

***SOME ITEMS HAVE NEW NAMES,
ENTREE IS STILL THE SAME*

STARTERS

PUB FRIES With kosher salt, cajun, or parmesan garlic-herb. Served with house-made fry sauce!	\$7
SWEET POTATO LATTICE FRIES Served with housemade fry sauce!	\$8
BATTERED CLAM STRIPS Crispy surf clams served with lemon and housemade tartar sauce.	\$10
CALAMARI FRIES Breaded and fried calamari served with lemon housemade tartar sauce	\$10
CRISPY GREEN BEANS Battered green beans served with ranch.	\$10
SWEET CORN NUGGETS Served with ranch.	\$10
ANCESTRY WINGS Ancestry BBQ, Brown Sugar Buffalo or Spicy Three Chili	\$12

SALADS

*Choice of ranch, blue cheese agave lime vinaigrette,
honey mustard, or balsamic on the side.
*Add grilled or fried chicken, ono, or
grilled or blackened mahi mahi - \$4*

GARDEN Spring mix greens with tomato, red onion, julienned tri-colored carrots and croutons.	\$10
CAESAR Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.	\$10

ENTRÉES

*All items include a side of Pub Fries of your choice.
Substitute Sweet Potato Fries - \$1 or Side Salad - \$2*

*ANCESTRY BURGER 6oz Northwest-raised all beef patty, served with House-made Burger Sauce, pickles, green leaf lettuce, tomato and sliced red onions with cheddar.	\$13
*USS CANBERRA BURGER 6oz Northwest-raised all beef patty, served with smoked gouda, bacon, grilled mushrooms and House-made Burger Sauce.	\$14
*BBQ BACON BURGER 6oz Northwest-raised all beef patty, topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce.	\$14
*SPICY THREE CHILI BURGER Blackened cajun 6oz Northwest-raised all beef patty with bacon, jalapenos, pepper jack and Three Chili Aioli.	\$14
ONO FISH AND CHIPS Tender pieces of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.	\$14
GRILLED CHICKEN SANDWICH Grilled chicken breast with melted Gouda, lettuce, tomatos and pickles, served on a toasted bun with honey mustard.	\$14
BOWERY-STYLE REUBEN A bowery-style reuben with old-country sliced pastrami, sauerkraut and swiss on Portland's finest marble rye with Stone-ground Mustard Aioli.	\$13
WHICH CAME FIRST SANDWICH Hand-breaded fried chicken breast tossed in Brown Sugar Buffalo topped with cheddar, fried egg, lettuce, red onion, and blue cheese dressing.	\$14
MAHI MAHI SANDWICH Ancestry beer battered mahi mahi topped with lettuce, tomato, pickle and onion with tartar sauce.	\$14
PHILLY CHEESE STEAK Grilled steak sautéed in grilled onions, roasted pep- pers, melted pepperjack cheese and Three Chili Aioli on a toasted hoagie roll.	\$14
GARDEN BURGER [v] Our house-made vegan patty, grilled and topped with lettuce, tomato and onion, served on ciabatta with veganaise spread.	\$13

*Substitutions available to chicken breast or vegan patty.
Burgers are cooked to medium unless otherwise requested.
Lettuce wrap or gluten-free bun available.
*Consumption of raw or undercooked meats, poultry, seafood, or
eggs may increase your risk of foodborn illness.*



KIDS MENU

*All items include a side of Pub Fries or Apple Sauce.
Substitute Sweet Potato Fries - \$1 or Side Salad - \$2*

GRILLED CHEESE American cheese on white bread.	\$6
CHICKEN STRIPS Hand-breaded and fried chicken breast.	\$7
KIDS BURGER 1/4lb beef patty served plain and dry.	\$7

KIDS DRINKS

APPLE JUICE	\$1
DRAFT ROOT BEER	\$3
ICED TEA	\$3
LEMONADE	\$2
SODA PEPSI, DIET PEPSI, SIERRA MIST or GINGER ALE	\$2

