

FOOD

À LA CARTE

Bread 2

Cheese (gf) 3.5

Charcuterie (gf) 3.5

Smoked Sockeye Salmon (gf) 6.5

SMALL PLATE

Cheese and bread (v) 11.5

one of each from our daily list, fresh fruit, artisan bread, pickled onion

Bread & Butter (v) 2.5 **bread only** 2

artisan bread, herbed compound butter

Beer Cheese Soup (v) 4 / 6

house special cheese blend, *Portland Ale*, crouton

Daily Soup 4.5 / 6.5

check our daily list or ask your server

Salt & Herb Bagel Chips (v) 2

Baked Brie (v) 7

pair: Figaro / Melonious Blond

double cream brie, puff pastry, fresh fruit, local honey

Pretzel & Beer Cheese (v) 6.5 **extra pretzel** 4.5

pair: Portland Ale

local pretzel, house beer cheese for dipping, special mustard

LARGE PLATE

Bratwurst Plate (gf) 8

pair: Portland Ale / 3 Clicks IPA

house pork bratwurst link, sauerkraut, special mustard

House Reuben with Pork Loin Pastrami 11.5 **Sockeye Salmon** 12.5

pork pairing: Sang Royal / Figaro - salmon pairing: Midnight Bramble

gruyere, house 1000 island, sauerkraut, artisan brioche

Korean BBQ Sandwich with Pork Loin 11.5 **Vegetarian** 8.5

pair: Figaro

daikon radish, carrot, cucumber, cilantro, spicy mayo, artisan roll

Kale Caesar Wrap 6.5 **add smoked chicken** 3 **add smoked salmon** 6.5 **add pork loin** 3

pair: Melonious Blond

classic* or vegetarian dressing, tomato, red onion

Arugula Salad (v) 8.5 **add smoked chicken** 3 **add smoked salmon** 6.5 **side arugula salad** 2.75

pair: Honey Ginger Lime

arugula, tomato, red onion, cucumber, carrot, Honey Ginger Lime vinaigrette, crouton

Kale Caesar Salad 9 **add smoked chicken** 3 **add smoked salmon** 6.5 **side kale caesar salad** 3

pair: Vitis Noble

classic* or vegetarian dressing, crouton, parmesan, lemon, artisan bread

SWEETS

Salted Caramel Chocolate Pecan Bites (v) 3

pair: Brews Of A Feather

house chocolate fudge with graham cracker crust and candied pecans

Sweet Pretzel (v) 6

pair: Honey Ginger Lime

topped with sugar and cinnamon, served with spiced cream cheese frosting