

STARTERS

- PUB FRIES** [GF][VEG] **5**
Kosher salt, cajun, or parmesan garlic herb.
Served with house-made fry sauce!
- ANCESTRY WINGS** [GF] **9**
Best Coast BBQ, house buffalo, or habanero buffalo.
- ROASTED GARLIC HUMMUS PLATE** [VEG] **9**
House-made hummus plate with assorted vegetables and grilled pita.
- NORTHWEST ONION RINGS** [V] **9**
Hand-cut Vidalia onions, lightly dusted in tempura, dipped in our house-made ESB beer batter. *Served with house-made fry sauce!*
- SALMON POPPERS** **8**
Fried panko battered Pacific steelhead bites.
Served with house-made garlic-basil remoulade!
- CHICKEN STRIPS AND FRIES** **10**
Hand-breaded fried chicken with a side of fries.
Choice of BBQ, Buffalo, Ranch or Blue Cheese.

SALADS

- Choice of ranch, blue cheese, champagne vinaigrette, lemon vinaigrette or balsamic on the side.*
Add grilled chicken, fried chicken, Ono or Steelhead - \$4
- GARDEN** [VEG] **9**
Mescal greens and arugula with tomato, cucumber, red onion, julienned tri-colored carrots and croutons.
- CEASAR** **9**
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- SPINACH** [VEG][GF] **9**
Fresh spinach, sliced red onion, feta cheese, and toasted hazelnuts.
- SOUTHWEST CHICKEN SALAD** [GF] **13**
Mescal greens, julienned tri-colored carrots, red bell pepper, marinated black beans, pepper jack cheese, and adobo grilled chicken, served with creamy chipotle vinaigrette.

ENTRÉES

*All items include a side of Pub Fries of your choice.
Substitute Onion Rings or Side Salad - \$2*

- ANCESTRY BURGER*** **12** **BRIDGEPORT GRILLED BLTC** **12**
6oz Wagyu Kobe beef burger, served with Tillamook cheddar, house sauce, pickles, green leaf lettuce, tomato and sliced red onions on brioche. Thick-sliced hickory bacon with lettuce, tomato, cheddar and mesquite aioli served on Portland's finest sourdough.
Upgrade to a Turkey Club for \$2 more.
- USS CANBERRA BURGER*** **13** **USS CORAL SEA SANDWICH** **14**
6oz Wagyu Kobe beef burger covered with house sauce, smoked gouda, bacon, and grilled mushrooms on brioche. Fresh Pacific Steelhead with caramelized red onion, wilted spinach and garlic-basil remoulade on a poppy-seed kaiser roll.
- BULL MOUNTAIN BURGER*** **13** **USS BAGLEY FISH AND CHIPS** **13**
6oz Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack and our Best Coast BBQ sauce on brioche. Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- USS GREY KOBE MELT*** **12** **ALOHA ONO SANDWICH** **13**
6oz Wagyu Kobe beef burger with caramelized onions, lacey swiss, and our house sauce on Portland's finest marble rye. Ancestry beer battered Ono with fresh asparagus slaw and pineapple chutney on brioche.
- ST. PAUL CHEESESTEAK** **12** **DURHAM GRILLED CHICKEN SANDWICH** **14**
Thinly sliced steak, smoked gouda, grilled onions, bell peppers and horseradish aioli served on an onion poppy-seed kaiser roll. Adobo chili marinated chicken breast topped with sauteed red onion, roasted red peppers and pepper jack cheese on a poppy-seed kaiser roll with lettuce, tomato and house sauce.
- MULTNOMAH REUBEN** **12** **BUFFALO BLEU CHICKEN SANDWICH** **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.* Hand-breaded fried chicken breast tossed in house buffalo sauce, with lettuce, tomato, and bleu cheese dressing on ciabatta.
- SELLWOOD CRISPY CHICKEN SANDWICH** **13** **BENTON GARDEN BURGER** [V] **12**
Hand-breaded fried chicken breast tossed in cajun seasoning, with lettuce, tomato, and sweet 'n spicy sauce on ciabatta. Our house-made vegan patty, grilled and topped with dijon vegeaise, lettuce, tomato and onion, served on a poppy-seed kaiser roll.

*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.
*Consumption of raw or undercooked meats or eggs may increase your risk of foodborn illness.
Lettuce wrap or gluten-free bun available.
All items otherwise served as described.*

ANCESTRY

BREWING

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.

*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.

