

## STARTERS

### PUB FRIES

Kosher salt, cajun seasoning  
or parmesan garlic herb.  
*Served with house-made fry sauce!*

**\$5**

### SWEET POTATO LATTICE FRIES

House or cajun seasoning.  
*Served with house-made fry sauce!*

**\$7**

### BACON BEER CHEESE TWISTERS

Potato twisters topped with house-made  
beer cheese, bacon and green onions.

**\$9**

### ANCESTRY WINGS

Best Coast BBQ, brown sugar buffalo,  
spicy three chili or ginger garlic Hoisin.

**\$9**

### CHICKEN LETTUCE WRAPS

Honey curry chicken salad, with celery and  
toasted almonds, garnished with green onion.  
*Served with fresh butter lettuce for wrapping!*

**\$9**

### TRAZZA HUMMUS PLATE (v)

Tualatin made vegan hummus with vegetables  
and fried or grilled pita. Rotating seasonal flavors.  
*Ask your server what we have today!*

**\$8**

## SALADS

*Choice of ranch, blue cheese, champagne vinaigrette,  
balsamic, orange Cream Ale dressing  
or olive oil and vinegar on the side.  
Add chicken, Ono or Steelhead - \$4*

### GARDEN

Mescal greens and arugula served with tomato,  
cucumber, red onion, Julienned tri-colored  
carrots and croutons.

**\$8**

### CAESAR

Classic salad of romaine lettuce, shredded  
parmesan and seasoned croutons.

**\$8**

### GRILLED STEELHEAD

Pacific NW Steelhead placed on spinach and  
arugula, sliced red onions, feta cheese and  
toasted hazelnuts, tossed in a champagne vinaigrette.

**\$12**

### FRIED CHICKEN

Hand-breaded chicken strips on a bed of mixed  
greens with carrots, tomato and cucumber, tossed  
in a house-made orange Cream Ale dressing with  
a side of honey mustard dipping sauce.

**\$12**

*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.*

*Proudly featuring  
BOAR'S HEAD*

*premium deli meats and cheeses.  
Local Steelhead, Ono, and organic chicken  
sourced from Pacific Seafood*

*Organic produce sourced from Duck Produce Market*

*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.*

## 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  
add side Beer Cheese - \$3*

### ANCESTRY BURGER

1/3 lb Wagyu Kobe beef burger, served with house  
sauce, pickles, green leaf lettuce, tomato and sliced  
red onions with Tillamook cheddar on brioche.

**\$12**

### USS CANBERRA BURGER

1/3 lb Wagyu Kobe beef burger covered with house  
sauce, smoked gouda, bacon, and grilled mushrooms  
on brioche.

**\$12**

### BULL MOUNTAIN BURGER

1/3 lb Wagyu Kobe beef burger topped with bacon,  
crispy red onions, pepper jack and our Best Coast  
BBQ sauce on brioche.

**\$12**

### \* TVF&R BURGER (SPICY)

Blackened cajun 1/3 lb Wagyu Kobe burger with  
jalapenos and pepperoncinis, pepper jack and spicy  
three chili sauce on an onion poppy-seed kaiser roll.

**\$13**

### ST. PAUL CHEESESTEAK

Thinly sliced steak, smoked gouda, grilled onions,  
bell peppers and horseradish aioli served on an  
onion poppy-seed kaiser roll.

**\$12**

### MULTNOMAH REUBEN

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.*

**\$12**

### BRIDGEPORT GRILLED BLTC

Thick-sliced hickory bacon with lettuce, tomato,  
cheddar and mesquite aioli served on Portland's  
finest sourdough.

**\$12**

### ALOHA ONO SANDWICH

Ancestry beer battered Ono with fresh summer  
slaw and pineapple Chutney on brioche.

**\$13**

### USS CORAL SEA SANDWICH

Fresh Pacific Steelhead with caramelized red onion,  
wilted spinach and garlic-basil remoulade on an  
onion poppy-seed kaiser roll.

**\$13**

### USS BAGLEY FISH AND CHIPS

Hearty loin cut of Ono lightly dipped in Ancestry beer  
batter and served with house-made tartar sauce.

**\$13**

### NEWBERG PULLED PORK SANDWICH

Pulled pork dressed in ginger garlic Hoisin, with  
toasted sesame seed slaw on a sweet roll.

**\$12**

### DURHAM GRILLED CHICKEN SANDWICH

Adobo chili marinated chicken breast topped with  
sauteed red onion, roasted red peppers and pepper  
jack cheese on an onion poppy-seed kaiser roll with  
lettuce, tomato and house sauce.

**\$13**

### SUMMER SHERWOOD SANDWICH (v)

Cold sandwich with lettuce, cucumber, tomato, red  
onion and sliced green olives on seeded wheat with  
Trazza hummus and dijon vegenaise. *Add Turkey - \$3*

**\$11**

### BENTON GARDEN BURGER (v)

Our house-made vegan patty, grilled and topped with  
dijon vegenaise, lettuce, tomato and onion, served on  
an onion poppy-seed kaiser roll.

**\$12**

*\* \$1 of each TVF&R Burger purchased is donated  
to a local Tualatin Valley Fire & Rescue community  
program!*

## ABOUT ANCESTRY BREWING

Ancestry is a family crafted brewery established May 2016 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.

### **BRIAN ENGDAHL** HEAD BREWER

Brian graduated OSU with a B.S. in Fermentation Sciences and a B.S. in Business Innovation Management. He is a IBD certified brewer. He loves taking his days off to hike and be in the wilderness, or to crack a cold one with buddies.

### **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 16 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 a year now.

### **DANIEL MAYEDA** SOUS CHEF

