



## S M A L L & S H A R E

<b>Pretzel &amp; Beer Cheese</b> (v)	local pretzel, beer cheese dip, special mustard extra pretzel: \$4.5	- Portland Ale / Vlad the Imp Aler	<b>\$6.5</b>
<b>Baked Brie</b> (v)	double cream brie, puff pastry, fruit, local honey	- Figaro / Melonious Blond	<b>\$7</b>
<b>Cheese &amp; Bread</b> (v)	one of each cheese from daily list, bread, fruit	- Rose City Sour / Sang Royal	<b>\$11.5</b>
<b>Bratwurst Plate</b>	house made pork link, sauerkraut, house mustard	- Portland Ale / Cascade IPA	<b>\$8</b>
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<b>Smoked Sockeye Salmon</b>	one portion, a la carte - brined & lightly smoked	- Midnight Bramble	<b>\$6.5</b>
<b>Individual Charcuterie</b> (gf)	one portion, a la carte. check our daily list or ask your server		<b>\$3.5</b>
<b>Individual Cheese</b> (v)	one portion, a la carte. check our daily list or ask your server		<b>\$3.5</b>
<b>Bread &amp; Butter</b> (v)	local bread, house compound butter side bread: \$2		<b>\$2.5</b>

## S A N D W I C H E S

add salt & herb bagel chips: \$2 // side arugula salad: \$2.5 // side kale Caesar salad: \$3

<b>Pork Pastrami Reuben</b> (HOT)	gruyere, house 1000 island, sauerkraut, brioche	- Sang Royal / Figaro	<b>\$11.5</b>
<b>Smoked Salmon Reuben</b> (HOT)	gruyere, house 1000 island, sauerkraut, brioche	- Rose City Sour / Midnight Bramble	<b>\$12.5</b>
<b>Kale Caesar Wrap</b>	house classic Caesar* dressing, red onion, tomato - add smoked chicken or house pork pastrami: \$3 // smoked salmon: \$6.5 - house vegetarian Caesar dressing available upon request	- Medusa Hop Sour / Saison Grand	<b>\$6.5</b>

## S A L A D S & S O U P S

add smoked chicken or house pork pastrami: \$3 // smoked salmon: \$6.5

<b>Arugula</b> (v+)	arugula, veggies, HGL vinaigrette, house crouton	- Honey Ginger Lime / Suimo Amaimo	<b>\$8.5</b>
<b>Kale Caesar</b>	classic* or vegetarian dressing, house crouton	- Puppy Kisses / Vitis Noble	<b>\$9</b>

<b>Beer Cheese Soup</b> (v)	special cheese blend, <i>Portland Ale</i> , house crouton		<b>\$4 / \$6</b>
<b>Daily Soup</b>	rotating selection. check our daily list or ask your server		<b>\$4.5 / \$6.5</b>

## S W E E T S

<b>Chocolate Bourbon Balls</b> (v)	dark chocolate, bourbon, pecan (21+ only)	- Brews of a Feather/Vlad the Imp Aler	<b>\$3</b>
<b>Bread Pudding</b> (v) (HOT)	cherry, chocolate, brioche, <i>Diesel</i> cream sauce	- Kriek / Cherry Bourbonic	<b>\$5</b>

NO SUBSTITUTIONS PLEASE

NO RESERVATIONS; LARGE GROUPS SEATED WHEN ALL ARE PRESENT

(v) vegetarian, (v+) vegan, (gf) gluten free, \* contains anchovy

Consuming raw/undercooked foods can cause health issues. We use nut ingredients

3/18/18