



\$6 16oz

\$5 12oz

\$4 8oz

FLAGSHIP BEERS

BEST COAST IPA

Powerful citrus hop aromas that fade to pine. Chocked-full of Mosaic, Citra and Cascade hops to add a playful amount of juiciness.

77 IBUs 7.0% ABV

LIL' BEST COAST IPA

Balanced and lighter version of our Best Coast IPA.

33 IBUs 5.2% ABV

PINEY IPA

Citra and Mosaic hops give a tropical fruit and berry aroma that gives way to resin and pine with a balanced malt finish.

61 IBUs 7.1% ABV

CREAM ALE

A light, refreshing ale with lager characteristics. Barley, corn and oats mixed together with Bitter Gold hops to create a drinkable delight.

20 IBUs 5.8% ABV

AMERICAN WHEAT

This beer boasts a crisp, fresh, wheat taste, with notes of grapefruit and a mild hop bitterness on the finish.

21 IBUs 5.5% ABV

PILSNER

Refreshing with subtle malt complexities. Cereal and bread flavors give way to bright, citrus finish.

30 IBUs 5.2% ABV

PALE WHALE

A pale ale packed with flaked oats and wheat added for body. Simcoe, Amarillo, and Centennial hops add a great piney and floral aroma.

40 IBUs 5.6% ABV

ESB

A traditional extra special bitter with bread malt character and a mild bitterness. Made with an English yeast strain from West Yorkshire.

30 IBUs 5.5% ABV

IRISH RED

A light bodied ale with a touch of caramel and roast.

21 IBUs 5.4% ABV

DARK IRISH

Not a porter. Not a red. This deep chestnut colored brew showcases dark stone fruit flavors and a hint of chocolate.

20 IBUs 6.3% ABV

PORTER

Smooth, with a roasted character, and hints of chocolate and caramel tones.

44 IBUs 5.3% ABV

OAT STOUT [N2]

A velvet mouthfeel with chocolate, dark dried fruit and a roasted coffee finish.

45 IBUs 6.7% ABV

BROWN ALE [N2]

An American brown ale with caramel tones, a balanced hop aroma, and a light bitterness.

17 IBUs 4.7% ABV

ROTATING BEERS

*ROSE GOSE [12oz]

This kettle soured Gose was made with Jasmine Pearl Hibiscus, Pink Himalayan Sea Salt and Raspberry puree.

15 IBUs 4.6% ABV

"KAZOKU" RICE LAGER

This light, crisp and refreshing Japanese lager, with its subtle wasabi aroma and flavor, was named for the Japanese word meaning "family"

17 IBUs 5.0% ABV

VIENNA LAGER

This clean, caramelized lager was processed using decoction, an old German method of mashing, creating a deeper color with a more sweet, malty tone.

25 IBUs 5.0% ABV

BELGIAN BLONDE

A traditional light Belgian character that highlights a wheat malt presence and a crisp, refreshing finish.

15 IBUs 6.0% ABV

BELGIAN WITBIER

A classic Belgian Witbier with strategic additions of lemon slices and lemon zest alongside Hercules hops to add a perfect balance of flavor.

14 IBUs 5.2% ABV

SAISON

A traditional French pale ale packed with Belgian ale yeast, black peppercorn and Elderflower. Loaded with super delicious character.

18 IBUs 5.7% ABV

QUALITY RIVER IPL

Early settlers in Oregon called the Tualatin River "Quality River" because of the fertile land. For our 2nd Year Anniversary, we're celebrating that river with a bright, citrusy Imperial Pale Lager.

35 IBUs 5.1% ABV

HAZY PALE

Exceptional, juicy aromas from the Mosaic and Galaxy hops combined with pale malt to create a milder bitterness.

52 IBUs 5.4% ABV

"HAZY JONES" ISA

This fruity pale combines tones of grapefruit and blood orange with a wheaty body to make a crisp, refreshing ale perfect for the Summer.

40 IBUs 5.6% ABV

AUSSIE IPA

The Australian Enigma hop and flavorful Galaxy hop make this unique hazy IPA a flavor bomb! The Wheat and Honey Malt add a hazy suspension of taste.

62 IBUs 6.7% ABV

*FRUIT LUPULIN IIPA [12oz]

Tropical fruit and guava flavors from the Amarillo, Bitter Gold and Chinook hops. Surreal fruit aromas similar to your favorite fruity cereals!

58 IBUs 8.2% ABV

*AYE IPA [12oz]

Traditional West Coast style Imperial IPA. Clean pilsner malt base, dry hopped with over 2lbs per barrel of Simcoe and Chinook hops for double the hoppy aroma!

75 IBUs 8.0% ABV

BELGIAN DUBBEL

Notes of stone fruit and raisin with a hint of clove on the nose in this classic Belgian Trappist style beer.

17 IBUs 7.4% ABV

*BELGIAN DARK STRONG [8oz]

Our delicious take on a Belgian Strong Ale, with flavors of Rum-soaked banana bread and dark stone fruits!

30 IBUs 10.5% ABV

Having trouble picking just one beer?
Try a flight!

FLIGHT OF FOUR \$8
FLIGHT OF SIX \$10

GLUTEN-FREE

IPA NO. 5 **\$5**
GROUND BREAKER BREWING
Certified gluten-free India Pale Ale.
PORTLAND, OR 70 IBUs 6.0% ABV

CIDER

ROTATING STYLE **\$6**
Ask your server for more details about which guest
cider we currently have on tap.

NON - ALCOHOLIC

GROUNDWORKS CLASSIC COLD BREW **\$5**
DRAFT ROOT BEER **\$4**
PURE LEAF SWEET OR BLACK TEA **\$3**
PEPSI, DIET, MIST TWST, GINGER ALE **\$2**
KID'S APPLE OR ORANGE JUICE **\$1**

BOTTLES

SELECT STYLES **\$5 / \$7**
Ask which of our beers we have in stock.
500ml

GROWLERS

Ask your server about growlers to go!
32oz GROWLER FILL \$10
64oz GROWLER FILL \$16
Don't have a growler? 32oz \$6 / 64oz \$10

**Specialty beers are not available for growler fills.*
**Specialty beers are only served in specified sizes for \$6.*

WINE

EOLA HILLS PINOT GRIS **\$8**
2015
Fresh apple and pear flavors make for a light, crisp,
and refreshing wine.
RICKREALL, OR 12.5% ABV

STORYPOINT CHARDONNAY **\$9**
2015
Aromatic, luscious and silky. Variety of bright flavors
and a rich palate.
SONOMA VALLEY, CA 13.8% ABV

EOLA HILLS PINOT NOIR **\$8**
2015
Classic Oregon Pinot Noir. Smooth, light, fruity, and
food-friendly.
RICKREALL, OR 13.4% ABV

CANOE RIDGE CABERNET SAUVIGNON **\$9**
2016
Spiced floral aromas, layered juicy flavors of red
currant and smoky plum. Deep, velvety finish.
WALLA WALLA, WA 13.9% ABV

NAKED WINERY WANDERLUST WHITE **\$9**
2017
Pink grapefruit and off-dry notes of cantaloupe and
Valencia orange. Lemon zest finish.
HOOD RIVER, OR 12.0% ABV

BUILD YOUR OWN BURGER

This option begins with our 1/3 lb Wagyu Kobe beef burger on a brioche bun.
From there, you may add any of the following options:

Substitute beef burger for chicken breast or vegan patty. Lettuce wrap available or gluten-free bun for an additional \$0.50

Base Price

\$12

STANDARD TOPPINGS	\$0	CHEESE	\$0.50
Lettuce, Tomato, Onion, Pickles		Cheddar, Pepper Jack, Lacey Swiss, Smoked Gouda	
ADDITIONAL TOPPINGS	\$0.50	PEPPERS	\$1
Spinach, Grilled Mushrooms, Caramelized Onion		Roasted Red Pepper, Jalapenos, Pepperoncinis	
BACON	\$1	ADDITIONAL PATTY	\$4
SAUCES	\$0.50	SPREADS	\$1
Best Coast BBQ, Spicy Three Chili, House Burger Sauce, Honey Mustard, Garlic Basil Remoulade, Dijon Vegenaïse, Pineapple Chutney		Mesquite Aioli, Horseradish Aioli, Stone-ground Mustard Aioli	

*Consumption of raw or undercooked meats, poultry, seafood or
eggs may increase your risk of foodborn illness.*

*Products produced in a facility that contains peanuts, wheat, soy
and milk. We can not guarantee the absence of
cross-contamination with nuts or other allergens.*