

Our food is made from scratch (with few exceptions). It may take time, as the best things do.

We invite you to relax & enjoy a beer. | 20% gratuity applied to parties of 8 or more.



## Shareables

Bavarian Soft Pretzel	\$6
Buttery and warm Bavarian Style pretzel served with Mustard	
<b>Add Beer Cheese +\$3</b>	
Fried Brussels Sprouts	\$11
Lemon-herb seasoned with House made Garlic Aioli	
<b>Loaded</b> with bacon and bleu cheese crumbles +\$3	
Pub Wings	8pc - \$14
Served with Bleu Cheese dressing, Carrot and Celery Sticks	
Tossed in your choice of : Buffalo   Stout BBQ   Chipotle Cilantro	
Dry Lemon Pepper   Tangy Sweet Thai Chili	
Waffle Fries	
Platter of delicious seasoned waffle fries, done up how you like them.	
Simply seasoned	\$7
Side of beer cheese	\$10
Loaded - bacon, crema, beer cheese & chives	\$12

## Pub Specialties

Pub Mac & Cheese	\$15 full   \$9 half
Beer Cheese Base   Bacon   Breadcrumbs	
Fish & Chips	2pc \$20   3pc \$24
Atlantic Cod   Ale Works <i>Bet it all on red</i> Beer Batter   Tartar Sauce	
Waffle Fries	
Pesto Linguine	\$16
Bright & Refreshing Basil Pesto   Cherry Tomatoes   Parmesan	
Add Seared Chicken +\$4   Marinated Steak +\$6	

## Salads & Soup

Caesar Salad	\$11   \$6
Crisp Romaine   House Caesar   Parmesan   Croutons	
Summer Berry Salad	\$17
Mixed Greens   Goat Cheese   Roasted Fennel and Strawberries	
Rye Croutons   Strawberry Balsamic Vinaigrette	
House Salad	\$10   \$5
Mixed Greens   Tomato   Onion   Cucumbers	
Seasoned Croutons   Choice of Dressing	
Add Seared Chicken +\$4   Marinated Steak +\$6	
Soup of the Moment	\$ varies
Rotating chef's creation to warm you from the inside out.	
Peasant's Plate	\$14
Soup of the Moment   Half House Salad   Fresh Bread	

All our dressings are made in house with fresh ingredients. Two selections included with entrées.

Dressings: Bleu Cheese, Buttermilk Ranch, Honey Mustard, Thousand Island, Honey Balsamic Vinaigrette,

GREAT BEER IN HERE!

Use the QR code to view the list on Untappd & rate your favorites.



A printed menu with descriptions is also available, ask your server.

Taster Tray - 4 x 5 oz: \$9

Guest taps - \$7.

## Burgers & Sandwiches

All pub burgers are prepared with 6 oz. of chuck & brisket, fresh ground in house. All burgers and sandwiches are served with Waffle Fries, Side Salad or Soup. Add Cheesy Broccoli +\$1.

Classic Pub Burger*	\$17
House sauce   Lettuce   Tomato   Pickle   Onion	
Choice of: Cheddar   Swiss   Pepper Jack   American   Gouda	
Stout BBQ Burger*	\$18
BBQ Sauce infused with our <i>Stout Scout Stout</i>   Gouda	
Onion Ring   Lettuce   Tomato   Pickles   Mayo	
Aloha Burger*	\$18
Grilled Pineapple Marinated in Teriyaki   Swiss	
Lettuce   Tomato   Onion   Aioli	
Brewmaster's Wrap	\$17
Seared Chicken   Romaine   Caesar Dressing   Parmesan	
Cajun Chicken Sandwich	\$18
Hand-breaded fried chicken with Cajun spice	
Pepper Jack   Sriracha aioli   Tomato   Pickle   Greens	
Grilled Steak Sando	\$18
Marinated Steak   Grilled Onion   Roasted Red	
Peppers   Pesto   Mozzarella   Greens	
Roast Veggie Sandwich	\$16
Bell Pepper   Onion   Zucchini   Pesto   Swiss   Greens	
The Hero Sandwich	\$18
Genoa Salami   Turkey   House-Pickled Sweet Peppers	
Swiss cheese   Aioli   Lettuce   Tomato	

Add Bacon + \$2 | Sub Gluten Free Bun +\$3

Ask your Server for  
Kid's Food & Drink Menu!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed; please tell your server if you have allergies or sensitivities. | (Jun, 2024)

All items subject to availability. 20% gratuity applied to parties of 8 or more.

## The Pizza Section

Our dough is fermented through a slow rise, hand formed and baked in our brick oven. Prepared in 14" or 10" to suit your appetite or desire to share. Ask about Specials.

	14"	10"		14"	10"
Cheese Pizza	\$22	\$18	Pepperoni Pizza	\$24	\$20
Marinara Sauce   Mozzarella   Parmesan cheese			Marinara Sauce   Pepperoni   Mozzarella   Parmesan cheese		
Margherita Pizza	\$23	\$19	Pig n' Peppers	\$27	\$23
Marinara Sauce   Fresh-pulled Mozzarella   Basil   Olive Oil			Marinara Sauce   House-made Fennel Sausage   Onion Roasted Red Peppers   Jalapeno		
Apple Gorgonzola (v)	\$27	\$23	The Butcher	\$27	\$23
Olive Oil   Caramelized Onion   Apples   Gorgonzola Balsamic Drizzle			Marinara Sauce   Pepperoni   House-made Fennel Sausage Genoa Salami   Bacon		
Allium Asparagus (v)	\$27	\$23	The GOAT	\$27	\$23
Garlic Cream Sauce   Asparagus   Confit Garlic Red Ale Caramelized Onions   Hot Honey Drizzle			Marinara Sauce   House-made Fennel Sausage   Mushrooms Caramelized Onion   Chèvre		
			Spicy Italiano	\$27	\$23
			Pesto Cream   Genoa Salami   House-made Fennel Sausage Pickled Sweet Peppers   Shallots   Roast Chili Sauce		
			Roasted Garlic Chicken	\$27	\$23
			Garlic Cream Sauce   Red Ale Caramelized Onions   Fresh Onion Seared Chicken   Mushrooms		

### Additional Toppings

Pepperoni, Genoa Salami, Grilled Chicken, House-made fennel sausage, Bacon (+\$2 each) | Black olives, Pineapple, Jalapeños, Fresh Onion, Mushrooms (+\$1 each)

## Libations

We offer 20 taps of craft beer, made on our 10-barrel brewhouse on Main Street in Tigard, or the 3-barrel brewery here in Sherwood, which we use for small-batch and experimental brews.

Thirsty for spirits? We carry local distilleries who share our passion for craft. The quality is unbeatable and, let's be honest, it's WAY more fun to work with local producers. We make all of our cocktails with **fresh-squeezed** juices & keep the kitchen busy making specialty syrups. We're not talking your Grandma's martini! (Unless she drank a stiff Manhattan, in which case, maybe we are. Go Grandma!)

### Blackberry Margarita

Tequila | Gran Gala  
Lime Juice | Blackberry Syrup

### Rose City Mojito

Rose City Rum | Lime Juice  
Muddled Mint and Lime | Soda

### Prickly Pear Sour

Burnside Bourbon | Lemon  
Prickly Pear Syrup

### Elderflower Collins

Empress Indigo & Elderflower Rose Gins  
Lemon Juice | Soda

### Basil Lemon Drop

Portland Potato Vodka | Simple syrup  
Muddled Basil | Lemon Juice

### Peach Old Fashioned

Grilled Peach infused Broken Top Bourbon  
New Deal Ginger Liqueur | Select Bitters

Thirsty for more or just prefer your bourbon neat? View the full spirits list on our website:



## Wines We Love

We cultivate relationships with small producers and distributors to find unique values that pair beautifully with our chef's menu.

5 oz glass / bottle

Battle Creek Cellars - 2021 Chardonnay "Unconditional"	\$10 / \$36
Bernard Griffin - 2022 Sauvignon Blanc	\$10 / \$36
Flama d'Or - Cava Brut (Spain)	\$8 / \$24
Parra Wines - Sparkling Rose of Pinot Noir	\$9 / \$34
Battle Creek Cellars - 2021 Pinot Noir "Unconditional"	\$10 / \$38
Brittan Vineyard - 2018 Willamette Valley Syrah	\$14 / \$54
Foris Wine - 2018 Merlot	\$10 / \$36

## Non-alcoholic beverages

Soft drinks	\$3
Coke, Diet Coke, Ginger Ale, Sprite, Barq's Root Beer, Lemonade	
Tea Selection	\$4
British Brunch, Lord Bergamot Dandy Detox, Peppermint Leaves House - Brewed Iced Tea	
Organic Chocolate Milk	\$2
Happy Mountain Kombucha	\$6
Hopped Huckleberry, Dragon Fruit, Lavender White Tea.	
Horizon Juice Boxes	
Free to well-behaved children	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed; please tell your server if you have allergies or sensitivities. | (Jun, 2024)