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## STARTERS

### PUB FRIES

Half \$5 / Reg \$7

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

### FRIED PICKLES

Beer battered pickle spears served with sweet and spicy sauce!

### \*ANCESTRY WINGS [GF]

Ancestry BBQ, buffalo, or habanero buffalo wings served with carrots, celery, and your choice of Ranch or bleu cheese.

\$7

\$10 SELLWOOD COBB SALAD

Grilled chicken breast, bacon, avocado, hard boiled egg, tomatoes, cucumbers, red onions, and parmesan cheese on a bed of mixed greens with your choice of dressing.

## SALADS

Choice of dressing: ranch, bleu cheese, balsamic vin, or lemon vinaigrette on the side.

\*Add Chicken or Ono - \$4 Fried Chicken - \$5 Avocado - \$1

### GARDEN [VEG]

Mixed greens with tomato, red onion, cucumber, julienned' tri-colored carrots and croutons.

\$9

### CAESAR

Classic salad of romaine lettuce, shredded parmesan and croutons.

\$9

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## ENTREES

All items include a side of Pub Fries of your choice.  
Add avocado - \$1 Substitute Side Salad - \$2

### \*ANCESTRY BURGER

6oz Northwest raised all beef patty, served with house sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche.

\$14

### \*USS BAGLEY FISH AND CHIPS

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

\$14

### \*USS CANBERRA BURGER

6oz Northwest raised all beef patty, served with smoked gouda, bacon, grilled mushrooms and house sauce on brioche.

\$14

### \*SELLWOOD CRISPY CHICKEN SANDWICH

Hand-breaded fried chicken breast tossed in cajun seasoning, with lettuce, tomato and sweet and spicy sauce on brioche.

\$14

### \*BULL MOUNTAIN BURGER

6oz Northwest raised all beef patty topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce on brioche.

\$14

### \*BUFFALO BLEU CHICKEN SANDWICH

Hand-breaded fried chicken breast tossed in buffalo sauce, with lettuce, tomato and bleu cheese dressing on brioche.

\$14

### \*BRIDGEPORT GRILLED BLTC

Hickory-smoked bacon with lettuce, tomato, cheddar and mesquite aioli on sourdough.

\$12

### \*ST. PAUL CHEESESTEAK

Thinly sliced steak, smoked gouda, grilled onions, grilled mushrooms, bell peppers, and mesquite aioli served on a fresh hoagie.

\$13

### BENTON GARDEN BURGER [VEG]

Our house-made vegan patty, grilled and topped with house sauce, lettuce, tomato, onion, on a brioche bun.

\$13

### \*CHICKEN STRIPS

Hand-breaded fried chicken strips.

Choice of Ancestry BBQ, Buffalo, Honey Mustard, Ranch or Bleu Cheese!

\$12

To serve the best food possible, our items are prepared fresh to order, and delivered hot from the grill.

\*All burgers are cooked to medium doneness unless specified. 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.

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

A gratuity of 18% will be added to parties of 8 or more.