



Burgers & Sandwiches

All burgers are prepared with 6oz of our chuck and brisket blend fresh ground in house, and served with house-made fries.

Upgrade to salad, soup, waffle fries, or baked potato for +\$2 split plates +\$3 Sub Gluten Free Bun +\$3

Classic Pub Burger* \$19

House sauce | Lettuce | Tomato | Onion | Pickle
Choice of: Cheddar | Swiss | Pepper Jack | American | Gouda

Stout BBQ Burger* \$21

BBQ Sauce | Mayo | Lettuce | Tomato | Pickle | Smoked Gouda
Onion Rings

Brübano Sandwich \$17

Belgian Tripel Mojo Pork | Dijon Sauce | Ham | Swiss | Pickle

Aleworks Rueben \$17

Corned Beef | Sauerkraut | Swiss | 1000 Island | Pickle | Rye

Bratwurst Sandwich \$18

House made Bratwurst | Mustard | Pretzel Bun | Sauerkraut

Cajun Chicken Sandwich \$18

Hand Breaded Chicken Breast with Cajun Spices
Pepper Jack | Sriracha Aioli | Tomato | Pickle | Mixed Greens

Caprese Diem \$16

Pesto | Fresh Mozzarella | Tomato | Balsamic | Citrus Oil
Add Seared Chicken +\$4

The Meltdown \$17

Sourdough | Ham | Caramelized Onion | Smoked Gouda
American | Cheddar

Brewmaster’s Wrap \$17

Roasted Chicken | Romaine | Caesar | Parmesan | Flour Tortilla

Notorious B.L.T \$17

Sourdough | Bacon | Mixed Greens | Tomato | Citrus Olive Oil
Garlic & Sriracha Aioli

Fish & Chips 3pc: \$24

4oz Pieces of Hand Battered Cod in House Beer Batter
House Fries | Tartar Sauce | Lemon 2pc: \$19

Chicken Tenders \$16

Three Battered Chicken Tenders | House Fries

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



Scan for full tap list

on Untappd & rate your favorites!

Taster Tray - 4 x 4oz \$9 | 6 x 4oz \$12

Guest Taps - \$7

Sharables

Bavarian Soft Pretzel \$7

Buttery hand-made Bavarian Style pretzel served with mustard
Add Beer Cheese +\$3

House-made Fries \$7

Seasoned with rosemary and parmesan

Waffle Fries \$9

Bowl of seasoned waffle fries, done up how you like them

Cajun Seasoned \$10

Side of Beer Cheese \$12

Loaded - Bacon | Crema | Beer Cheese | Chives \$13

Fried Brussels Sprouts \$13

Lemon-Herb seasoned with Garlic Aioli

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

Pub Wings 12pc: \$24

Tossed in choice of: Buffalo | Stout BBQ | Chipotle Cilantro

Sweet Thai Chili | Garlic Fresno | Dry Lemon Pepper 6pc: \$12

Cooper Mountain Sausage Board \$32

Two house made bratwurst served with a Bavarian Soft Pretzel | Sauerkraut
Brewcumpers | Stone Ground Mustard | Beer Cheese

Greens

Dressings: Bleu Cheese, Buttermilk Ranch, Honey Mustard,
Thousand Island, Honey Balsamic Vinaigrette, Caesar
Add Seared Chicken +\$4 | Cajun Fried Chicken +\$6

Cooper’s Chopped Salad \$17

Roasted Chicken | 1000 Island | Romaine | Cherry Tomato
Cucumber | Bleu Cheese | Bacon

Caesar full: \$12

Romaine | House Caesar | Parmesan | Crouton half: \$7

House Salad full: \$11

Mixed Greens | Cherry Tomato | Onion | Cucumber

Crouton | Choice of Dressing half: \$6

Pub Fare

Fennel Sausage Linguine \$17

Fennel Sausage | Mushroom | Caramelized Onion | Cherry Tomato
Garlic Cream | Parmesan | Parsley

Pub Mac full: \$16

Cavatappi | Beer Cheese Base | Breadcrumbs | Parsley half: \$9

Add crisp bacon +\$2

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.

Join us for Happy Hour
Every day 2-5pm

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

* 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. Tell us if you have allergies, not all ingredients may be listed. Ask your server for gluten or dairy free choices.

Handmade Pizzas

Our dough is made fresh in house, hand formed and prepared in our brick oven. Either 10" or 14", plenty for one, or enough to share.
[Pizza Oven closes 30 minutes prior to restaurant close.]

Cheese - 10" \$18 | 14" \$22
Marinara | Mozzarella | Provolone | Cheddar | Parmesan

Pepperoni - 10" \$20 | 14" \$24
Marinara | Pepperoni | Mozzarella | Parmesean

Margherita - 10" \$19 | 14" \$23
Marinara | Fresh Mozzarella | Basil | Olive Oil

Let it Brie - 10" \$23 | 14" \$27
Olive Oil | Mozzarella | Caramelized Onion | Pear | Brie | Balsamic Drizzle

On The Veg of Glory - 10" \$22 | 14" \$26
Marinara | Mozzarella | Mushrooms | Onion | Black Olives
Pickled Sweet Peppers

The Cluck Norris - 10" \$22 | 14" \$26
Stout BBQ Sauce | Three Cheese Blend | Chicken | Bacon | Red Onion
Cilantro | Pickled Jalapeño

The Adonis - 10" \$24 | 14" \$28
Garlic Cream | Chicken | Mozzarella | Cherry Tomato
Onion | Zucchini | Kalamata Olives | Oregano

Pig n Peppers - 10" \$24 | 14" \$28
Marinara | Mozzarella | Fennel Sausage | Onion | Pickled Sweet Peppers |
Pickled Jalapeño

The Big Kahuna - 10" \$24 | 14" \$28
Marinara | Three Cheese Blend | Ham | Bacon | Pineapple | Caramelized Onion

The Butcher - 10" \$24 | 14" \$28
Marinara | Mozzarella | Pepperoni | Soppressata | Ham
Bacon | Fennel Sausage

The G.O.A.T. - 10" \$24 | 14" \$28
Marinara | Mozzarella | Fennel Sausage | Mushroom | Caramelized Onion
Fennel Sausage | Goat Cheese

Spicy Italiano - 10" \$24 | 14" \$28
Pesto | Mozzarella | Pepperoni | Fennel Sausage | Pickled Sweet Pepper
Garlic Fresno Chili Sauce

Torres Especial - 10" \$22 | 14" \$26
Garlic Cream | Mozzarella | Parmesan | Goat Cheese | Thyme | Mushroom
Rosemary | Citrus Infused Olive Oil

Additional Toppings

Black or Kalamata Olives, Pineapple, Pickled Jalapeno, Onion, Mushroom, Zucchini, Pickled Sweet Peppers
Cherry Tomato, Garlic, Fresh Basil, Balsamic Drizzle +\$2 ea
Pepperoni, Soppressata, Chicken, Sausage, Bacon, Ham, Caramelized Onion +\$4 ea

Craft Lives Here

We believe that Craft brings people together, whether it be brewing, woodworking, 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!

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.



To enjoy a members-only 20 oz mug, along with secret specials and invitations to events, join the Brüminati! Ask your server for details.

Soups, Sides, & Extras

Soup of the Moment	bowl \$8 cup \$5
An Actual Loaded Baked Potato	\$9
Seared Chicken Breast	\$4
Cajun-fried Chicken Breast	\$6
Beer Cheese	\$3

Drinks for everyone

Soft Drinks	\$4
Coke Diet Coke Sprite Fanta Barq's Root Beer Cherry Coke Ginger Ale Lemonade Dr.Pepper	
Mountain Kombucha	
12oz Can: Dragon Fruit, Ginger	\$6
16 oz Rotating tap	\$7



NorthFresh Coffee
Medium roast drip coffee fresh roasted in
Tigard by North Fresh Coffee Roasters.

Smith Tea Maker	\$4
Iced: Black Iced Tea or Hibiscus Blend (orig. or w/lemonade) Hot: A fresh pot of loose leaf teas. Choice of British Brunch, Lord Bergamot (loose), Dandy Detox (loose), Meadow, or Peppermint	
Tha Juice	\$7
Hibiscus Syrup Orange Lemon Peach Bitters Sprite	
Lime & The Coconut	\$7
Coconut Cream Pineapple Juice Lime	

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.