



Burgers & Sandwiches

Served with choice of waffle fries, soup, or house or Caesar salad.

After 4pm: Choices above plus Mashed Potatoes

+ \$3 for split plates

Pub Burgers

6oz of chuck & brisket, fresh ground in-house & cooked to order*

- **Classic Pub Burger** - House sauce, lettuce, tomato, pickle, onion. *Choice of:* Cheddar, Swiss, Pepperjack, American, Smoked Gouda **\$17**
- **Stout BBQ** - Onion rings, Stout BBQ sauce, mayo, smoked gouda, lettuce, tomato, pickle **\$18**
- **Marsala Mushroom** - Sweet marsala glazed mushrooms, lettuce, mayo and swiss cheese **\$18**

Sub our house Veggie patty (GF, contains nuts) or GF bun **+\$3**

Aleworks Rueben

Hot corned beef, swiss, 1000 Island dressing, sauerkraut, pickles on rye **\$16**

Bratwurst Sandwich

Traditional German Bratwurst, made in house, with Sauerkraut & mustard **\$17**

Cajun Chicken Sandwich

Spicy deep-fried chicken breast, Sriracha aioli, pepper jack, lettuce, tomato, pickle **\$18**

Schnitzel Sandwich

Crisp pork cutlet, citrus tomato, romaine & Dijon mustard on a pub roll **\$16**

Flame-Grilled Veggie Sandwich (v)

Grilled red pepper, onion & zucchini with mixed greens, swiss cheese and pesto spread **\$15**

Turkey Club

Sliced deli turkey, crispy bacon, lettuce, tomato, mayo **\$16**

Brewmaster's Wrap

Grilled chicken, crisp romaine & parmesan with house Caesar dressing **\$16**

Stacked Grilled Cheese (v)

Cheese blend on parmesan-crusting sourdough. Add bacon **+\$2** **\$13**

Seasonal Specials

A collection of fare to celebrate the season and the seasonal bounty of the Pacific Northwest.

Black Truffle Schnitzel

Juicy pork cutlets basted with truffle butter and sautéed to a golden crisp. Served with choice of side salad, soup, waffle fries or root veggies. **\$18**

Stout Scout Stew

A hearty bowl of barley, chuck, and root veggies in a stew of beef broth and Stout Scout Stout. Served with garlic bread **\$14**

Beef Stroganoff

Tender bits of brisket simmered in a creamy mushroom base tossed with wide-egg noodles **\$16**

Craft Lives Here

We believe that Craft brings people together, whether it be brewing, carpentry, needle-work, music or simply storytelling around a fire with friends. Whatever your Craft, we intend for this to be a place where our community can grow closer and enjoy each others' company.

Whether you pair our fresh ground burgers, house sausages, and scratch pizzas with one of our beers or enjoy a cocktail that has no business being so amazing in a brewpub, we hope you'll settle in and relax. Cheers!

We craft from scratch with fresh ingredients, quantities may be limited.

No more than 4 checks will be accepted under one party.

20% gratuity added to parties of 8 or more & unsigned tabs.

Thank you for your understanding.

Sharable Plates

Enjoyed in a group or alone – a satisfying snack to go with your delicious beer.

Cooper Mountain Sausage Board

Two sausages, made by our chef, with a Bavarian soft pretzel, sauerkraut & Castelvetrano olives. Served with mustard & beer cheese **\$22**

Fried Brussels Sprouts

Famously delicious lemon-herb seasoned brussels on a bed of garlic aioli **\$11**

Loaded with bacon and bleu cheese **+\$3**

Bavarian Soft Pretzel

Buttery hand-made Bavarian Style pretzel served with mustard **\$6**

Add Beer Cheese **+\$3**

Pub Wings

Choice of Buffalo | Stout BBQ | Chipotle Honey | Sweet Fire Thai | Garlic Habanero | Dry Lemon Pepper **12pc: \$18**
6pc: \$10

Waffle Fries

Platter of delicious seasoned waffle fries, done up how you like them:

- Simply seasoned **\$7**
- Side of beer cheese sauce **\$10**
- Loaded - bacon, crema, beer cheese & chives **\$12**

Pub Fare

Classic dishes at home in any pub.

Cottage Pie

An English classic. House-ground brisket & root vegetables in gravy, whipped potato topping and served with garlic bread. **\$17**

Jägerschnitzel

Juicy pork cutlets, fried golden brown and dressed with mushroom gravy. Served with choice of side salad, soup or waffle fries. A German pub tradition. **\$18**

Fish & Chips

Atlantic Cod fried in our own Bet it all on Red beer batter with lemon tartar sauce, served with seasoned waffle fries **3pc: \$18**
2pc: \$15

Pub Mac n Cheese

Cavatappi tossed in beer cheese sauce, bacon & buttered bread crumbs **full: \$15**
half: \$9

Italian Sausage Mac n Cheese

House-ground Italian sausage, roasted red peppers, roasted garlic & our beer cheese sauce over cavatappi noodles **\$18**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. (v) indicates vegetarian dishes. Tell us if you have allergies, not all ingredients may be listed. Ask your server for gluten or dairy free choices. (3/24)

14" Handmade Pizzas

Our dough is made fresh in house, hand formed and prepared in our brick oven. Plenty for one, enough for more.
 [Pizza Oven closes 30 minutes prior to restaurant close.]

Cheese (build your own)

House-made marinara sauce, mozzarella, provolone, cheddar, parmesan **\$25**
 Build your own with additional toppings below.

Pepperoni

Premium pepperoni on house-made marinara & 3-cheese blend **\$25**

Margherita (v)

Fresh pulled mozzarella, hand torn basil, olive oil **\$25**

The Butcher

Marinara, soppressata, pepperoni, house-made fennel sausage, bacon **\$27**

Additional Toppings

Pepperoni, Soppressata, Grilled Chicken, House-made fennel sausage, Bacon **+\$2 each**
 Black olives, Jalepenos, White Onion, Mushrooms **+\$1 each**

Pig n Peppers

Marinara, roasted red peppers, onions, house-made fennel sausage, jalapenos **\$27**

Apple Gorgonzola (v)

Olive oil, caramelized onions, apples, gorgonzola with aged balsamic glaze **\$27**

The Terwilliger (v)

Basil pesto cream, black olives, pickled onion, artichoke, mushrooms, drizzled with truffle oil **\$27**

Spicy Italiano

Basil pesto cream, soppressata, house-made fennel sausage, pickled sweet peppers, shallots, hot pepper oil **\$27**

The GOAT

Marinara, house-made fennel sausage, caramelized onions, cremini mushrooms, goat cheese topping **\$27**

Greens

Honey Roasted Root Veg Salad (v)

Mixed greens with seasonal root vegetables tossed with goat cheese and candied walnuts drizzled with our honey balsamic dressing **\$13**

Cooper's Chopped Salad

Chopped romaine with grilled chicken, tomatoes, cucumbers, bacon, & blue cheese crumbles. Tossed in house 1,000 Island dressing. **\$14**

Caeser (v)

Crisp romaine, parmesan, garlic croutons, house-made dressing* **\$11**

House Salad (v)

Heritage Blend greens with tomato, cucumber, onion, & choice of dressing **full: \$10 half: \$5**

Add: Seared Chicken Breast **\$4** | Cajun Fried Chicken **\$6**
 Steak **\$6**

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

Sauces: Garlic Aioli, Stout BBQ, Sweetfire Thai Chili, Buffalo, Garlic Habanero, Chipotle Honey, Fry Sauce

All our dressings & sauces are made in house with fresh ingredients. Two selections included with entrées. Extra orders **+\$.50**

Soups, Sides, & Extras

Public House Scratch Soup

Fresh recipes available daily. **bowl \$8 | cup \$5**

Toasted Buttery Garlic Bread

\$4

Roasted Root Vegetables

\$4

Seared Chicken Breast

\$4

Cajun-fried Chicken Breast

\$6

Mashed Potatoes (available after 4pm)

\$4

Desserts

Rotating House Dessert

A revolving selection of delectable sweets **\$Market**

Homemade Skillet Cookie

Warm and gooey, fresh from the oven. **\$8**

Top with vanilla ice cream **+\$3**

Two Scoops of Ice Cream

Home-made flavor of the moment or Tillamook Vanilla Ice Cream. **\$5**

Drinks for everyone

Soft Drinks

Brewed Iced Tea, Lemonade, Coke, Diet Coke, Sprite, Fanta, Barq's Root Beer, Cherry Coke **\$3**

Bottled Happy Mountain Kombucha

Dragon Fruit, Hopped Huckleberry, White Tea Lavender **\$6**



North Fresh Coffee

Medium roast drip coffee fresh roasted in Tigard by North Fresh Coffee Roasters. **\$3**

Smith Tea Maker

A fresh, hot pot of loose leaf tea. Choice of British Brunch, Lord Bergamot, Dandy Detox, or Peppermint **\$4**

Mocktail - Pineapple Cinnamon Punch

Pineapple juice, cinnamon syrup, lime, sprite **\$6**

Mocktail - Gilligan's Island

Amaro cherry syrup, fresh squeezed orange and lime juice, soda **\$6**

Beer

We offer 20 craft beers on tap, made on our 10-barrel brewhouse on Main Street in Tigard, or on the 3-barrel small batch brewery found in Old Town Sherwood.

Enjoy a pint or a sample taster tray.

4 - 4 oz Tasters: \$9 | 6 - 4 oz Tasters: \$12



Scan for
 full tap list
 on Untappd +
 rate your favorites.

Wine & Craft Cocktails

We cultivate relationships with small producers and distributors to find unique wines and small-batch liquors for house-crafted cocktails.

See our list of rotating wine and cocktail menus located on your table or ask your server.



Join us for Happy Hour,
 Sunday thru Thursday 3-5pm

Tuesday is "Parents'
 Appreciation Day"
 w/ half-off kids' menu
 (that's more \$\$ for your beer)



We craft from scratch, quantities may be limited. 20% gratuity added to parties of 8 or more & unsigned tabs. No more than 4 checks will be accepted under one party.

Thank you for supporting local craft beer.