



STARTERS

- HOUSE FRIES** 5
Regular, cajun or garlic parmesan served with Ancestry sauce. (GF) (Veg)
- NORTHWEST ONION RINGS** 9
Hand-cut Vidalia onions, lightly dusted in tempura, dipped in our house-made ESB beer batter. Served with Ancestry sauce. (Veg)
- ANCESTRY WINGS** 9
Served with your choice of our house buffalo, habanero buffalo, or Ancestry Best Coast BBQ. (GF)
- ROASTED GARLIC HUMMUS PLATE** 9
House-made hummus plate with vegetable assortment and soft grilled pita bread. (V)
- CHICKEN STRIPS AND FRIES** 10
Ancestry ESB beer battered fried chicken with a side of fries and choice of sauce.
- SALMON POPPERS** 8
Panko battered Salmon bites, fried and served with garlic-basil remoulade.

SALADS

*Choice of ranch, blue cheese, lemon vinaigrette, or balsamic vinaigrette dressing.
Add grilled chicken, veggie patty or Steelhead \$4*

- SPINACH** 9
Spinach, sliced red onions, feta cheese, and toasted hazelnuts with your choice of dressing. (Veg) (GF)
- CAESAR** 9
Classic salad of romaine lettuce, shredded parmesan, and seasoned croutons.
- PENDLETON** 13
Mixed greens, diced tomatoes, cheddar, bacon, red cabbage slaw, topped with fried chicken strips tossed with Ancestry Best Coast BBQ sauce, choice of dressing.

-All organic produce sourced from *Duck Produce Market*
-Local Steelhead, Ono, & organic chicken breast all sourced from *Pacific Seafood*.

-We use grassfed Wagyu Kobe beef in all burgers.

-Burgers are cooked to medium unless requested otherwise.

*Consumption of raw or undercooked meats or eggs may increase your risk of foodborne illness.

-A gratuity of 18% will be added to parties of 10 or more.

(V)= Vegan (GF)= Gluten Free (Veg)= Vegetarian

ENTRÉES

*Substitute any burger or sandwich with our house-made veggie patty or grilled chicken breast. All entrées include a side of house fries. Sub onion rings or side salad \$2
Substitute for gluten free bun \$.50*

- ANCESTRY BURGER*** 12
1/3 lb Wagyu Kobe beef burger, served on a brioche bun with house sauce, pickles, green leaf lettuce, tomato, and thin sliced red onions, with Tillamook cheddar cheese.
- USS CANBERRA BURGER*** 13
1/3 lb Wagyu Kobe beef burger served on a brioche bun with house sauce, melted smoked gouda, bacon, and grilled mushrooms.
- BULL MOUNTAIN BURGER*** 13
1/3 lb Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack cheese, and Ancestry Best Coast BBQ sauce on a brioche bun.
- USS GREY KOBE MELT*** 12
1/3 lb Wagyu Kobe beef burger with caramelized onions, lacey swiss, and our house sauce on Portland's finest marble rye.
- SOUTHEAST GRILLED CHEESE** 11
Melted cheddar cheese, tomatoes, and house-made pine nut pesto between two slices of Portland's finest sourdough bread. (Veg)
- BRIDGEPORT GRILLED BLTC** 12
Thick-sliced hickory bacon with lettuce, tomato, cheddar, and mesquite aioli served on sourdough. Make it a Turkey Club with pepperjack 14
- USS CORAL SEA SANDWICH** 14
Fresh Pacific Steelhead with caramelized red onion, wilted spinach, and garlic-basil remoulade on a sesame kaiser bun.
- BUFFALO BLEU CHICKEN SANDWICH** 13
Ancestry ESB beer battered crispy fried chicken breast tossed in house buffalo sauce, with lettuce, tomato and bleu cheese dressing on a ciabatta bun.
- SHERWOOD CRISPY CHICKEN SANDWICH** 13
Ancestry ESB beer battered crispy fried chicken breast tossed in cajun seasoning, with lettuce, tomato and sweet 'n spicy sauce on a ciabatta bun.
- OKINAWA SANDWICH** 13
Ancestry ESB beer battered crispy fried chicken breast topped with sesame soy mayo and asian slaw on a ciabatta bun.
- USS BAGLEY FISH AND CHIPS** 13
Two hearty loin cuts of Ono from the islands lightly dipped in Ancestry ESB beer batter served with house-made tartar sauce and house fries.
- MULTNOMAH REUBEN** 12
A bowery style reuben with old-country sliced pastrami with sauerkraut and lacey swiss on Portland's finest marble rye with stone ground mustard aioli. *Turkey available upon request.*
- CASCADIA VEGGIE BURGER** 12
House-made vegan patty on a ciabatta bun, with roasted garlic hummus, fresh spinach, and roasted red peppers. (V)