

# CRAFT BEER

Trouble picking just one beer? Try a flight! 4 / 4oz Flight \$12 · 6 / 4oz Flight \$16

## ◆ IPAS

### BEST COAST IPA 16oz · \$8

Powerful citrus hop aromas that fade to pine. Chockfull of Mosaic, Citra and Cascade hops to add a juicy, West Coast hop burst.

INDIA PALE ALE · 7.0% ALC/VOL · 77 IBU

### PINEY IPA 16oz · \$8

Tropical fruit and berry hop aromas give way to pine, with a balanced malt finish.

INDIA PALE ALE · 7.1% ALC/VOL · 61 IBU

### ANCESTRY IPA 16oz · \$8

Clean and crisp hoppy citrus notes. Light dry and refreshing flavors keep you wanting the next sip.

INDIA PALE ALE · 6% ALC/VOL · 60 IBU

## ◆ HAZY

### FREEZING FOG HAZY IPA 16oz · \$8

A hazy IPA with hoppy notes of citrus, floral and pine on top of a light base malt with the slight zest of rye.

INDIA PALE ALE · 6% ALC/VOL · 55 IBU

## ◆ PALE

### NORTHWEST PALE 16oz · \$8

Classic Northwest hoppy profile combined with pale malt to create a perfectly balanced mild bitterness.

NW PALE ALE · 5.75% ALC/VOL · 45 IBU

## ◆ MALTY

### IRISH RED ALE (CO2 OR NITRO) 16oz · \$7



The Red X, Dark Two-Row, Castle specialty malts and roasted barley provide the hints of caramel and toast in this red hued Irish beer. Irish Ale yeast and EKG hops add a drinkable flavor to this amazing pub staple.

IRISH STYLE ALE · 5.4% ALC/VOL · 21 IBU

### OKTOBERFEST 16oz · \$7

The German classic seasonal lager, Oktoberfest is brewed heavy on the malt in the spring and cellared through the summer. What results is a clean but full-flavored lager with toast, bread crust and floral flavors.

GERMAN STYLE LAGER · 6.2% ALC/VOL · 21 IBU

### PORTER 16oz · \$7

The perfect balance of chocolate, caramel and toasted malt for full flavor with a medium-light body.

AMERICAN ALE · 5.3% ALC/VOL · 30 IBU

### HAZELNUT STOUT 16oz · \$7

Rich roasted malt with notes of chocolate, coffee, and toasted hazelnut, finishing smooth and slightly sweet.

AMERICAN ALE · 5.5% ALC/VOL · 37 IBU

### DARK IRISH 16oz · \$7

Light bodied, full of chocolate and caramel malt flavors with a clean finish.

IRISH STYLE LAGER · 5.3% ALC/VOL · 22 IBU

## ◆ LIGHT

### KÖLSCH 16oz · \$7



Delicate fruit and slight pilsner malt aroma, medium light bodied mouth feel and dry finish.

GERMAN STYLE ALE · 5.2% ALC/VOL · 22 IBU

### PILSNER 16oz · \$7

Refreshing with subtle malt complexities. Cereal and bread flavors give way to a bright citrus finish.

AMERICAN LAGER · 5% ALC/VOL · 30 IBU

### FRUITED WHEAT ROTATOR 16oz · \$8

Our base American wheat, fermented with Oregon Fruit Products puree for a juicy fruit character over a clean malt base.

AMERICAN WHEAT ALE · 5.6% ALC/VOL · 15 IBU

### MEXICAN LAGER 16oz · \$7

Crisp light lager with a touch of malty sweetness and very low bitterness.

MEXICAN STYLE LAGER · 5.3% ALC/VOL · 20 IBU

### AGAVE LIME MEXICAN LAGER 16oz · \$7

Crisp light lager with a citrusy lime, added agave sweetness and very low bitterness.

MEXICAN STYLE LAGER · 5.3% ALC/VOL · 20 IBU

### NITRO CREAM ALE 16oz · \$7

A classic American ale with a smooth, light-bodied malt character and a crisp, clean finish. Refreshing, balanced, and easy drinking.

AMERICAN ALE · 5.2% ALC/VOL · 22 IBU

### LIGHT WAVE 16oz · \$4

American light lager with a touch of fruitiness and light spice.

AMERICAN LAGER · 4.2% ALC/VOL · 15 IBU

## ◆ CIDER

### CIDER ROTATORS 16oz · \$8

Check beer board or ask server for current rotating flavor.

### SNAKE BITE 16oz · \$7

½ Cider and ½ Pilsner Blend.

Winner — multiple medals at the Oregon Beer Awards & beyond.

Ask your server about today's rotating taps.

# ANCESTRY

— BREWING —

## STARTERS

### PUB FRIES ..... \$7

Regular, cajun, or garlic parmesan. Served with house-made fry sauce! +\$2.50 Beer Cheese.

### CHILI CHEESE FRIES ..... \$12

Fries topped with Red Berry Barn Chili and shredded cheese.

### PIZZA FRIES (HALF OR FULL) ..... \$5 / \$9

Garlic fries topped with marinara and sprinkled parmesan.

### SWEET POTATO FRIES ..... \$10

Served with house-made fry sauce!

### ONION RINGS (HALF OR FULL) ..... \$5 / \$10

Served with ranch!

### TATER TOTS (HALF OR FULL) ..... \$6 / \$10

Regular, cajun, or garlic parmesan. Served with ranch!

### FRIED ZUCCHINI ..... \$10

Served with ranch!

### FRIED MUSHROOMS ..... \$10

Served with ranch!

### FRIED PICKLE CHIPS ..... \$11

Served with ranch!

### ANCESTRY WINGS (7 CT) ..... \$16

Tossed in BBQ, Buffalo Brown Sugar, Teriyaki, Spicy Three Chili, Garlic Parm or Cajun Dry Rub. Served with celery and ranch!

### BONELESS WINGS ..... \$12

Served with chipotle sauce!

### BUFFALO CAULIFLOWER BITES ..... \$11

Tossed in Brown Sugar Buffalo sauce. Served with ranch!

### PRETZEL BITES W/ BEER CHEESE ..... \$12

Half order \$7.

### MOZZARELLA STICKS ..... \$11

Served with marinara!

### MINI CORN DOGS ..... \$10

### BACON JAM BRUSSELS SPROUTS ..... \$12

Crispy florettes, tossed in smoky sweet bacon jam.

### HUMMUS PLATE (HALF OR FULL) ..... \$10 / \$16

Hummus plated with pita bread and assorted veggies.

### CHILI CHEESE BOWL ..... \$8

Red Berry Barn Chili topped with shredded cheese.

### CHIPS AND QUESO ..... \$8

## NON-ALCOHOLIC

### ANCESTRY DRAFT SODAS

#### ROOT BEER \$4

#### ORANGE CREAM SODA \$4

#### SODA ROTATORS \$4

#### ROOT BEER FLOAT \$7

+ Rotating sodas can be floats!

DRAFT SODA FLIGHT · 6 / 40Z \$8

DRAFT SODA FLIGHT · 4 / 40Z \$6

#### PURE LEAF ICED TEA \$4

#### LEMONADE \$4

#### TREE TOP APPLE JUICE \$1

#### N/A SELTZER \$3

#### SODA \$4

COKE, DIET COKE, SIERRA MIST OR GINGER ALE

FREE SODA REFILLS

#### N/A BEER \$6

BEST DAY KÖLSCH / IPA · 120Z

## WINE

### WINTER'S HILL

PINOT NOIR | PINOT GRIS | CHARDONNAY | ROSÉ (FROM PINOT NOIR)

## GLUTEN-FREE

### IPA #5 | PALE ALE · 16OZ · \$10

GROUND BREAKER BREWING

## SALADS

Choice of ranch, blue cheese, thousand island, honey mustard, or balsamic on the side.  
Add grilled, fried or blackened chicken +\$5 · salmon +\$14 · cod +\$8 · mahi mahi +\$8

### GARDEN ..... \$10

Spring mix greens with tomato, cucumbers, onion, julienned carrots and croutons.

### CAESAR ..... \$10

Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.

### SOUTHWEST SALAD ..... \$12

Bed of romaine, shredded carrots, onions, tomatoes, corn, black beans, Sun Chips with a chipotle sauce.

### LEAH'S FAVORITE ..... \$17

Caesar salad with carrots and tomato, topped with buffalo chicken.

## ENTRÉES

All items include a side of Pub Fries of your choice. Sub Sweet Potato Fries / Onion Rings +\$1.50 · Tots +\$1 · Side Salad +\$2 · Beer Cheese +\$2.50 · Extra Patty +\$4 · Extra Garden Patty +\$7

### \*ANCESTRY BURGER ..... \$15

Northwest-raised 6oz all beef patty, served with House-made Burger Sauce, pickles, green leaf lettuce, tomato and sliced onions with cheddar.

### \*USS CANBERRA BURGER ..... \$17

Northwest-raised 6oz all beef patty, served with smoked gouda, bacon, grilled mushrooms and House-made Burger Sauce.

### \*BBQ BACON BURGER ..... \$17

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

### \*SPICY BACON BURGER ..... \$18

Blackened cajun Northwest-raised 6oz all beef patty with bacon, jalapenos, pepper jack and Three Chili Aioli.

### \*MUSHROOM SWISS BURGER ..... \$16

Northwest-raised 6oz all beef patty, topped with swiss cheese, grilled mushrooms, grilled onions and house-made burger sauce.

### \*KONA BURGER ..... \$17

Northwest-raised 6oz all beef patty, topped with swiss cheese, pineapple, sliced ham and Teriyaki sauce.

### GARDEN BURGER [V] ..... \$15

A spicy, southwestern vegan burger made with a savory blend of black beans, brown rice, corn, diced tomatoes and peppers topped with lettuce, tomato, onion and veganaise spread.

### \*FISH AND CHIPS ..... \$22

Tender pieces of mahi lightly dipped in Ancestry beer batter and served with house-made tartar sauce.

### GERMAN STYLE SAUSAGE ..... \$17

An Oktoberfest special — German Style Sausage served on a bun with sauerkraut, onions, mustard. Served with a side of fries!

### \*GRILLED CHICKEN SANDWICH ..... \$16

Grilled chicken breast with melted Gouda, lettuce, tomatoes and pickles, served on a toasted bun with honey mustard.

### REUBEN SANDWICH ..... \$17

A reuben with old-country sliced pastrami, sauerkraut and swiss on marble rye with Stone-ground Mustard Aioli.

### \*WHICH CAME FIRST SANDWICH ..... \$16

Hand-breaded fried chicken breast tossed in Brown Sugar Buffalo topped with cheddar, fried egg, lettuce, onion, and blue cheese dressing.

### \*CORDON BLEU SANDWICH ..... \$16

Hand-breaded fried chicken breast topped with swiss, ham, lettuce, onion, tomato and pickle with honey mustard.

### \*MAHI MAHI SANDWICH ..... \$17

Ancestry beer battered mahi mahi topped with lettuce, tomato, pickle and onion with tartar sauce.

### \*FISH SANDWICH ..... \$16

Ancestry beer battered cod topped with American cheese, lettuce, tomato, pickle and onion with tartar sauce.

### \*SALMON SANDWICH ..... \$20

Grilled or blackened salmon topped with lettuce, tomato, onion, with tartar sauce.

### \*PATTY MELT ..... \$16

Northwest-raised 6oz all beef patty, topped with swiss cheese, grilled onions, and thousand island on rye bread.

### HOT HAM AND CHEESE ..... \$15

Grilled thinly-sliced ham and cheddar on a hoagie with stone ground aioli.

### VEGAN FRIENDLY CHICKEN SANDWICH ..... \$15

A breaded vegan chicken patty, topped with lettuce, tomato and onion, served on vegan ciabatta with veganaise spread. (Shares fryer with meat items.)

### BLTC ..... \$14

Bacon, lettuce, tomato and cheese.

### CHICKEN PARMESAN SANDWICH ..... \$14

Hand-breaded fried chicken breast topped with gouda and marinara sauce.

### TURKEY BACON SWISS ..... \$17

Sliced turkey, bacon, melted swiss, tomato with ranch on sourdough.

### FRENCH DIP SANDWICH ..... \$18

Slow-roasted beef and melted smoked gouda on a toasted hoagie, with grilled onions and rich au jus on the side.

### \*CHILI CHEESE BURGER ..... \$17

Northwest-raised 6oz all beef patty, served with Cheddar cheese and chili.

### CHILI CHEESE DOG ..... \$12

Served with a side of fries!

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

# ANCESTRY

BREWING

## KIDS MENU

All items include a side of Pub Fries or apple sauce. Substitute Sweet Potato Fries +\$1 or Side Salad +\$2.

### GRILLED CHEESE ..... \$6

American cheese on white.

### FISH AND CHIPS ..... \$11

Piece of Mahi served with tartar sauce.

### BONELESS WINGS ..... \$7

Served with BBQ, Ranch or Buffalo.

### KIDS BURGER ..... \$8

1/4 lb beef patty served plain and dry.

### KIDS HOT DOG ..... \$7

Served plain and dry.

### MINI CORN DOGS ..... \$7

## NON-ALCOHOLIC

### ANCESTRY DRAFT SODAS

#### ROOT BEER \$4

#### ORANGE CREAM SODA \$4

#### SODA ROTATORS \$4

#### ROOT BEER FLOAT \$7

+ Rotating sodas can be floats!

#### DRAFT SODA FLIGHT · 6 / 40Z \$8

#### DRAFT SODA FLIGHT · 4 / 40Z \$6

#### PURE LEAF ICED TEA \$4

#### LEMONADE \$4

#### SODA \$4

COKE, DIET COKE, SIERRA MIST OR GINGER ALE

#### N/A LIME SELTZER \$3

FREE SODA REFILLS

#### TREE TOP APPLE JUICE \$1

#### N/A BEER \$6

## DESSERT

### RUBY JEWEL ..... \$6

A local favorite ice cream sandwich — Chocolate Mint, Oatmeal Butterscotch, Strawberry or Salted Caramel.

### ROOT BEER FLOATS ..... \$7

Orange Cream and rotator sodas available!

## HAPPY HOUR

Weekdays 2–5pm

### HAPPY HOUR BURGER ..... \$6

¼ lb Fire River Farms beef, American cheese, lettuce, tomato, pickle, onion and mayo on brioche, with fries.

### HAPPY HOUR DOUBLE ..... \$10

Two ¼ lb patties and American cheese, same build, with fries.

### HALF ORDER FRIES ..... \$3

Regular, Cajun or garlic Parmesan, with house-made fry sauce.

### DIRTY FRIES ..... \$8

Full order topped with beer cheese, chili cheese or pizza.

### DARK IRISH LAGER ..... \$5

### ANCESTRY IPA ..... \$5

### LIGHT WAVE ..... \$3

### DRAFT ROOT BEER ..... \$3

Or any soda rotator. Check the beer board.

Substitutions available to chicken breast or vegan patty. Burgers are cooked to medium unless otherwise requested.

Lettuce wrap or gluten-free bun available.

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