



\$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**  
Lettuce, Tomato, Onion, Pickles

**ADDITIONAL TOPPINGS** **\$0.50**  
Spinach, Grilled Mushrooms,  
Caramelized Onion

**BACON** **\$1**

**SAUCES** **\$0.50**  
Best Coast BBQ, Spicy Three Chili,  
House Burger Sauce, Honey Mustard,  
Garlic Basil Remoulade, Dijon Vegenaïse,  
Pineapple Chutney

**CHEESE** **\$0.50**  
Cheddar, Pepper Jack,  
Lacey Swiss, Smoked Gouda

**PEPPERS** **\$1**  
Roasted Red Pepper, Jalapenos,  
Pepperoncinis

**ADDITIONAL PATTY** **\$4**

**SPREADS** **\$1**  
Mesquite Aioli, Horseradish Aioli,  
Stone-ground Mustard Aioli

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