



Pub Snacks

Bavarian Soft Pretzel \$6
Buttery hand-made Bavarian Style Pretzel.
Add Beer Cheese Sauce + \$3

Fried Brussels Sprouts \$11
Crispy fried with house made aioli
Loaded: Bacon | Blue Cheese Crumbles **+\$3**

Waffle Fries \$7
Seasoned waffle-cut fries with choice of sauce

Loaded Fries \$12
Bacon | Beer Cheese | Chives | Crema

Chicken Wings 12pc - \$17 | 6pc - \$9
Choice of: Buffalo | Stout BBQ | Jalapeno Apricot |
Honey Dijon | Garlic Habanero | Dry Lemon Pepper

Pub Grub

Seasonal Sausage Board \$18
2 Seasonal Made In-House Sausages | Bavarian
Pretzel | Sauerkraut | Castelvetrano Olives | Dijon
Mustard & Beer Cheese for Dipping

Cottage Pie \$17
House-Ground Chuck & Brisket | Roasted Root
Vegetables | Whipped Potatoes Topping | Garlic Bread

Fish and Chips - 3pc - \$18 | 2pc - \$15
Beer Battered Atlantic Cod | Lemon Tartar Sauce

Pub Mac n' Cheese Full - \$15 | Half - \$9
Beer Cheese Sauce | Buttered Breadcrumbs | Bacon

Creamy Pesto Chicken Pasta \$15
Pesto Sauce w/Oregon Hazelnuts | Fresh Seared
Chicken | Linguine Noodles

Caesar Chicken Wrap \$16
Tossed Crisp Romaine | Beer Braised Chicken |
Parmesan Wrapped in a 14" Tortilla

(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.

**No Substitutions please. Due to national shortages across our suppliers, quantities may be limited. No more than 4 split checks will be accepted under one party. Thank you for your understanding. **

Burgers & Sandwiches

Served with choice of waffle fries, soup, house salad,
tomato-braised kale, or german potato salad.

Aleworks Rueben \$16
Hot Seasoned Pastrami | 1000 Island Dressing |
Sauerkraut | Pickles

Bratwurst Sandwich \$16
Made in House Bratwurst | Sauerkraut | Dijon Aioli

Stacked Grilled Cheese (v) \$13
4 Cheese Blend | Parmesan Crusted | Add Bacon \$2

Turkey Club \$15
Sliced Smoked Deli Turkey | Crispy Bacon | Lettuce,
Tomato, Mayo

Portabella Mushroom Burger (v) \$14
Marinated Portabella | Fried Onions | Honey Mustard |
Mixed Greens

Cajun Fried Chicken Sandwich \$16
Spiced Deep-fried Chicken | Sriracha Aioli | Pepperjack
Cheese | Mixed Greens, Tomato, Pickles

The Patty Melt \$16
6oz House-Ground Burger | 1000 Island | Grilled
Onions, Sauerkraut, American & Cheddar Cheese

Pub Burger \$16
6oz House-ground Chuck & Brisket, cooked to order⁽¹⁾,
Lettuce, Tomato, Onion, Pickle, House Sauce
Cheese Options: Cheddar, Swiss, American,
Pepperjack, Smoked Gouda, Bleu Cheese

Stout BBQ Burger \$17
6oz House-Ground Burger Patty | Onion Rings | Stout
BBQ Drizzle | Smoked Gouda | Romaine, Tomato, Pickle

Marsala Mushroom Burger \$17
6oz House-Ground Burger Patty | Marsala Wine
Reduction | Glazed Mushrooms | Swiss | Romaine

Add Ons - \$1
Grilled onions, mushrooms, bacon, jalapeños, cheese.
Substitute seared chicken **\$1** | *Beyond Meat* Burger **\$4**

Sauces

All sauces are made in house with fresh ingredients.
Garlic Aioli, Stout BBQ, Jalapeño Apricot, Buffalo,
Garlic Habanero, Honey Dijon Glaze, Fry Sauce **+.50**

Salads

Make any salad a tortilla wrap with
choice of a side + \$3

Matty Q's Southwest Salad \$15

Black Beans, Corn, Cucumbers, Tomato | Fried Onions
Beer Braised Chicken | Stout-BBQ Ranch

Cobb Salad \$15

Romaine Mix | Bleu Cheese Crumbles, Tomato, Bacon,
Hard Boiled Egg, Beer Braised Chicken

Caesar \$10

Crisp Romaine | Parmesan | Garlic Croutons
Add Chicken \$3

House Salad Half \$5 | Full \$9

Mixed Greens | Tomato, Onion, Cucumber |
Choice of Dressing.

Dressings:

Bleu Cheese, Ranch, Thousand Island, Balsamic
Vinaigrette, Honey Mustard

Soup, Sides & Extras

Scratch-Made House Soup	\$5 / \$8
Garlic Bread	\$4
German Potato Salad	\$4
Tomato-Braised Kale	\$4
Seared Chicken Breast	\$4
Cajun Fried Chicken	\$6

Desserts

Banoffee Pie	\$8
Caramel Apple Bread Pudding	\$8
Rum-Buttered Banana Bread	\$8
Tillamook Seasonal Ice Cream	\$5
Liege Waffle	\$8
(Add Bourbon Apples +\$3)	

Non-alcoholic Beverages

Soft Drinks \$2.50

Brewed Iced Tea, Lemonade, Coke, Diet Coke, Sprite,
Fanta, Barq's Root Beer, Cherry Coke, Dr. Pepper.

North Fresh Coffee Roasters Drip Coffee \$3

Rotating Kombucha Tap \$6

Dealer's Choice Mocktail \$6

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Pizzas

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

[Pizza Oven closes 30 mins prior to restaurant close]

The Classics

Cheese \$16

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

Pepperoni \$18

Three Cheese Blend under a layer of premium
pepperoni.

Margherita \$18

Fresh pulled mozzarella, hand torn basil, olive oil.

Artisan Pizzas - \$21

The Works

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

BBQ Chicken

Beer Braised Chicken, Stout BBQ sauce, red onions,
cilantro

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.

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)**
Black Olives, Jalapenos, Red Onion, Mushrooms **(\$1 each)**