



TAKE-OUT MENU

SELLWOOD

8268 SE 13th AVE

503-946-8424



STARTERS

PUB FRIES \$5
Kosher salt, cajun or parmesan garlic herb.
Served with house-made fry sauce!

FRIED PICKLES \$7
Kosher salt, cajun or parmesan garlic herb.
Served with sweet and spicy sauce!

NORTHWEST ONION RINGS [v] \$9
Kosher salt, cajun or parmesan garlic herb.
Served with sweet and spicy sauce!

***ANCESTRY WINGS [GF]** \$9
Ancestry BBQ, buffalo or habanero buffalo.

ROASTED GARLIC HUMMUS PLATE [VEG] \$9
House-made hummus with assorted vegetables and grilled pita.

SALADS

Choice of ranch, bleu cheese, balsamic, or lemon vinaigrette on the side.
**Add Chicken or Ono - \$4 Fried Chicken - \$5*

GARDEN [VEG] \$9
Mescal greens and arugula with tomato, cucumber, red onion, julienned' tri-colored carrots and croutons.

CAESER \$9
Classic salad of romaine lettuce, shredded parmesan and croutons.

SOUTHWEST CHICKEN SALAD [GF] \$13
Harissa lemon grilled chicken, with butter letuce leaves, sliced tomato and sliced cucumber.

ENTREES

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

***ANCESTRY BURGER** \$12
6oz Wagyu Kobe beef burger, served with house sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche

***USS CANBERRA BURGER** \$13
6oz Wagyu Kobe beef burger, served with smoked gouda, bacon, grilled mushrooms and house sauce on brioche.

***BULL MOUNTAIN BURGER** \$13
6oz Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce on brioche.

***USS GREY KOBE MELT** \$12
6oz Wagyu Kobe beef burger with caramelized onions, swiss and house sauce on marble rye.

***MULTNOMAH REUBEN** \$12
A bowery-style reuben with sliced pastrami, sauerkraut and swiss on marble rye with stone-ground mustard aioli.
Turkey available on request!

***BRIDGEPORT GRILLED BLTC** \$12
Hickory-smoked bacon with lettuce, tomato, cheddar and mesquite aioli on sourdough.

BENTON GARDEN BURGER [VEG] \$12
Our house-made vegan patty, grilled and topped with dijon vegenaise, lettuce, tomato and onion, served on brioche.

***USS BAGLEY FISH AND CHIPS** \$13
Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.

***DURHAM GRILLED CHICKEN SANDWICH** \$14
Adobo marinated chicken breast topped with sauteed red onion, roasted red peppers and pepper jack on brioche with lettuce, tomato and house sauce.

***SELLWOOD CRISPY CHICKEN SANDWICH** \$13
Hand-breaded fried chicken breast tossed in cajun seasoning, with lettuce, tomato and sweet and spicy sauce on brioche.

***BUFFALO BLEU CHICKEN SANDWICH** \$13
Hand-breaded fried chicken breast tossed in buffalo sauce, with lettuce, tomato and bleu cheese dressing on brioche.

***ST. PAUL CHEESESTEAK** \$12
Thinly sliced steak, smoked gouda, grilled onions, bell peppers and horseradish aioli served on a fresh hoagie.

***CHICKEN STRIPS** \$10
Hand-breaded fried chicken strips.
Choice of Ancestry BBQ, Buffalo, Ranch or Bleu Cheese!

BOTTLED BEERS

BEST COAST IPA
7.0% ABV / 77 IBU
Chocked full of Mosaic, Citra and Cascade hops to add a juicy, west coast hop burst.

PINEY IPA
7.1% ABV / 61 IBU
A NW Classic IPA with tropical fruit and berry hop aromas that give way to pine and a balanced malt finish.

ANCESTRY IPA
7% ABV / 73 IBU
A crisp West Coast IPA with huge citrus and tropical hop aroma, light dry and refreshing flavors keep you wanting the next sip.

IRISH RED
5.4% ABV / 21 IBU
The Red X, Dark Two-Row, Castle specialty malts provide light bodied hints of caramel and a touch of roast.

PORTER
5.5% ABV / 37 IBU
The perfect balance of chocolate and toasted malt for full flavor and a medium-light body.

CREAM ALE
5.2% ABV / 22 IBU
Slightly more character and body than a Pilsner, while remaining crisp and easy drinking.

HAZY PALE
5.4% ABV / 52 IBU
Exceptional, juicy grapefruit aromas from the Mosaic and Galaxy hops with mild pale malt.

DARK IRISH
5.3% ABV / 20 IBU
Light bodied but full of chocolate and caramel flavors with a clean finish.

PILSNER
5% ABV / 35 IBU
Refreshing with subtle malt complexities. Cereal and bread flavors give way to bright, citrus finish.

DOPPELBOCK
9% ABV / 20 IBU
Notes of toast, caramel, and a very clean lager finish with a slight hint of Noble German hops to balance this malty beast.

EXPERIMENTAL IPA #6
8.5% ABV / 62 IBU
A slightly dry, Hazy Imperial IPA with tropical fruit aromas and melon candy flavors.

PASTRY STOUT
6.5% ABV / 30 IBU
Chocolate and roasty maltiness with added vanilla and cinnamon.

*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.