

STARTERS

All starters served at a shareable size!

- PUB FRIES** \$6
Kosher salt, lime Jerk or parmesan garlic herb.
Add side of Bacon Beer Cheese for \$2!
- SWEET POTATO LATTICE FRIES** \$7
Add side of Bacon Beer Cheese for \$2!
- *ANCESTRY WINGS** \$9
Ancestry BBQ, brown sugar buffalo, spicy three chili or coconut curry.
- TRAZZA HUMMUS PLATE [v]** \$10
Tualatin made vegan hummus with vegetables, fried falafel, garlic tahini and grilled pita. Rotating seasonal flavors.
- *POLYNESIAN FRIED SHRIMP** \$7
Shrimp fried with panko breading and served with house-made Polynesian sweet chili sauce.
- *BRUSSELS SPROUTS** \$8
Tossed in house-made berry balsamic vinaigrette, topped with creamy goat cheese, savory chopped bacon, crunchy hazelnuts and house-pickled onions.
- *BACON WRAPPED DATES** \$9
Medjool dates wrapped in hardwood smoked bacon, stuffed with gooey gouda.

SALADS

Choice of ranch, blue cheese, champagne vinaigrette, chipotle vinaigrette or balsamic on the side.

**Add chicken, Ono or Steelhead - \$4*

- GARDEN** \$10
Mescal greens with tomato, cucumber, red onion, julienned tri-colored carrots and croutons.
- CAESER** \$10
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- *GRILLED STEELHEAD** \$14
Pacific NW Steelhead placed on mescal greens, sliced red onions, feta cheese and toasted hazelnuts, tossed in a champagne vinaigrette.
- *ADOBO CHICKEN** \$14
Grilled marinated adobo chicken topped with roasted red peppers and cotija cheese, served on a bed of romaine and mixed greens tossed in a creamy chipotle vinaigrette with black bean corn salsa and tortilla strips.

ENTRÉES

All items include a side of Pub Fries of your choice.

Substitute Sweet Potato Fries, Brussels Sprouts or Side Salad - \$2

- *ANCESTRY BURGER** \$14
6oz Wagyu Kobe beef burger, served with house sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche.
- *USS CANBERRA BURGER** \$14
6oz Wagyu Kobe beef burger covered with house sauce, smoked gouda, bacon and grilled mushrooms on brioche.
- *BUCKMAN BURGER** \$14
6oz Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack and Ancestry BBQ sauce on brioche.
- *MT TABOR BURGER** \$14
6oz Wagyu Kobe beef burger topped with 2oz old-country sliced pastrami, smoked gouda, mushrooms, Ancestry Beer caramelized onions and smoky aioli on brioche.
- *RICHMOND REUBEN** \$13
A bowery-style reuben with old-country sliced pastrami, sauerkraut and lacey swiss on Portland's finest marble rye with stone-ground mustard aioli.
- *USS BAGLEY FISH AND CHIPS** \$14
Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- *BRIDGE CITY CHEESESTEAK** \$13
Shaved sirloin, mushrooms, Ancestry beer caramelized onions, pepperoncinis and smoked gouda on a fresh hoagie with house-made spicy three-chili aioli.
Sub in bacon beer cheese for \$1 more!
- *EASTMORELAND CHICKEN SANDWICH** \$14
Grilled blackened chicken breast with melted pepper jack, smokey aioli, tomato, avocado and pickled onions on a brioche bun.
Try it hand-breaded and fried for \$1 more!
- ROSE CITY GARDEN BURGER [v]** \$12
Our house-made vegan patty, grilled and topped with house sauce, lettuce, tomato and onion, served on ciabatta.
- WOODSTOCK VEGGIE WRAP [v]** \$12
Lettuce, tomato, onions, cucumber, tri-colored carrots and avocado, topped with spicy garlic sauce and wrapped in a tortilla.
Try it with cream cheese for \$1 more!

DESSERTS

House-made brownie with a scoop of ice cream and a house-made berry drizzle.

6

One scoop of ice cream.

2

*We use grassfed *Wagyu Kobe beef in all of our burgers.
Substitute Wagyu Kobe burger for *chicken breast or vegan patty.
Burgers are cooked to medium unless otherwise requested.
Lettuce wrap or gluten-free bun available.
All items otherwise served as described.*

ABOUT ANCESTRY BREWING

Ancestry is a family-crafted brewery, established 2015, where we combine a great passion for people, beer and food to deliver the best customer experience possible. Whether enjoyed at home or in our restaurant, you will feel the passion put into everything we do. It is our goal to make customers, employees and owners be a part of that special experience with every interaction...
Join the family!

JERRY TURNER OWNER

Jerry Turner is the majority owner of Ancestry Brewing. He is the father of general manager Jeremy Turner, and also the father-in-law of cellar manager Mel Long. Back when Jerry was a radarman and operations specialist during his naval career, he was on the USS Canberra, USS Gray and USS Bagley. If you don't find him on the golf course you'll find him at the brewery interacting with guests and giving brewery tours!

JEREMY TURNER GENERAL MANAGER

Combining his chemistry, brewing and business backgrounds, while also fueled by his love for good food, beer and great people; his passion led him to take the leap into starting the brewery. Jeremy is a people-person and loves nothing more than to get to know great customers and co-workers and give back to the community by aiding in fundraising for local charities. Finally, Jeremy is an avid golfer and Blazers fan.

MEL LONG CELLAR MANAGER

Mel served in the Navy on the USS Coral Sea. He came to Ancestry Brewing to help his brother-in-law craft great beer and have a hell of a good time doing it (with smiles all around). He is a true Oregonian and former Ironman champion.

IMRAN HAIDER FRONT OF HOUSE MANAGER

Imran has known the Ancestry founder, Jeremy, since their days in grade school playing basketball together. He has a M.S. in Media Studies and has been teaching at OSU for seven years. When not in Corvallis, he spends as much time as possible at Ancestry. When not hiring, training or assisting in daily operations, he loves to interact with all the great customers!

ED WHITE CHEF DE CUISINE

Ed has over two decades of cooking experience. Five years in Kailua-Kona training under skilled chefs, two years on the San Juan Islands and a number of years in Portland, working in local kitchens.
He has been a member of our Ancestry family for over three years now.



*Proudly featuring
BOAR'S HEAD*

*premium deli meats and cheeses.
Local Steelhead, Ono, and organic chicken
sourced from Pacific Seafood.*

Organic produce sourced from Charlie's Produce.

*To serve the best food possible, our items are prepared fresh
to order, and delivered hot from the grill.*

We do not use a microwave.

*Items may come out in short intervals as ready, and wait times for
food may increase as our volume of service increases.*

A gratuity of 18% will be added to parties of 8 or more.