

BATES

STEAK HOUSE & SALOON INC.

YEE-HAW COCKTAILS

STRAWBERRY, PEACH OR MANGO DAIQUIRI

Light Rum, Triple Sec, Lime Juice and Your Choice of Strawberry, Peach, Or Mango Puree. Served on the Rocks!
Topped with Whip Cream. 🍷 8 Bucks

SAVE A HORSE RIDE A COWBOY

Tanqueray, Pisco, Fresh Mint, Lime, Lemon & Orange 🍷 8 Bucks

BLUE HAWAIIAN

Coconut Rum, Blue Curacao, Cream & Pineapple Juice 🍷 7 ½ Bucks

BAHAMA MAMA

Light Rum, Myers Rum, Malibu, Orange & Pineapple 🍷 9 Bucks

GREEN COWBOY

Watermelon Vodka, Midori, Sour & a Splash of 7 🍷 7 Bucks

BLUE KAMIKAZI

Citrus Vodka, Blue Curacao, & Lime Juice 🍷 7 Bucks

MOJITO

Bacardi, Fresh Muddled Mint and Lime & Soda Water 🍷 7 ½ Bucks

BATES CLASSIC COCKTAILS

BATES BLOODY MARY

Vodka, Homemade Mixer, Lemon, Lime, Celery, Olives, Onion & a Jumbo Shrimp! **Homemade Infused Jalapeno Vodka \$1 more** 🍷 8 Bucks

LYNCHBURG LEMONADE

Jack Daniels, Triple Sec, Sweet & Sour, and 7. Served in a Boot! 🍷 8 Bucks

BATES ROOT BEER FLOAT *Not for Kids!*

Vodka, Coffee Liqueur, Galliano, Cream & Cola 🍷 8 Bucks

NANA'S CHAMPAGNE COCKTAIL

Sparkling Wine, Raz and Vanilla Vodka, Cranberry Juice & 7. Served in a Wine Glass. Be Careful Cowgirls! 🍷 8 Bucks

COWGIRL PINK LEMONADE

Rum, Cranberry, Sweet and Sour, and a Splash of 7 🍷 7 Bucks

COFFEE KICKER

Fresh Brewed Organic Coffee and Topped with Whipped Cream

BATES SPANISH COFFEE

151 Rum, Myers Dark Rum, Orange & Coffee Liqueur 🍷 8 Bucks

ADULT HOT CHOCOLATE

Peppermint Schnapps & Hot Cocoa 🍷 6 Bucks

BEAR HUG & 2 SHOTS OF KISSES

Myers Dark Rum, Crème de Cocoa & Cinnamon 🍷 7 ½ Bucks

GUN RUNNER Irish Whiskey, Irish Cream, Coffee Liqueur & Cinnamon 🍷 7 ½ Bucks

ROYAL FLUSH

Crown Royal, Irish Cream, Coffee Liqueur & Cocoa 🍷 7 Bucks

MARGARITAS

All Margaritas Served in a "YEE-HAW" Boot!

LOADED GUN MARGARITA

Infused Jalapeno Vodka, Triple Sec, Pineapple & Sour 🍷 8 Bucks

CADILLAC MARGARITA

Patron, Patron Citronge, Sweet & Sour, and Lime Juice Shaken & Topped with Grand Marnier. 🍷 9 ½ Bucks

MANGO, PEACH OR STRAWBERRY MARGARITA

Tequila, Triple Sec, Lime Juice, & Fruit Puree 🍷 8 Bucks

BATES ORIGINAL MARGARITA *A True Treat!*

Our New Favorite! Hornitos Tequila, Fresh Squeezed Orange and Lime Juice, with a Splash of Simple Syrup. 🍷 9 Bucks

POMEGRANATE MARGARITA

Tequila, Pomegranate Liqueur, Triple Sec, & Sour 🍷 8 Bucks

TINI'S

All Martini's Served in a 8oz Martini Glass

LEMON DROP *An Everyday Treat!*

Citrus Vodka, Triple Sec, Sour 🍷 7 ½ Bucks

RASPBERRY LEMON DROP

Chambord, Citrus Vodka, & Muddled Lemon 🍷 8 Bucks

STRAWBERRY LEMON DROP

Strawberry Puree, Citrus Vodka, Triple Sec, & Sour 🍷 8 Bucks

OATMEAL COOKIE

Irish Cream, Butterscotch, Cinnamon & Jagermeister 🍷 7 ½ Bucks

CHOCOLATE TINI

Vanilla Vodka, Light Crème de Cacao & Chocolate Swirl 🍷 8 Bucks

ORANGE JULIUS

Tuaca, Orange Liqueur, Fresh Orange & Lime 🍷 8 Bucks

ROYAL COWBOY

Crown Royal, Kahlua, Chambord & Cream 🍷 8 Bucks

THE "DUKE" GIMLET *Big Al's Favorite!*

Tanqueray 10, Muddled Fresh Mint & Lime. 🍷 8 Bucks

OREGON APPLE

Pendleton Whiskey, Apple Pucker & Cranberry 🍷 7 Bucks

MANGO or PEACH COSMO

Vodka, Triple Sec, Mango, Lime Juice & Cranberry 🍷 7 Bucks

JAMIES CARMEL APPLE *A Customer's Receipt*

Vodka, Buttershots & Apple Pucker 🍷 7 Bucks

WATERING HOLE

PEPSI, DIET PEPSI, ROOT BEER SIERRA MIST, DIET SIERRA MIST, MOUNTAIN DEW, DR. PEPPER, ORGANIC COFFEE, BREWED ICED-TEA JUICE, REGULAR/SUGAR FREE RED BULL, STRAWBERRY LEMONADE & LEMONADE

APPETIZERS

BEEF SKEWERS... Choice Grade Steak. One with Our Secret Seasoning, One with Our Sweet and Spicy BBQ Sauce and One with Our Bates Teriyaki Sauce. **🔻 10 Bucks**

BACON WRAPPED PRAWNS... 5 Jumbo Prawns Wrapped with Hickory Smoked Bacon Cooked on a Skewer over an Open Flam. Served with Creole Mayo. **🔻 11 Bucks**

STUFFED MUSHROOMS... Buttons Filled with a Parmesan and Artichoke Dip Served Golden Brown. Topped with Homemade Hollandaise. **🔻 8 ½ Bucks**

BUFFALO WINGS... 10 Juicy Breaded Wings Bathed in Our Own Special Bad Ass Sauce. Served with Bleu Cheese and Celery Sticks. **🔻 10 Bucks**

New THE WAGON WHEEL... Bacon Wrapped Prawns, Stuffed Mushrooms, and Parmesan Garlic Steak Fries. **🔻 16 Bucks**

ARTICHOKE HEARTS... We Lightly Flour Artichoke Heart Quarters and Serve them Golden Brown. YUM! **🔻 9 Bucks**

GARLIC PARMESAN FRIES... A Mound of Our Thick Cut Steak Fries Tossed with Our Butter Garlic Sauce. Topped with Parmesan Cheese. **🔻 7 Bucks**

New THE SHOT GUN... Beef Skewers, Shrimp Scampi, Potato Skins, & Artichoke Hearts **🔻 20 Bucks**

PAN FRIED OYSTERS... 6 Pacific Ocean Oysters Lightly Breaded, Seasoned and Pan Fried to Achieve a Golden Brown Crisp Texture. Served with Tarter and Cocktail Sauce. **🔻 12 Bucks**

OYSTER SHOOTERS... A North Pacific Coast Oyster Topped with Our Bates Cocktail Sauce in a Shot Glass. **🔻 2 Bucks**
Add **Homemade Infused Jalapeno Vodka** for **🔻 1 Bucks**

OREGON CRAB CAKES... Delicious Crab Meat Mixed with Our Secret Ingredients Made into 3 Cakes and Served Golden Brown. Served with Creole Mayo. **🔻 10 Bucks**

TRI TIP SLIDERS... 2 Mini Buns Filled with Sliced Tri Tip. Served with Creole Mayo and Bates Secret Sauce. **🔻 7**
Add **🔻 2 Bucks** for each extra Slider.

BEAR MT. NACHOS **🔻 10 Bucks**

CUB MT. NACHOS **🔻 8 Bucks**

A Mountain of Chips Covered with Prime Rib, Cheese, Tequila Black Beans, Chopped Red Onions, Jalapenos, Fresh Salsa, Guacamole and Sour Cream

CHIPS & HOMEMADE SALSA **🔻 4 Bucks**

ADD GUACAMOLE **🔻 3 Bucks**

FRIED PRAWNS... Jumbo Prawns Fried in a Homemade Cajun Breading. Served with Cocktail Sauce & Limes. **🔻 10 Bucks**
Make Them **Coconut** **🔻 1 Buck** Make Them **Bad Ass** **🔻 1 Buck**

POTATO SKINS... Filled with Bacon and Cheese topped with Onion. Served with Sour Cream. **🔻 8 ½ Bucks**

MICRO BREWS

TRY OUR NEW BATES STEAKHOUSE “I PEE FREELY” (IPA)

Inquire with Your Server for other guest taps

Pounder **🔻 4 Bucks**

Big Boy **🔻 6 Bucks**

BOTTLED BEERS

MGD & Coors Light **🔻 3 ½ Bucks**

Black Butte Porter, Big Ski IPA, Corona, Heineken, Guinness & Kaliber (non-alcoholic) **🔻 4 Bucks**

WINES

	GLASS	½ LITER	LITER	BOTTLE
House Chardonnay, CA	\$5.50	\$14	\$25	
Sweet Cheeks Pinot Gris, OR	\$6.50	\$18	\$32	\$26
Oak Knoll Riesling, OR	\$6	\$16	\$30	\$24
Canyon Road White Zin, CA	\$5	\$12	\$23	\$20
Wycliff Brut Sparkling Wine	\$5	\$12	\$23	\$20

RED WINE BY THE GLASS

	GLASS	½ LITER	LITER	BOTTLE
House Merlot, CA	\$5.50	\$14	\$25	
House Zinfandel, CA	\$6	\$16	\$30	
Sweet Cheeks Pinot Noir, OR	\$8	\$20	\$38	\$32
Steakhouse Cabernet, WA	\$7	\$17	\$32	\$28

WHITE WINE BY THE BOTTLE

Seven Hills Riesling	Columbia Valley, WA	\$20
Firesteed Pinot Gris	Willamette Valley	\$22
Meriwether Pinot Gris	Willamette Valley	\$32
Rodney Strong, Chardonnay	Sonoma Valley	\$24
Canyon Road Chardonnay	CA	\$20
A by Acacia Chardonnay	CA	\$23
Sterling Sauvignon Blanc	Central Coast	\$28

RED WINE BY THE BOTTLE

Meriwether Pinot Noir	Willamette Valley	\$44
Montinore Estate Res Organic PN	Willamette Valley	\$35
Canyon Road Merlot	CA	\$20
Santa Ema Reserve Merlot	Maipo Valley	\$31
Sterling Vineyards Merlot	Napa Valley	\$46
Alamos Malbec	Argentina	\$24
Marques de Riscal Tempranillo	Spain	\$25
Jacob's Creek Reserve Shiraz	Australia	\$26
Louis Martini Cabernet	Sonoma Valley	\$28
Clayhouse Cabernet	Paso Robles	\$30
Angeline Cabernet	Sonoma	\$32
“BV” Beaulieu Vineyards Cab	Rutherford	\$44
Jordan Cabernet	Alexander Valley	\$79
Caymus Cabernet	Napa	\$99
Parducci Petite Sirah	CA	\$20
Cline Ancient Vine Zin	Contra Costa, CA	\$28
Steele Pacini Zinfandel	CA	\$30
Rosenblum Zinfandel	Paso Robles	\$38
Dancing Bull	Sonoma	\$26
Snap Dragon Red	CA	\$22
Chateau Lorane Marechal Foch Port	Oregon	\$28
Saginaw Blueberry 375ml	OR	\$22

CHAMPAGNE/SPARKLING WINE

Argyle Sparkling Wine	Willamette Valley	\$44
Veuve Clicquot Brut 375ml	Champagne, France	\$40
Dom Perignon 1999	Champagne France	\$199