



\$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

A balanced, drinkable IPA. Highy aromatic with a moderate bitterness and floral notes.

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

BELGIAN BLONDE

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

15 IBUs 6.0% 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

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

ENGLISH MILD

Sessionable, malty brew with apricot and plum finishes with a peach and hazelnut malt backbone.

15 IBUs 4.5% ABV

CREAM ALE

A light, refreshing ale that exhibits lager characteristics. Barley, corn, and oats mixed together with bitter goldhops to provide a drinkable delight.

20 IBUs 5.8% 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 stout. 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. Made from dark crystal malts, English yeast, and over 130lbs of oats in each 10bbbls.

45 IBUs 6.7% ABV

ROTATING BEERS

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

BELGIAN DUBBEL

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

17 IBUs 7.4% ABV

SAISON

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

18 IBUs 5.7% ABV

BLOOD ORANGE FRUIT WHEAT

This American Wheat has just the right amount of Wheat and Honey malt - then packed full of blood orange puree. Mildly spicy and then balanced by a blend of Cascade and Chinook hops.

21 IBUs 5.5% ABV

EARL GREY TEASB

Pounds and pounds of Earl Grey Tea from Jasmine Pearl Company go into this ESB. A smooth, ready malt character that arrives from the Maris Otter, wheat malt and caramel malt.

33 IBUs 5.5% ABV

VIENNA LAGER

A very light version of a traditional Vienna Lager. Clean and bready, with Willamette and Merkur hops to add a crisp, refreshing flavor.

25 IBUs 5.3% ABV

SCHWARZBIER

A dark lager hopped with German, Tettnanger and Perle hops. Nice, light mouthfeel with dark chocolate flavor and a hint of roast.

30 IBUs 5.1% ABV

SIMCOE SINGLE HOP BROWN

Smooth, malty ale with plenty of flavors of caramel, toffee and biscuit. A generous dose of Simcoe hops add to the mix to make this beer perfect for chilly nights.

38 IBUs 7.1% ABV

POWDERED PALE ALE

Crisp, light, with tons of flavor. Comes complete with a blast of Amarillo Lupulin powder to add amazing hop goodness.

50 IBUs 6.0% 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]

Surreal tropical fruit and hop aromas give way to slight malt and a clean hop finish.

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

*BOURBON BARREL IMPERIAL STOUT [8oz]

Big. Bold. Smooth. Our patriarch of beer, a Russian Imperial Stout aged in Woodford barrels. Dark chocolate, dark fruit and coffee notes envelop the palate,

56 IBUs 11.2% 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

BLACK STALLION CHARDONNAY **\$9**
2016
Aromas of melon, white peaches, lemon and vanilla.
Rich and full on the palate.
NAPA VALLEY, CA 14.5% ABV

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

IRONY CABERNET SAUVIGNON **\$8**
2015
Bold, solid, and medium-bodied. Balanced dark berry,
chocolate, and baking spice.
MANTECA, CA 13.5% ABV

YAMHILL VALLEY ROSE **\$9**
2017
Ample round texture, smooth, viscous mid-palate,
fresh tropical notes on the finish.
WILLAMETTE VALLEY, OR 13.5% 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 or gluten-free bun available.

Base Price

\$11

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.*