



Burgers & Sandwiches

Served with choice of waffle fries, soup.
House salad, Caesar salad, or sautéed broccoli +\$1
+ \$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 Burger*** - 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, Cajun 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**

Cooper's Club

Sliced smoked turkey & Black Forest ham, crispy bacon, lettuce, tomato, mayo **\$16**

Brewmaster's Wrap

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

Count of Monty Python

A delicious twist on the Monte Cristo. Cheese-encrusted sourdough grilled with Fontina, Black Forest ham & apricot preserves. Add jalapenos + \$1 or crisp bacon +\$2 **\$14**

Seasonal Specials

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

Butternut Arugula Cream Pasta

Tender pasta tossed in creamy butternut sauce, topped with toasted pumpkin seeds and parmesan. **\$18**

Steak Frites Salad

Savory marinated steak on top of a bed of house-made shoestring fries and fresh arugula. Served with a refreshing garlic yogurt sauce. **\$21**

Mitraillete Sando

French for "machine gun." Marinated steak strips in a deli roll with shoestring fries covered with sauce Andalouse. Classic Belgian pub fare for a night of drinking. **\$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. (9/24)

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.

Sharables

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 **\$28**

Fried Brussels Sprouts

Famously delicious lemon-herb seasoned brussels on a bed of garlic aioli **\$11**
Loaded with bacon and bleu cheese **+\$3**

Cheesy Roasted Broccoli

Oven Roasted Broccoli topped with house beer cheese **\$11**

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 Cilantro **12pc: \$24**
Sweet Fire Thai | Garlic Fresno | Dry Lemon Pepper **6pc: \$12**

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.

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: \$23**
2pc: \$19

Pub Mac n Cheese

Cavatappi tossed in beer cheese sauce & topped with buttered bread crumbs. Add crisp bacon **+\$2**
full: \$15
half: \$9

Chef's Mac

A gourmet version of our Pub Mac, topped with a rotating mix of Chef's specialties. Sometimes classy, sometimes gritty, always filling and delicious. Ask your server for details. **\$18**

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 **\$22**
 Build your own with additional toppings below.

Margherita (v)

Fresh pulled mozzarella, hand torn basil, olive oil **\$23**

Pepperoni

Premium pepperoni on house-made marinara & 3-cheese blend **\$24**

The Butcher

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

Additional Toppings

Pepperoni, Black Forest Ham, Soppressata, Grilled Chicken, House-made fennel sausage, Bacon **+\$2 each**
 Black olives, Pineapple, Jalapeños, Onion, Mushrooms **+\$1 each**

Hawaiian

Marinara, mozzarella, Black Forest ham, pineapple, red onions **\$26**

Pig n Peppers

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

Let it Brie (v)

Olive oil, caramelized onions, pears, brie cheese, with aged balsamic glaze **\$27**

The Terwilliger (v)

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

Spicy Italiano

Garlic cream sauce, 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

Autumn Harvest Salad

Mixed greens with roasted butternut squash, pumpkin seeds, brie and cranberries, tossed with Dijon vinaigrette **\$15**

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* **full: \$11 half: \$7**

House Salad (v)

Heritage Blend greens with tomato, cucumber, onion, & choice of dressing **full: \$10 half: \$6**

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 Fresno, Chipotle Cilantro, Fry Sauce

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

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.

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



Soups, Sides, & Extras

Public House Scratch Soup

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

Toasted Buttery Garlic Bread

\$4

Sautéed Broccoli

\$5

Seared Chicken Breast

\$4

Cajun-fried Chicken Breast

\$6

Drinks for everyone

Soft Drinks

Coke, Diet Coke, Sprite, Fanta, Barq's Root Beer, Cherry Coke, Ginger Ale, Lemonade **\$4**

Bottled Happy Mountain Kombucha

Dragon Fruit, Hopped Huckleberry, Ginger **\$6**



NorthFresh Coffee

Medium roast drip coffee fresh roasted in Tigard by North Fresh Coffee Roasters. **\$4**

Smith Tea Maker

Iced: Exceptional Black Iced Tea or Herbal Blend **\$4**

Hot: A fresh pot of loose leaf teas. Choice of British Brunch, Lord Bergamot, Dandy Detox, or Peppermint

Mocktail - Peach Melba

Raspberry, peach, lemon, seltzer **\$7**

Mocktail - Cranmary Roseberry

rosemary, cranberry, ginger beer **\$7**

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 2-5pm

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.