



Small & Share

Daily Hummus (v+): Fresh Vegetables, Pita, Kalamata Olives <i>Figaro / Sang du Chêne</i>	\$8
Pretzel & Beer Cheese (v): House Blended Pretzel Mustard <i>RESIN8R / Portland Ale</i> <i>Add 1 Extra Pretzel: \$4.5</i>	\$6.5
Pickle Bowl (v+): <i>NW Sour Beer</i> & Sweet Pickled Veggies, Dill Pickle	\$3
Bread & Roasted Garlic (v+): Extra Virgin Olive Oil, Balsamic Vinegar <i>Columcoe / Sang du Chêne</i>	\$7.5
Bagel Chips & Daily Schmeear (Rotating Flavors – Ask Your Server) <i>Side of Bagel Chips: \$2</i>	\$6
Baked Brie (v): Puff Pastry Wrapped, Fresh Fruit, Local Honey Drizzle <i>Sang Rouge / Honey Ginger Lime</i>	\$7
Fruit & Cheese (v): 3 Cheeses, Honey, Pickles, Bread <i>Apricot / Manhattan</i>	\$14.5
Daily Charcuterie – Add To Any Plate (gf) (Check Our Specials Board or Ask Your Server)	\$3.5

Sandwiches

A La Carte. Add Loaded Potato Salad, Side Green Salad or Bagel Chips: \$2

Ham & Gruyere: Sweet Pickles, Dijonnaise, Butter, Baguette, Served Cold <i>Manhattan / Apricot</i>	\$6.5
Smoked NW Tuna Salad: Arugula, Tomato, Gruyere, Cheddar, Brioche, Oven Baked <i>Noyaux / Crazy..</i>	\$10.5
Fig Pesto Chevre (v): Fig-Smoked Tomato Pesto, Chevre, Brioche, Oven Baked <i>Framblanc / Figaro</i> <i>Add Smoked Chicken, House Pork Pastrami or Ham: \$3</i>	\$6.5
Pork Pastrami Reuben: Gruyere, 1000 Island, Sauerkraut, Brioche, Oven Baked <i>Kriek / Cascade IPA</i>	\$11

Salads

Add Smoked Chicken, House Pork Pastrami or Ham: \$3 / Smoked NW Tuna Salad: \$6

House (v): Spring Greens, <i>Honey Ginger Lime</i> Vinaigrette <i>RESIN8R / Honey Ginger Lime</i>	\$7
Caesar (v): Hand Cut Romaine, House Vegetarian Dressing <i>Figaro / Crazy Navel</i>	\$9
Watermelon (v, gf): Red Onion, Habanero-Lime Simple Syrup, Mint, Cotija <i>Framblanc / Manhattan</i>	\$7

Soups & Sweets

Beer Cheese (v)	\$4 / 6	Dark Chocolate Bourbon Balls (21+ Only) (v) <i>Vlad / Kriek</i>	\$3
Daily Soup (Tue-?)	\$4 / 6	Daily Desert Jar (v) <i>Sang du Chêne / Bourbonic Plague</i>	\$5
Clam Chowder (Fri-?)	\$4.5 / 7	Daily Sour Cream Cheese Pie (v) <i>Harvest Cherry / Kriek</i>	\$4.5

NO RESERVATIONS; LARGE GROUPS SEATED WHEN ALL ARE PRESENT

(v) vegetarian, (v+) vegan, (gf) gluten free.

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

Menu Available To Go. *NO SUBSTITUTIONS PLEASE*

(8/18/17)