

Snacks

House Made Farmers Cheese \$4

Fresh Herbs, Lemon, Garlic Served with  
Sliced Baguette

Peanuts \$3

Lime Leaf, Dried Chili, Sea Salt

Garlic Fries \$7

Beer Battered & tossed in fresh herbs, garlic, malt  
vinegar, parmesan, parsley, sea salt

Brewery Fries \$5

Beer Battered with Sea Salt, Fresh Herbs

Warm Olives \$4

Marinated in Bay Leaf, Lemon, Dried Chili

Appetizers

Mezza Plate \$5/\$8

Hummus, Quinoa Tabouleh, Baba Ganoush,  
Tomato, Cucumber, Olive Relish, Pita

Poutine \$5/\$8

House-Cut Fries, Cheese Curds,  
Mother Lode Golden Ale Gravy

Dungeness Crab Dip \$9

Blended with Corn, Spinach, Green Chili,  
Sliced Baguette

Beef Shortrib Empanadas \$6

Rogue River Blue Cheese , Rojo Sauce

Meat & Cheese Plate \$14

House Pate, Fennel Salami, Linguisa Sausage,  
Manchego, Rogue River Blue, Fruit Chutney,  
Pickled Vegetable Relish

Mac & Cheese Sticks \$6

Smoked Tomato-Shallot Ragu

Grilled Chicken Wings \$9

Chili-Honey -Orange Glaze,  
Pickled Vegetable Relish

Fried Calamari \$8

Preserved lemon-caper remoulade

Soup & Salad

Soup of the Day \$4/\$6

Simple Field Green Salad \$5/\$9

Shaved Seasonal Vegetables, Cherry Tomatoes,  
Croutons, Balsamic Vinaigrette

Add Grilled Chicken or Tuna Salad \$5

\*Caesar Salad \$6/\$10

Roasted Garlic Crostini, White Anchovies,  
Shaved Parmesan , Classic Caesar Dressing

Add Grilled Chicken \$5

Baby Arugula Salad \$7/\$11

Hazelnut Finished Ham, Olives, Roasted  
Peppers, Manchego, Sherry Vinaigrette

Sandwiches

Served with brewery fries, soup or field greens

Tuna Salad Melt \$10

Local Albacore, Tomato, Gruyere Cheese on  
Sourdough or Wheat

Turkey & Avocado Panini \$9

Pepper Bacon, Gruyere Cheese, Chipotle Sauce  
on Ciabatta

Roasted Eggplant Parmesan Panini \$8

Fresh Mozzarella, Arugula, Marinara  
on Ciabatta

Grilled Linguisa Sausage \$9

Grilled Onions, Roasted Peppers, Pickled Mustard  
Relish on a Hoagie

BBQ Pork Sliders \$7

Glazed with **Organic Free Range** Red BBQ Sauce,  
Pickled Vegetable Relish

\*Sweet Briar Farms Burger \$9

House Ground Beef with Lettuce, Tomato, Red  
Onion, Aioli on a Brioche Roll  
(Or Sub a Chez Gourmet Oregon Veggie Patty)

Add Organic Free Range Red BBQ, Pepper Bacon  
& Tillamook Sharp Cheddar \$2

Add Rogue River Blue, Caramelized Onions  
& Chipotle Sauce \$2

Add Hazelnut Finished Ham, Roasted Peppers, Manchego \$

Entrees

Halibut Fish & Chips \$15

Hop Monkey IPA Beer Battered with Pickled  
Vegetable Relish & Lemon-Caper Remoulade

Beef Shortrib \$16

Braised in Space Stout with Roasted Shallots,  
Potato Gnocchi, Sautéed Greens, Rogue River Blue  
Cheese Sauce

Grilled Paillard Chicken Breast \$14

Baby Herb potatoes, Asparagus, Lemon-Caper-  
Tarragon Beurre Blanc

Craft Beers

SEE TABLE MENU FOR DESCRIPTIONS:

PINT	\$4.25
GLASS	\$3.25
SAMPLER TRAY	\$10.00
PITCHER	\$14.00

BEER TO GO

QUART (2 pints)	\$7.50
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

ASK YOUR SERVER ABOUT OUR GROWLER CLUB,  
BUY 9 GET THE 10<sup>TH</sup> FOR A BUCK!!

Beverages

SOFT DRINKS, (COKE PRODUCTS)	\$2.50
PORTLAND ROASTING COFFEE	\$2.00
ICED TEA or HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.50
SAN PELLEGRINO LIMONATA	\$2.50

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.  
Don't forget our Happy Hour-3pm to 6pm and 9pm to close daily. See table top menu for details.