 8.5 (v)

**TOAST, BREAKFAST
BREAD OR BISCUIT** 4.5 (v)

FRESH FRUIT 7.5 (v,g)

COCKTAILS

BLACKBERRY SCREWDRIVER

Blackberry Puree, Orange Juice and Vodka 10

SCREWDRIVER

Orange Juice and Vodka 9

IMPERIAL PINT BLOODY MARY

Tomato Juice, Demitri's Seasoning, Vodka and Veggies 11

Add Bacon 4. Substitute Crater Lake Pepper Vodka Add 2

MARIONBERRY MIMOSA

Orange Juice, Marionberry Vodka and Sparkling Wine 11

MIMOSA

Orange Juice and Sparkling Wine 9

(v) Vegetarian by Request (g) Gluten Free by Request

We are not a gluten-free kitchen with separate equipment for (g) items. Additional charges may apply.

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

USDA recommends that burgers are cooked medium well or more.

Split Side Plate add 1. Split Entree add 2. • A 20% gratuity will be added to parties of 10 or more. • No Separate Checks on Parties 8 or Larger.



GRAIN STATION · BREW WORKS ·

STARTERS

BACON AND CHEDDAR RISOTTO BITES

Breaded in a Crispy Panko. Deep Fried with Ranch Dressing 12

(3) BLACKENED FISH OR SHRIMP TACOS

With Cabbage, Pico de Gallo and Cilantro Cream
Sauce in a Corn Tortilla 16.5 (g)

NOT YOUR AVERAGE NACHOS

Spicy Ground Beef, Cheddar Cheese, Pico de Gallo, Jalapeños
and Queso with Guacamole and Sour Cream.
Choice of Chips or Fries 16. Substitute Tater Tots Add 2 (v,g)

PULLED PORK FRIES

Jalapeños, Cheddar Cheese, Bacon and Apricot BBQ Sauce 17 (g)

ARTICHOKE DIP

Spinach, Sun Dried Tomatoes and a Blend of
Cheeses with Bread and Crackers 15.5 (v,g)

MOZZARELLA STICKS

House Made with Marinara Dipping Sauce 13 (v)

SHRIMP COCKTAIL 11 (g)

COCONUT SHRIMP

Deep Fried with a Sweet & Sour Berry Sauce 11.5

BEER BATTERED JALAPEÑO POPPERS

Hand Stuffed with a Blend of Cheeses 12 (v)

HUMMUS PLATE

With Crackers and Vegetables 9 (v,g)

PRETZEL STICKS

With a Three Cheese Dipping Sauce 11 (v)

BASKET OF FRENCH FRIES 8.5

Tater Tots or Sweet Potato Fries Add 2 (g)

SOUP OF THE DAY Cup 6.5/Bowl 9.5

SALAD

GORGONZOLA CHEESE STEAK SALAD*

Sirloin Steak, Gorgonzola Crumbles and Tomatoes and Mixed
Greens with Blue Cheese Dressing 5oz 23/10oz 32 (g)

SOUTHWEST CHICKEN SALAD

Diced Chicken, Roasted Corn, Black Beans, Corn Chips,
Tomatoes, Mixed Greens and Southwest
Ranch Dressing Small 14.5/Large 19 (g)

COBB SALAD

Diced Chicken, Bacon, Tomatoes, Gorgonzola Crumbles,
Avocado, and Hard Boiled Egg and Mixed Greens
with Ranch Dressing Small 14.5/Large 19 (g)

TACO SALAD

Spicy Ground Beef, Cheddar Cheese, Tomatoes,
Black Olives, Corn Chips and Mixed Greens with Sour Cream,
Guacamole and Salsa Small 14.5/Large 19 (g)

CHEF SALAD

Ham, Chicken, Hard Boiled Egg, American
and American Swiss Cheese and Mixed Greens
with Blue Cheese Dressing Small 14.5/Large 19 (g)

THE WEDGE

Iceberg Lettuce Wedge, Blue Cheese Crumbles, Bacon, Tomatoes,
Pickled Onions with Blue Cheese Dressing 12 (v,g)

HOUSE SALAD

Tomatoes, Cucumbers, Pickled Onions, Mixed Greens
and Croutons Small 8/Large 13.5 (v,g)

CAESAR SALAD*

Romaine Lettuce, Shaved Parmesan Cheese and Croutons
Tossed with Caesar Dressing Small 8.5/Large 14.5 (g)

Salads - Add Steak 9. Blackened Salmon* 9, Blackened Shrimp* 8. Diced Chicken Breast 7.*

SANDWICHES

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots (Make it Cajun .50), House or Caesar Salad or Cup of Soup Add 2*

GRILLED OR CRISPY CHICKEN SANDWICH

Bacon, Swiss Cheese, Lettuce, Tomato, Avocado
and Aioli on a Brioche Bun 17.5 (g)

PULLED PORK SANDWICH

Grilled Onions, Cheddar Cheese, Apricot BBQ Sauce
and Chipotle Mayonnaise on a Classic Bun with Slaw 18

PHILLY CHEESESTEAK

Grilled Onions, Green Peppers and Mushrooms with
American Swiss Cheese on a Hoagie 17.5

HOUSE MADE MEATLOAF SANDWICH

Grilled Onions, Tomato and Mayonnaise on Grilled Whole Wheat 16

GRILLED TURKEY & BACON

Swiss Cheese, Tomato and Mayonnaise
on Grilled Sourdough 16.5 (g)

BLAT

BLT with Avocado and Mayonnaise on Grilled Sourdough 17 (g)

HOUSE MADE FRENCH DIP

Grilled Onions and American Swiss Cheese
on a Hoagie with Au Jus 19

COWBOY PHILLY SANDWICH

Beef Brisket, Pepper Jack Cheese, Grilled Onions, Red Peppers,
and Chipotle Mayonnaise on a Brioche Bun with Slaw 18

HOUSE MADE REUBEN

Stout Braised Corned Beef, Sauerkraut, Swiss
Cheese, 1000 Island Dressing on Marble Rye 17.5

GRILLED OR CRISPY CHICKEN WRAP

Bacon, Cheddar Cheese, Lettuce, Tomato and
a Sriracha Ranch in a Flour Tortilla 16.5

CLASSIC CLUB

Triple Decker with Turkey, Bacon, Lettuce, Tomato
and Mayonnaise on Toasted Whole Wheat 18 (g)

BURGERS

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots (Make it Cajun .50), House or Caesar Salad* or Cup of Soup Add 2
Substitute Gardenburger (V) Add 1 or Beyond Burger (Vegan.) Add 3

HOUSE MADE CLASSIC BURGER*

4oz, House Ground Beef, American Cheese, Iceberg Lettuce, Tomato, Pickle, Raw Onion and 1000 Island Dressing on a Sesame Seed Bun 14.5/Double Burger 18.5 (g)

GRAIN THROWER BURGER*

Bacon, Pepperjack Cheese, Beer Battered Jalapeño Rings, Lettuce, Tomato and Hatch Pepper Aioli on a Brioche Bun 19

BACON CHEDDAR BURGER*

Cheddar Cheese, Lettuce, Tomato and 1000 Island Dressing on a Brioche Bun 19 (g)

GSBW BURGER*

Cheddar Cheese, Lettuce, Tomato, and 1000 Island Dressing on a Brioche Bun 16.5 (g)

MUSHROOM SWISS BURGER*

Sautéed Mushrooms, Lettuce, Tomato, Swiss Cheese and 1000 Island Dressing on a Brioche Bun 18 (g)

MAPLE BACON BURGER*

Bacon, Cheddar Cheese, Lettuce, Tomato and Maple Glaze on a Brioche Bun 18.5 (g)

WILDCAT BURGER*

Pepperjack Cheese, Grilled Onions and Red Peppers, Jalapeños, Lettuce, Tomato and Chipotle Mayo on a Brioche Bun 18 (g)

TERIYAKI BURGER*

Chicken or Beef, American Swiss Cheese, Pineapple, Ham, Lettuce, Tomato and Teriyaki Glaze on a Brioche Bun 18.5

PATTY MELT*

American Swiss and Cheddar Cheese, Tomato, and Grilled Onions on Marble Rye 17 (g)

BASKETS

FISH & CHIPS

Alaskan Cod in Our Own Beer Batter Served with French Fries, Slaw and Tartar Sauce 2-Piece 18 / 3-Piece 22

CHICKEN STRIPS

Served with French Fries, Slaw and Ranch Dressing 18

SEAFOOD COMBO

Alaskan Cod in Our Own Beer Batter, Coconut Shrimp, and Scallops Served with French Fries, Slaw and Tartar Sauce 24

ENTREES

Add Mini Salad - 3

HOUSE MADE MEATLOAF

With Brown Gravy
Served with French Fries and Slaw
Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables 21

SMOKY MAC & CHEESE

A Five Cheese Blend Tossed in Penne Pasta Under a Parmesan Crust 13/18.5 (V)
Add Steak* 9, Blackened Shrimp* 8, Diced Chicken 7, or Bacon 5

FETTUCCINE ALFREDO

Tossed in Alfredo Sauce with Garlic Toast 17 (V)
Add Steak* 9, Blackened Shrimp* 8, Diced Chicken 7, or Bacon 5

SEAFOOD FETTUCCINE

Shrimp, Scallops, Fish, Mushrooms and Onions Tossed in Alfredo Sauce with Garlic Toast 24

BBQ SUMMER SHRIMP

Black Beans, Sweet Corn and Diced Onion Served over Basmati Rice 21 (g)

HATCH PEPPER SALMON

Blackened Salmon with Hatch Pepper Aioli Sauce Served over Basmati Rice and House Vegetables 24 (g)

DIJON CHICKEN

Grilled Chicken Breast with Creamy Dijon Sauce Served over Spinach and Seasoned Yukon Potatoes 20 (g)

NEW YORK STEAK*

Served with French Fries and Slaw
Dinner (after 4pm) Served with Yukon Mashed Potatoes and House Vegetables 8oz 28 (g)

TOP SIRLOIN STEAK*

Served with French Fries and Slaw
Dinner (after 4pm) Served with Yukon Mashed Potatoes and House Vegetables 5oz 23 (g)

CHICKEN FRIED STEAK DINNER*

With Brown Gravy
Served with French Fries and Slaw
Dinner (after 4pm) Served with Yukon Mashed Potatoes and House Vegetables 21

DESSERT

BROWNIE SUNDAE

Chocolate Brownie, Vanilla Ice Cream, Topped with Chocolate and Whipped Cream 11

HARD ICE CREAM MILKSHAKE

Chocolate, Vanilla or Strawberry 9

SEASONAL DESSERTS & PIE BY THE SLICE

Ask Your Server. Price Varies

ICE CREAM

Hot Fudge or Caramel Sauce and Whipped Cream 7.5 (g)

PREMIUM ROOTBEER FLOAT 9

GROWLER FILLS • ORDERS TO GO • GIFT CARDS • MERCHANDISE

(V) Vegetarian by Request (g) Gluten Free by Request

We are not a gluten-free kitchen with separate equipment for (g) items. Additional charges may apply.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. USDA recommends that burgers are cooked medium well or more.

Split Side Plate add 1. Split Entree add 2. • A 20% gratuity will be added to parties of 10 or more. • No Separate Checks on Parties 8 or Larger.



GRAIN STATION • BREW WORKS •

OUR FLAGSHIP BEERS

HAYSTACK GOLD

A light, easy drinking golden ale. American 2-row malt and Cascade hops, and a short lager phase after primary fermentation imparts good flavor while keeping a light clean finish.

OG: 1.044 · ABV: 4.5 · IBU: 15 · 10oz 5 / 20oz 7.5

PITCHFORK PILSNER

Oregon Beer Awards
GOLD

Pilsner malt and late noble hop additions give this lager a grassy, floral aroma and a crisp clean finish.

OG: 1.051 · ABV: 5.1 · IBU: 30 · 10oz 5.75 / 20oz 8

WALNUT CITY RED

Brewed with 100% NW Cascade hops. Well balanced with fruity aromas, sweet malt, and a soft bitterness.

OG: 1.055 · ABV: 5.4 · IBU: 45 · 10oz 5.75 / 20oz 8

BET THE FARM IPA

A balanced IPA using whirlpool and dry hopping with Citra and Mosaic to provide a citrus fruit nose. German Munich malt gives a good body to compliment the hop aromas and bitterness.

OG: 1.065 · ABV: 7.0 · IBU: 65 · 10oz 5.75 / 20oz 8

GRAIN STATION STOUT

Conditioned and served on nitrogen. Full bodied and smooth finishing with roasted and chocolate notes.

OG: 1.060 · ABV: 6.2 · IBU: 20 · 10oz 5.75 / 20oz 8

*Flagship Beer Flights (4) 5 oz. Pours 13
Flights - Substitute Seasonal Add 1 Each
Seasonal Glass Prices May Vary*

**ASK YOUR SERVER OR CHECK OUR BOARD OR
WEBSITE FOR SEASONAL SELECTIONS**

GUEST BEERS & CIDERS

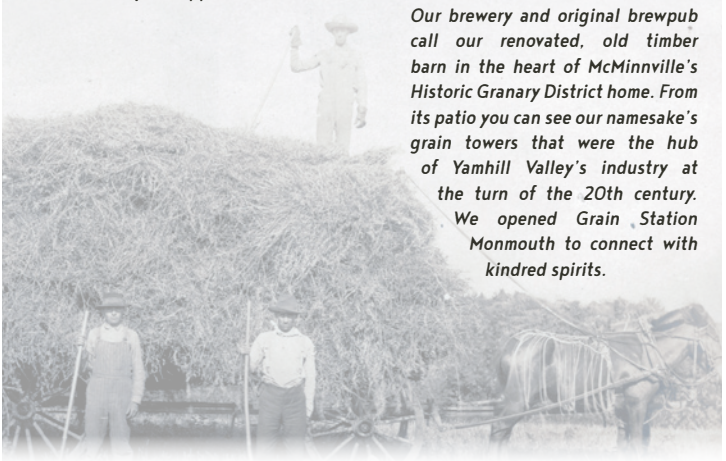
GLUTEN FREE IPA & SEASONAL BY THE BOTTLE

**ASK YOUR SERVER OR CHECK OUR BOARD
FOR GUEST CIDERS & SPECIALTY BEERS**

Bottle Prices Vary

The heart and soul of our beer is in the love, hard work and character that are the roots of Oregon's wine and farm country. We craft our beer in the spirit of our neighboring farmers, ranchers, and vintners who get their hands dirty every day, and we serve up meals to satisfy the appetite that comes with it.

Our brewery and original brewpub call our renovated, old timber barn in the heart of McMinnville's Historic Granary District home. From its patio you can see our namesake's grain towers that were the hub of Yamhill Valley's industry at the turn of the 20th century. We opened Grain Station Monmouth to connect with kindred spirits.



HOUSE WINE

CHARDONNAY 8

PINOT GRIS 8

RIESLING 9

BUBBLES 8

LOCAL

PINOT NOIR 10

MERLOT 8

CABERNET SAUVIGNON 8

SEASONAL WINE SELECTIONS BY BOTTLE & GLASS

SPECIALTY COCKTAILS

BLACKBERRY LEMON DROP

Citrus Vodka, Limoncello, Fresh Squeezed Lemons and Blackberry Puree 12

GS DARK AND STORMY

Meyers Dark, Rum and Ginger Beer 11

MAC-A-RITA

Tequila, Lemon, Lime and Triple Sec 11

PEAR TREE

Pear Vodka, St. Germaine, Fresh Squeezed Lime and Soda Water 11

IMPERIAL PINT BLOODY MARY

Vodka, Tomato Juice, Demitri's Seasoning, and Veggies 11. *Add Bacon 4*
Substitute Crater Lake Pepper Vodka Add 2

BLOOD ORANGE SPRITZER

Citrus Vodka, Sparkling Wine, Sprite and Blood Orange Puree 10.5

COUNTRY COOLER

Vodka Infused Sweet Tea and Lemonade 8.5

MIMOSA

Orange Juice and Sparkling Wine 9

NON-ALCOHOLIC

TAP SODAS 3.75

CLASSIC BOTTLED SODAS 4

JUICE 10oz 5

PREMIUM ROOTBEER FLOAT 9

MILK

Milk 10oz 4, 16oz 5

HOT TEA 3.75

HOT CHOCOLATE 4

COFFEE 3.75

HOT APPLE CIDER 4

