



Pub Grub

Chef's Board \$15

Cured meats, hand selected cheeses, fruit, chutney, pub mustard, and pickles served on a wood plank with crackers.

The Ploughman \$11

Assorted cheeses and fruits, chutney, pickles, pub mustard, and hearty warm bread served on a wood plank.

Fried Brussels Sprouts \$11

Fried crispy on the outside, lightly salted and served on a garlic aioli sauce.

Chicken Wings \$14

Twelve big, beautiful wings fried to perfection and tossed in your choice of Buffalo, Bourbon BBQ, or Jalapeno Apricot sauce. Served with ranch and blue cheese with celery and carrot sticks. Half-Order: \$9

Mussels \$13

Cultured black mussels with mirepoix and marsala, served with a side of garlic bread.

Pub Mac \$9

Smokey cheese sauce with tender penne noodles, bacon, and seasoned bread crumbs.

Entrees

Creamy Sundried Tomato Pasta \$13

Orecchiette shells with delicately seared pancetta, topped with a sun-dried tomato cream sauce.

Jalapeno Pesto Linguine \$13

Linguine noodles tossed with a nutty pesto sauce, infused with flavorful but low-heat jalapenos and grilled chicken.

Pork Chop \$14

Fennel and cumin rubbed boneless pork chop, grilled to perfection. Served with fingerling potatoes topped with gorgonzola and apples.

Fish and Chips \$13

Two crispy battered fish filets served with our awesome keg fries, lemon, and house-made tartar sauce.

Extra piece of fish +\$3

Craft Ambassadors

Let our staff guide you through our daily specials, experimental cocktails, and latest beer additions. We are here to help you find your next great meal.

Salads

Make any salad a wrap in a flour tortilla

House Salad \$9

Mixed greens, tomato, cucumber, carrots and croutons and your choice of one of our house made dressings.

Half-Order: \$5

Caesar \$10

Crisp chopped romaine hearts tossed in a house made garlic Caesar dressing. Topped with croutons, parmesan, and lemon.

With chicken: \$13

Chicken Cobb \$13

Chopped romaine, grilled chicken, tomato, avocado, bacon, hard boiled egg and blue cheese crumbles served with blue cheese dressing.

Wilted Spinach Salad \$11

Served with apples, onions, and crumbled bacon with a warmed bacon vinaigrette.

Matty Q's Southwest Salad \$12

Romain, black beans, roasted corn, shredded chicken, avocado, topped with fried shoestring onions and BBQ ranch dressing.

Wedge \$9

The classic, a wedge of iceberg lettuce with bacon, tomato, cucumber, diced red onion and blue cheese dressing.

Keg Fries

Basket \$6

Crispy waffle cut fries tossed in seasoning salt and served with your choice of house made sauces.

Loaded \$10

Basket of keg fries loaded up with bacon, beer cheese sauce, sour cream and chives.

Nacho \$11

Waffle cut fries topped with black beans, spicy cheese, tomatoes, green onion, citrus sour cream and salsa.

Burgers & Sandwiches

Served with choice of keg fries, soup, house salad or broccoli bacon slaw.

Make any sandwich a wrap in a flour tortilla.

B.L.A.S.T. **\$10**

Thick cut bacon, lettuce, avocado, tomato and mayo on toasted sourdough.

Grilled Cheese **\$9**

Swiss, cheddar and gruyere on toasted sourdough.

Chicken Caesar Wrap **\$12**

Crisp romaine, grilled chicken, parmesan with caesar dressing in a warm flour tortilla.

Grilled Chicken Club **\$13**

Bacon, grilled chicken, black forest ham, cheddar, swiss, lettuce, avocado, tomato and mayo on toasted sourdough.

Portabella Mushroom Burger **\$12**

Marinated portabella mushroom, grilled with swiss cheese and served on a pub bun with wild greens and honey mustard dressing.

Pub Burger **\$12**

In-house double-ground local chuck, smash grilled to order with tomatoes, onions, pickles, lettuce, pub mustard and mayo.

Substitute chicken breast or a Beyond Meat Burger for an additional \$1.

Add Ons **\$1**

Grilled onions, cheese, mushroom, bacon, jalapeños.

Sauces & Dressings

All sauces are made in house with natural ingredients.

Blue cheese, Ranch, Thousand Island, Champagne Vinaigrette, Honey Mustard, Garlic Aioli, Cumin Citrus Crema, Bourbon Barbecue, Jalapeño Apricot, and Buffalo,

Soup, Sides & Extras

Soup	\$5 Cup / \$8 Bowl
Garlic bread	\$4
Bacon	\$4
Apple sauce	\$2
Broccoli bacon and slaw	\$4
Grilled chicken breast	\$4

Dessert

Bread pudding	\$5
Tillamook Udderly Chocolate Ice Cream	\$3

Pizza

14" of house made, hand-tossed dough, prepared brick-oven style with a variety of sauces and toppings, and our four cheese blend.

The Works **\$16**

Marinara sauce, salami, pepperoni, jalapenos, black olives, and wild mushrooms.

Chicken Piccata **\$16**

Lemon caper cream sauce, pulled chicken, red onion, artichokes, basil and fresh tomato.

Bourbon BBQ **\$16**

Marinara sauce, pulled chicken, red onions, and parsley topped with bourbon-infused BBQ.

Bianca **\$16**

Garlic alfredo, shredded chicken, fresh tomatoes, red onion and mushrooms..

Apple Gorgonzola **\$16**

Olive oil, caramelized onions, dried basil, rotating locally sourced apples, gorgonzola, aged balsamic glaze.

Beer Cheese **\$16**

Beer cheese sauce, shredded chicken, jalapenos, and bacon, topped with a swirl of sour cream.

The GOAT **\$16**

Marinara sauce, house-made sausage, caramelized onions, mushrooms, black olives, and chevre.

Margherita **\$14**

Marinara sauce, burrata cheese, basil, extra-virgin olive oil, salt, and pepper.

Build your Own **\$13**

Choice of sauce, cheese, and your choice of extra toppings.

Pizza toppings \$1 each

House made pork sausage, salami, pepperoni, shredded chicken, bacon, kalamata olives, black olives, red onions, tomatoes, jalapenos, artichokes, mushrooms.

Non-alcoholic Beverages \$2.50

Brewed Iced Tea

Soft Drinks - Lemonade, Coke, Diet Coke, Sprite, Fanta Orange, Barq's Root Beer, Cherry Coke, and Dr. Pepper. Honest Juice & Whole Milk available from the kids menu

Brewed Coffee - A single-origin selection locally roasted by North Fresh Coffee Roasters in Tigard. **\$3**