

## STARTERS

*add side of Beer Cheese - \$3*

- PUB FRIES** \$6  
Kosher salt, lime Jerk or parmesan garlic herb.  
*Served with house-made fry sauce!*
- SWEET POTATO LATTICE FRIES** \$7  
*Served with house-made fry sauce!*
- \*BACON BEER CHEESE TWISTERS** \$9  
Potato twisters topped with house-made beer cheese, bacon and green onions.
- \*ANCESTRY WINGS** \$9  
Best Coast BBQ, brown sugar buffalo, spicy three chili or coconut curry.
- TRAZZA HUMMUS PLATE [v]** \$10  
Tualatin made vegan hummus with vegetables, dolmas, tzatziki sauce and fried or grilled pita. Rotating seasonal flavors.  
*Ask your server what we have today!*
- \*POLYNESIAN FRIED SHRIMP** \$7  
Shrimp fried with panko breading and served with house-made Polynesian sweet chili sauce.

## SALADS

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

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

- GARDEN** \$9  
Mescal greens and arugula with tomato, cucumber, red onion, julienned tri-colored carrots and croutons.
- CAESER** \$9  
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- \*GRILLED STEELHEAD** \$13  
Pacific NW Steelhead placed on spinach and arugula, sliced red onions, feta cheese and toasted hazelnuts, tossed in a champagne vinaigrette.
- \*ADOBO CHICKEN** \$13  
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 corn salsa and tortilla strips.

## 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 - \$4*

- \*ANCESTRY BURGER** \$13  
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 our Best Coast BBQ sauce on brioche.
- \*MT TABOR BURGER** \$14  
1/4lb Wagyu Kobe beef burger topped with 4oz old-country sliced pastrami, smoked gouda, mushrooms, Ancestry Porter 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.  
*Turkey available on request.*
- \*BRIDGE CITY CHEESESTEAK** \$13  
Shaved sirloin, mushrooms, 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!*
- \*SUNNYSIDE SANDWICH** \$13  
Savory seasoned turkey grilled with gooey gorgonzola and topped with crisp green apples on toasted sourdough and house-made dijonnaise.
- \*USS CORAL SEA SANDWICH** \$14  
Fresh Pacific Steelhead with caramelized red onion, wilted spinach and garlic-basil remoulade on an onion poppyseed kaiser roll.
- \*USS BAGLEY FISH AND CHIPS** \$13  
Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- \*ALOHA ONO SANDWICH** \$14  
Seasoned grilled Ono with fresh asparagus slaw and pineapple chutney on brioche.  
*Try it fried in Ancestry ESB beer batter 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.
- \*CONCORDIA CHICKEN SANDWICH** \$14  
Hand-breaded fried chicken breast topped with Bourbon Ridge ham, melted lacey swiss, lettuce and house-made agave mustard served on brioche.
- \*LAURELHURST LAMB BURGER** \$15  
7oz lamb patty with feta cheese, lettuce, tomato, house-pickled onions and a garlic tzatziki sauce on brioche.
- ROSE CITY GARDEN BURGER [v]** \$12  
Our house-made vegan patty, grilled and topped with dijon vegenaise, lettuce, tomato and onion, served on an onion poppy-seed kaiser roll.
- WOODSTOCK VEGGIE WRAP [v]** \$12  
Lettuce, tomato, onions, cucumber, tri-colored carrots and avocado, topped with dijon vegenaise and wrapped in a tortilla.  
*Try it with cream cheese for \$1 more!*

*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 18 years 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 two 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.*