



TAKE-OUT MENU

PHONE:

503-454-0821

20585 SW 115TH AVE
TUALATIN, OR 97062



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.

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THANK YOU TO EVERYONE
IN THE LOCAL ANCESTRY COMMUNITY
FOR YOUR LOVE AND SUPPORT!!!

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 NW grassfed all-beef burger patty, served with house sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche.
- *USS CANBERRA BURGER** \$14
6oz NW grassfed all-beef burger patty, served with smoked gouda, bacon, grilled mushrooms and house sauce on brioche.
- *BULL MOUNTAIN BURGER** \$14
6oz NW grassfed all-beef burger patty topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce on brioche.
- *STAFFORD BURGER (SPICY)** \$14
Blackened cajun 6oz NW grassfed all-beef burger patty 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.

*We use NW grassfed *all-beef in all of our burgers.
Substitute 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.*

BOTTLED BEERS

GLORI HAZE IMPERIAL IPA

7.8% ABV / 63 IBU
A hazy IPA loaded with late-addition hops for a juicy tropical fruit bomb.

BEST COAST IPA

7.0% ABV / 77 IBU
Chocked full of Mosaic, Citra and Cascade hops to add a juicy, west coast hop burst.

PINEY IPA

7.1% ABV / 61 IBU
A NW Classic IPA with tropical fruit and berry hop aromas that give way to pine and a balanced malt finish.

ANCESTRY IPA

7% ABV / 73 IBU
A crisp West Coast IPA with huge citrus and tropical hop aroma, light dry and refreshing flavors keep you wanting the next sip.

IRISH RED

5.4% ABV / 21 IBU
The Red X, Dark Two-Row, Castle specialty malts provide light bodied hints of caramel and a touch of roast.

PORTER

5.5% ABV / 37 IBU
The perfect balance of chocolate and toasted malt for full flavor and a medium-light body.

CREAM ALE

5.2% ABV / 22 IBU
Slightly more character and body than a Pilsner, while remaining crisp and easy drinking.

HAZY PALE

5.4% ABV / 52 IBU
Exceptional, juicy grapefruit aromas from the Mosaic and Galaxy hops with mild pale malt.

DARK IRISH

5.3% ABV / 20 IBU
Light bodied but full of chocolate and caramel flavors with a clean finish.

PILSNER

5% ABV / 35 IBU
Refreshing with subtle malt complexities. Cereal and bread flavors give way to bright, citrus finish.

DOPPELBOCK

9% ABV / 20 IBU
Notes of toast, caramel, and a very clean lager finish with a slight hint of Noble German hops to balance this malty beast.

EXPERIMENTAL IPA #6

8.5% ABV / 62 IBU
A slightly dry, Hazy Imperial IPA with tropical fruit aromas and melon candy flavors.

PASTRY STOUT

6.5% ABV / 30 IBU
Chocolate and roasty maltiness with added vanilla and cinnamon.

BELGIAN DARK STRONG

10% ABV / 30 IBU
Our take on a classic Belgian Strong Ale, with stone fruit and rum-soaked banana bread flavors.