

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

brie, rogue creamery smokey blue, prosciutto, salami, seasonal fruit, spicy nuts, house made focaccia 13

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

BRIE

brie, apple, arugula, balsamic 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, mama lil's aioli* 14

CLASSIC BURGER

local ground chuck, romaine lettuce, tomato, pickles, red onion, house sauce* 11
add cheese +1, bacon +2, sub impossible burger patty +3

IMPOSSIBLE BURGER

arugula, balsamic onions, smoked gouda, lemon aioli* 14
make it vegan +1

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, fresh and pickled raspberries, walnut vinaigrette 9 🍷6

SOUP & SALAD

any salad with a bowl of the soup du jour 9

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

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

DRINKS

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BEER

GLASS 3.75 / PINT 5.75 / PITCHER 18

🍷 PINT 4.75 / PITCHER 15

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

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

PATIO PALE

ABV 5.8% | reliable, classic pale ale with a nose of passion fruit, orange rind and berries. balanced bitterness and crisp finish
IBU 55

SEASONALS

PROPER PILSNER

ABV 5.1% | crisp, clean, herbal german pils with lemony nose and moderate bitterness
IBU 30

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

OUTLAW JOSEY NW RED

ABV 6% | strong malt body with toffee and toast, complemented by pine and citrus aromas
IBU 46

ROTATING HAZY IPA

ABV VARIABLE | new england pale ale inspired hazy ipa with rotating fruit-focused hops
IBU VARIABLE

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 whiskey, ginger beer, lime 9

WINE

HOUSE RED/WHITE 6 🍷 5

CHARDONNAY 8/30

VERDICCHIO 8/30

BUBBLES 9/32

PINOT NOIR 11/42

SYRAH 8/30

PAIRINGS

AMERICAN & PALE

buffalo trace + 10.5 oz patio pale ale 9

JAPANESE & STOUT

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