

# PUB MENU

happy hour monday-friday 3-5pm and during all blazers/timbers games. look for the 🍷 on the menu for pricing.

## PLATES

### BROCCOLI AND SPROUTS

crispy broccoli and brussels sprouts, smoky house bacon, shallot jalapeño vinaigrette, shaved dry jack 9 🍷7

### SHOESTRING FRIES

choice of ranch or blue cheese 6 🍷4  
dirty (queso, spicy ranch, bacon, chives) +2

### PRETZEL TWISTS

3 house made pretzel twists, house mustard, beer cheese 6  
make 'em jalapeño cheddar +2

### CHARCUTERIE BOARD

pork rilette, herb whipped goat cheese, house focaccia 2 ways, rosemary mustard, spicy pickles 14

### NACHOS

house made tillamook queso, salsa, jalapeños, black beans, olives, crema, cilantro 8/12 🍷6  
add pulled pork +2.5, roasted chicken +3, guacamole +2

### WINGS

choice of mild or spicy korean wings\*\*, or spicy buffalo wings 13 🍷9

### FISH AND CHIPS

patio pale ale-battered ling cod, tartar sauce, coleslaw, house pickles\*\* 9/15

### GRINGO BOWL

brown rice, black beans, avocado, crema, cotija, cilantro, salsa, chips 10 🍷6  
add roasted chicken +3, guacamole +2

### MAC AND CHEESE

cavatappi pasta, tillamook cheddar, mozzarella, parmesan, breadcrumbs; topped with lightly dressed arugula 11 🍷6  
add bacon +2, roasted chicken +3

### POWER BOWL

kimchi, brown rice, kale, carrots, house pickle, black sesame seeds\*\* 11  
add pulled pork +2.5, korean fried chicken +3

## BRUSCHETTA

open-faced sandwiches served on house focaccia, served with choice of seasonal soup, house salad, or shoestring fries

### PLT

house smoked pork belly, green onions, dijonnaise, preserved tomatoes, arugula\* 13

### TUNA

olive oil poached tuna, mama lil's peppers, goat cheese, roasted garlic aioli, popped tomato\*\* 12

### QUATTRO FORMAGGI

goat cheese, white cheddar, parmesan, swiss, garlic 11

## SANDWICHES

burgers cooked medium, all sandwiches come with shoestring fries...sub with kale caesar, house salad, or seasonal soup for +2

### MIGRATION BURGER

local ground chuck, arugula, chili jam, candied prosciutto, rogue creamery smokey blue cheese, mama lil's aioli\* 14

### CLASSIC BURGER

local ground chuck, romaine lettuce, tomato, zucchini pickles, red onion, house sauce\* 11  
add cheese +1, bacon +2

### PORTOBELLO BURGER

goat cheese stuffed portobello, red wine marmalade, herb mayo, mixed greens\* 12

### CHICKEN

crispy or grilled chicken breast, caramelized onion, charred tomato mayo, white cheddar, butter lettuce, house spicy pickles 14

### PULLED PORK

house smoked pulled pork, kansas city bbq, frizzled onions, slaw, pepper jack 12

## SALADS

add a perfect farm egg +2, roasted chicken +3, or crispy chicken +3

### KALE CAESAR

parmesan crisp, chickpea crouton, toasted hazelnuts, balsamic caesar\* 10

### THE COSTANZA

mixed greens, artichoke hearts, olives, salami, creamy dill dressing, green onions 12

### BROWN RICE QUINOA

almond dressing, mama lil's peppers, crispy quinoa, roasted carrots, roasted squash 10

### SEASONAL SALAD

arugula, goat cheese, roasted honey squash, spicy pepitas, brown butter vinaigrette 9 🍷6

## FOR KIDS

kids meals are for ages 12 and under and aren't for takeout. all kids meals are served with a side of tortilla chips or fresh fruit and veggies

### GRILLED CHEESE 6

### MAC AND CHEESE 6

### CHEESEBURGER\* 6

### CHICKEN TENDERS 6

### KID'S BOARD 6

cheese, meat, fruit, bread

\*eating raw or undercooked foods may result in foodborne illness \*\*contains fish or fish sauce

# DRINKS

happy hour monday-friday 3-5pm and during all blazers/timbers games. look for the 🍷 on the menu for pricing.

## BEER

*migration brewing* is continually pushing the boundaries of style and innovation. please check with your bartender about **new and upcoming seasonals**.

GLASS **3.75** / PINT **5.75** / PITCHER **18**

🍷 PINT **4.75** / PITCHER **15**

### CLEM'S CREAM ALE

ABV 4.6% | smooth straw-colored ale with a soft hop spice  
IBU 22

### GLISAN STREET PALE ALE

ABV 5.1% | pale ale with tropical fruit and restrained dankness  
IBU 33

### PATIO PALE

ABV 5.8% | bright hoppy pale topped with layers of tropical fruit  
IBU 55

### STRAIGHT OUTTA PORTLAND IPA

2017 gold, denver international

ABV 7.3% | west coast ipa with tropical juicy aromatics and crisp finish  
IBU 69

### LUSCIOUS LUPULIN IPA

2017 bronze, denver international

ABV 6.5% | big citrus and piney resin with balanced malts  
IBU 77

### STEP IN THE ARENA MILK STOUT

2017 gold, world beer championships

ABV 6.4% | strong roasty profile with hints of chocolate and caramel  
IBU 27

### OLD SILENUS STRONG ALE

2016 bronze, great american beer festival

2017 silver, denver international

ABV 7.8% | hop forward with deep malts and hints of cherry cocoa  
IBU 75

## WINE

HOUSE RED/WHITE **6** 🍷 **5**

CHARDONNAY **8/30**

VERDICCHIO **8/30**

BUBBLES **9/32**

PINOT NOIR **11/42**

SYRAH **8/30**

## COCKTAILS

### TIPSY MORO

espolón blanco tequila, blood orange, new mexico chile salt **9.5**

### SAUVIE SPRITZ

volstead vodka, sauvie island marionberry mint shrub, soda **9**

### THE BASIC

dry ransom gin, cucumber lemongrass syrup, tonic **9** 🍷 **8**

### HIGH FASHION(ED)

pendleton whisky, maple rosemary demerara, grapefruit bitters **10**

### MOSCOW MULE

volstead vodka, ginger beer, lime **9**

### CANADIAN MULE

pendleton whisky, ginger beer, lime **9**

## PAIRINGS

### AMERICAN & PALE

buffalo trace  
+  
10.5 oz patio pale ale **9**

### JAPANESE & PORTER

suntory whisky toki™  
+  
10.5 oz step in the arena milk stout **11**

### RYE & MALT

stein straight rye whiskey  
+  
10.5 oz old silenus strong ale **13**

### SCOTCH & IPA

balvenie doublewood 12 year  
+  
10.5 oz luscious lupulin ipa **15**

## SPIRITLESS

COCK AND BULL GINGER BEER **3.5**

CALDERA ROOT BEER **3.5**

FOUNTAIN SODAS **2**

GREEN, MINT, BLACK TEA AND COFFEE **2**