

STARTERS

All starters served at a shareable size!
add side of Beer Cheese - \$2

- PUB FRIES** \$7
Kosher salt, lime Jerk or parmesan garlic herb.
Served with house-made fry sauce!
- SWEET POTATO LATTICE FRIES** \$8
Served with house-made fry sauce!
- *BACON BEER CHEESE TWISTERS** \$10
Potato twisters topped with house-made beer cheese, bacon and green onions.
- *ANCESTRY WINGS** \$10
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.
Ask your server what we have today!
- *POLYNESIAN FRIED SHRIMP** \$8
Shrimp fried with panko breading and served with house-made Polynesian sweet chili sauce.

SALADS

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

*Add grilled or breaded chicken, ono or steelhead - \$4

- GARDEN** \$10
Mescal greens with tomato, cucumber, red onion, julienned tri-colored carrots and croutons.
- CAESAR** \$10
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- *GRILLED STEELHEAD** \$14
Pacific NW Steelhead placed on spinach and arugula, sliced red onions, feta cheese and toasted hazelnuts, tossed in a champagne vinaigrette.
- *ADOBO CHICKEN** \$14
Chipotle chili marinated chicken breast with roasted red peppers on a bed of mixed greens, red onion and grape tomatoes, topped with blue corn tortilla strips and cotija cheese with a side of our house-made avocado dressing.

ENTRÉES

All items include a side of Pub Fries of your choice.
Substitute Sweet Potato Fries, Twisters or Side Salad - \$2
or *Bacon Beer Cheese Twisters - \$3

- *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, served with smoked gouda, bacon, grilled mushrooms and house sauce on brioche.
- *BULL MOUNTAIN BURGER** \$14
6oz Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce on brioche.
- *STAFFORD BURGER [SPICY]** \$14
Blackened cajun 6oz Wagyu Kobe burger with bacon, jalapenos, avocado, pepper jack and three chili aioli on brioche.
- *CANBY LAMB BURGER** \$15
7oz lamb patty with feta cheese, lettuce, tomato, house-pickled onions and our spicy garlic sauce on brioche.
- *MULTNOMAH REUBEN** \$13
A bowery-style reuben with old-country sliced pastrami, sauerkraut and swiss on Portland's finest marble rye with stone-ground mustard aioli.
- *USS CORAL SEA SANDWICH** \$14
Fresh Pacific Steelhead with caramelized red onion, wilted spinach and garlic-basil remoulade on brioche.
- *USS BAGLEY FISH AND CHIPS** \$14
Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- *MOLALLA BREADED CHICKEN SANDWICH** \$14
Hand-breaded, fried chicken topped with swiss, pineapple and teriyaki sauce and served on brioche.
- *SHERWOOD PITA SANDWICH** \$14
Sliced curry chicken with house-made mango chutney, lettuce and red onion on warm pita.
- *ST. PAUL CHEESESTEAK** \$13
Thinly sliced steak, smoked gouda, grilled onions, bell peppers and horseradish aioli served on a fresh hoagie.
Sub in bacon beer cheese for \$1 more!
- BENTON GARDEN BURGER [v]** \$13
Our house-made vegan patty, grilled and topped with mesquite aioli, lettuce, tomato and onion, served on ciabatta.

DESSERTS

Lava cake with a dollop of whipped topping
and our sweet beer drizzle!

6

Columbia Valley old fashioned vanilla ice cream a la mode!

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!

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.

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.

IMRAN HAIDER FRONT OF HOUSE OPERATIONS

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 taught at OSU for eight years. 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.

RYAN WELCH SOUS CHEF

Ryan has a culinary degree from Johnson and Wales University, Rhode Island. Originally from Massachusetts, he cooked in Florida for twenty-four years before coming to Oregon.
He has been with Ancestry since 2018!
Like Jeremy, he enjoys golfing in his spare time.



*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.