



### **Pub Snacks**

#### **Bavarian Soft Pretzel \$5**

A soft, buttery bavarian style pretzel lightly salted and baked to perfection. Add Beer Cheese \$3

#### **Fried Brussels Sprouts \$9**

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

**Loaded with Bacon and Blue Cheese Crumbles +\$3**

#### **Waffle Fries \$6**

Crispy waffle-cut fries tossed in seasoning.

#### **Loaded Fries \$10**

Waffle fries loaded up with bacon, beer cheese sauce, sour cream and green onions.

#### **Chicken Wings \$16**

Twelve big, beautiful wings fried to perfection and tossed in your choice of sauce: Buffalo | Stout BBQ | Jalapeno Apricot | Honey Dijon | Garlic Habanero | Dry-Lemon Pepper.

**Half-Order: \$9**

### **Pub Grub**

#### **Pub Mac \$11**

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

#### **Creamy Pesto and Chicken Linguine \$13**

Linguine noodles tossed with a creamy hazelnut pesto sauce, and grilled chicken. Served with a side of garlic bread.

#### **Spicy Chicken Pasta \$12**

Linguine noodles cooked in a creamy spiced alfredo tossed with fresh tomato, jalapeno, and grilled chicken

#### **Fish and Chips (2) \$14**

Golden beer-battered Atlantic Cod filets served with our crispy waffle fries, lemon, and house-made tartar sauce.

**Extra piece of fish +\$3**

### **Burgers & Sandwiches**

Served with choice of waffle fries, soup, house salad, apple slaw, or german potato salad.

Make any sandwich a wrap in a flour tortilla.

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

Applewood smoked bacon, lettuce, avocado, tomato and mayo on toasted sourdough.

Add Smoked Turkey \$2 | Grilled Chicken Breast \$4

#### **Stacked Grilled Cheese (v) \$10**

Mozzarella, Cheddar, Swiss, American blend with Parmesan crusted sourdough. Add Bacon \$1

#### **Patty Melt \$13**

Ground in-house local chuck and brisket burger on toasted parmesan sourdough, with sauerkraut, grilled onions, swiss cheese and thousand island dressing

#### **Portabella Mushroom Burger (v) \$12**

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

#### **Cajun Fried Chicken Sandwich \$13**

Topped with Pepper Jack cheese, lettuce, tomato, pickles, and Sriracha aioli.

#### **Pub Burger \$12**

Ground in-house local chuck and brisket, grilled to order<sup>(1)</sup>. Lettuce, Tomato, Onion, Pickle, House Sauce  
Cheese Options: Cheddar, Swiss, American, Pepperjack, Smoked Gouda, Bleu Cheese

#### **Stout BBQ Burger \$14**

6oz Burger Patty, topped with lettuce, tomato, pickle, fried onion rings, mayo, and smoked gouda cheese with a drizzle of Stout BBQ sauce.

#### **Marsala Mushroom Burger \$14**

6oz Burger Patty, dressed with a marsala wine reduction, grilled mushrooms, mayo, lettuce, and swiss

#### **Add Ons \$1**

Grilled onions, mushrooms, bacon, jalapeños, cheese. Substitute chicken breast or a Beyond Meat Burger for an additional \$1

### **Sauces & Dressings**

All sauces are made in house with natural ingredients.

Bleu Cheese, Ranch, Thousand Island, Balsamic Vinaigrette, Honey Mustard, Garlic Aioli, Stout BBQ, Jalapeño Apricot, Buffalo, Garlic Habanero, Honey Dijon Glaze, Zions Fry Sauce

## Salads

Make any salad a wrap in a flour tortilla

### House Salad \$5 | \$9

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

### Caesar \$10

Crisp romaine tossed in Caesar dressing. Topped with croutons, parmesan, and lemon. Add Chicken \$4

### Chicken Cobb \$13

Romaine, beer braised chicken, tomato, avocado, bacon, hard boiled egg and blue cheese crumbles served with blue cheese dressing.

### Matty Q's Southwest Salad \$12

Romaine, black beans, roasted corn, beer braised chicken, avocado, tomato, and cucumber topped with fried onions and BBQ ranch dressing.

## Soup, Sides & Extras

Soup	\$5 Cup / \$8 Bowl
Garlic Bread	\$4
German Potato Salad	\$4
Grilled Chicken Breast	\$4
Cajun Fried Chicken	\$6

## Desserts

Banoffee Pie	\$6
Caramel Apple Bread Pudding	\$6
Liege Street Waffle	\$5
Tillamook Ice Cream	\$3

## Non-alcoholic Beverages \$2.50

### Brewed Iced Tea

**Soft Drinks** - Lemonade, Coke, Diet Coke, Sprite, Fanta, Barq's Root Beer, Cherry Coke, Dr. Pepper.

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

## Tastes For Two

### Beer Flight Board \$24

Two seasonal sausages, ground and smoked in house with pretzel, beer cheese, and Castlevania Olives. Paired with 4 Beer Tastings.

Board for One - \$18

### Seasonal Charcuterie Board \$18-20

Ask your server for our daily offerings.

## Pizzas

14" of house made, hand-tossed dough, prepared in our brick oven.

### The Classics

### Cheese \$14

House-Made Marinara, Parmesan, Mozzarella, Smoked Gouda. Additional Toppings Below.

### Pepperoni \$16

Three Cheese Blend under a layer of premium pepperoni.

### Margherita \$16

Fresh pulled mozzarella, hand torn basil, olive oil.

### BBQ Chicken \$16

Stout BBQ Sauce with mozzarella, beer braised chicken, red onions, topped with cilantro.

### Artisan Pizzas \$19

#### The Works

Marinara Sauce, soppressata, pepperoni, jalapenos, black olives, and mushrooms.

#### Bianca

Roasted Garlic Alfredo, beer braised chicken, red onions, mushrooms, parmesan cheese.

#### Apple Gorgonzola (v)

Olive Oil, caramelized onions, locally sourced apple, gorgonzola, topped with an aged balsamic glaze.

#### The Terwilliger (v)

Basil Pesto Cream, mozzarella, black olives, red onion, artichoke hearts, mushrooms, drizzled with truffle oil.

#### El Diablo

Buffalo Sauce with mozzarella, beer braised chicken, red onion, blue cheese crumbles, and cilantro.

#### Spicy Italiano

Pesto Cream Base, soppressata, house-made fennel sausage crumbles, pickled sweet peppers, shallots, parmesan, and a hot pepper oil.

#### The GOAT

Marinara Sauce, house-ground sausage, caramelized onions, wild mushrooms, goat cheese topping.

### Additional Toppings

Pepperoni, Soppressata, Beer Braised Chicken, House-Ground Fennel Sausage, Bacon (\$2 each)  
Kalamata Olives, Black Olives, Jalapenos, Red Onion, Mushrooms, Artichokes (\$1 each)

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