

BEER, WINE, CIDER & N.A.

Beer on Tap

Widmer Hefeweizen, Busch Light, Fort George Vortex IPA, Boneyard RPM & Seasonal Rotating Tap – ask your server what’s pouring!

Wine

Maryhill, Winemaker’s Red, Cabernet Sauvignon, Pinot Grigio, and Chardonnay

Cider

Strawberry Magic Ciderboys

Thirst Quenchers (non-alcoholic)

Ask your server what’s pouring today or which of our house drinks can be made ‘unleaded.’

SPECIALS

4:00pm - Close

* Available in The Cuz only

Taco **TUESDAY** *

Enjoy our Classic Taco for just 2.50 each, OR for \$1 more per taco, try any of our NEW street style tacos each served with onions, cilantro, and a lime wedge.

- Asada (grilled steak perfection)
 - Al Pastor (pork with a hint of pineapple)
 - Pollo (seasoned grilled chicken)
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WEDNESDAY Night Smash Burgers *

A 4 oz crispy SMASH patty, melted cheese, housemade bacon jam and our signature trail sauce, served with bottomless fries.

Single – 10 Double – 13 Triple – 15

Thirsty **THURSDAY** *

Enjoy great drink specials all night long—\$5 domestic drafts, \$6 craft pints, \$8 margaritas & mules, plus deals on pitchers, shots, and more.

Fish Fry **FRIDAY**

Beer-battered halibut, fried golden and served with crispy fries, lemon & tartar, plus your choice of cup of soup or side salad.

2-Piece – 18 or 4-Piece – 26

SATURDAY Night Prime Rib

A tender, slow-roasted prime cut, served with your choice of potato, seasonal veggies, and rich au jus, plus your choice of cup of soup or side salad.

8oz cut- 35 or 12oz cut- 42



The CUZ Saloon

2114 W 6th St,

The Dalles, OR 97058

(541) 298-2771

cousinsthedalles.com/cuz

The **GUZ** RISE & SHINE

Served ALL day!

Homestead Biscuits & Gravy *

Two biscuits with creamy country gravy and eggs over top. 15

Skillet Cornbread Benedict *

Cornbread base with smoked ham, poached egg and creamy herb gravy. 16

Gold Miners Burrito

Scrambled eggs, country potatoes, cheddar, sausage smothered in creamy herbed gravy. 15

Prospector's Cakes

Short stack of buttermilk pancakes, choice of meat (ham, bacon or sausage). 16

Campfire Hash *

Skillet of diced potatoes, onions, smoked sausages, peppers, cheddar and two eggs any style. 17

SALOON SUPPER

Served with your choice of fries, tater tots, potato salad, tossed salad, or soup.

Cowboy Crunch Sando

Our hand breaded country fried steak with crispy onions, cheddar cheese and mayo on a roll with fries. 16

Smoked Sausage & Peppers Hoagie

Grilled sausage, peppers, onions with a hot sweet mustard drizzle. 15

Ranch Hand Beef Dip *

Shaved roast beef, swiss, crispy onions on a toasted roll with au jus. 18

Campfire BBQ Chicken Sandwich

Grilled or crispy chicken on a bun with smoky bbq sauce, grilled onions. 16

Trail Boss Bacon Burger *

Cousins Burger with thick cut bacon, sharp cheddar, crispy onions and house made trail sauce. 18

SIDEKICK SNACKS

Cattleman's Steak Fingers

Hand Cut steak strips, lightly breaded and served with country gravy or chipotle aioli. 13

Sheriff's Sausage Bites

Smoked sausage coins served with sweet hot mustard. 12

Ranchero Loaded Tots

Skillet full of tater tots, topped with cheddar cheese, bacon, green onions & sour cream ranch. 12

Wanted Wagon Wheels

Fried pickle chips served with ranch. 10

SALOON SIPS

Snappy Tom Bloody Mary

Crafted with our secret recipe Bloody Mary mix, vodka, and a zesty medley of veggies—the perfect way to kick off your morning. 9.50

Sauza Rita

Sauza tequila and margarita mix muddled with a mix of lemons, limes & oranges. 10

Huckleberry Lemon Drop

44 North huckleberry vodka, lemonade, sweet & sour. 10.50

Elderflower Mule

Tito's vodka, St. Elder liqueur, ginger beer, lime & mint. 11

Uncle Arnie

Sweet Carolina sweet tea vodka & lemonade. 9

Cowboy 75

Bulleit Rye whiskey, champagne, lemon, honey syrup & dash of bitters. 10

Farmhouse Old Fashioned

Buffalo Trace bourbon, brown sugar simple syrup, orange & bitters. 12

Cherry City Tequila Sour

Hornitos Reposado, sweet & sour, cherry lime simple syrup & soda water. 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.