

MENU

PIZZA & CALZONES

SIZES	 SLICE	 12"/18" PIE	 CALZONE
THE O.G. house made marinara, mozzarella, pepperoni	3.50	14/24	11
QUATTRO FORMAGGIO tomato sauce, four cheese blend	3.25	14/24	11
THE ORCHARD fig, rogue smokey blue cheese, candied prosciutto	4	17/26	13
MAMAS AND THE PAPAS thin yukon gold potatoes, mama lil's, house fennel sausage	x	17/26	13
THE GREAT WHITE HYPE parmesan white sauce, baked chicken, bacon, arugula	x	17/26	13
MARGHERITA heirloom tomatoes, fresh mozzarella, basil, garlic, olive oil	x	14/24	11
PESTO pesto, sun-dried tomatoes, house ricotta, artichokes, pine nuts	x	14/24	11
WHERE THE BUFFALO ROAM rogue smokey blue cheese, buffalo chicken, mozzarella, scallions	x	17/26	13
FUNGUS AMONG US seasonal mushrooms, goat cheese, white truffle oil, thyme	x	17/26	13

DAILY SLICE + HOUSE SALAD \$8

SANDWICHES

served with fries, side salad +2

LOUVRE 2.0

candied prosciutto, brie, apple, arugula, roasted shallots, spicy honey, dijon 13

PULLED PORK

bbq sauce, seasonal slaw, cheddar 11

THE MEATBALL

house made bun, house made meatballs, mozzarella, mama lil's peppers, provolone 12

CLASSIC ITALIAN

hot coppa, local salami, pepperoncini, black olives, romaine, mama lil's peppers, italian dressing, dijonaise 12

MCGREGOR'S GARDEN

roasted mushrooms, arugula, artichoke hearts, mama lil's peppers, romesco sauce, seasonal veggies, goat cheese, house foccacia 10

SALADS

ranch, blue cheese, or house vin. add chicken +3

HOUSE SALAD

farm lettuce, cucumber, tomato, red onion, focaccia croutons, parmesan 6/9

SEASONAL SALAD

arugula, apple, goat cheese, almonds, lemon vinaigrette 10

WEDGE SALAD

hearts of romaine, blue cheese, slow roasted house bacon, tomato 7

CAESAR SALAD

romaine, caesar dressing, focaccia croutons 7/10

BITES

BREADSTICKS

served with house marinara or ranch 6

FRIES

house cut fries with salt and dried herbs 6

ARTICHOKE DIP

served with tortilla chips 9

NACHOS

house made tillamook queso, black beans, jalapeños, olives, crema, salsa, cilantro 9
add roasted chicken +3, pulled pork +2

BREWERS PLATTER

head of roasted garlic, house ricotta, fresh bread, seasonal fruit and pickles, house salami 14

ROASTED VEGGIES

roasted seasonal vegetables 7

FOR KIDS

kids meals are for ages 12 and under and aren't for takeout

KIDS PIE OR CALZONE

6" pie, choice of cheese or pepperoni 6

MEATBALL SANDWICH

house made bun, house made meatballs in marinara, mozzarella, served with fruit or side salad 6

GRILLED CHEESE

tillamook cheddar cheese on house made focaccia bread, served with fruit or side salad 5

KIDS BOARD

cheese, meat, seasonal fruit, house focaccia 6

*eating raw or undercooked foods may result in foodborne illness

DRINKS

DRAFT PRICES

1/2 PINT 3.50

PINT 5.25

PITCHER 16

HOUSE BEERS

PATIO PALE

ABV 5.8% | classic pale with balanced
IBU 55 | bitterness and crisp finish

STRAIGHT OUTTA PORTLAND IPA

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

PROPER PILSNER

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

OUTLAW JOSEY

ABV 6% | nw red with big citrus, piney
IBU 46 | resin, and balanced malts

STEP IN THE ARENA

ABV 6.4% | hoppy milk stout with deep
IBU 27 | malts and hint of cherry cocoa

MO-HAZE-IC

ABV 6.1% | hazy ipa with orange, passion
IBU 22 | fruit and papaya aromas

EXIT 13

ABV 5.3% | san diego style pale ale with
IBU 50 | marmalade, grapefruit rind,
passionfruit, and firm bitterness

SEASONALS

MANHATTAN TRANSFER

ABV 8.6% | strong ale, cherry, burnt sugar,
IBU 25 | rye whiskey, caramel, herbs

PAIRS WELL TRIPEL

ABV 7.8% | lemon zest, green/black
IBU 33 | pepper, wine barrel fermented

CONSTRUCTEUR

ABV 5.6% | all-day strong pale with citrus,
IBU 25 | pine, berry and melon notes

VIDEO KILLED THE RADIO SOUR

ABV 7.3% | imperial kettle sour, malted
IBU 5 | barley and wheat, berries

COLLABS

PETITE PALE

collaboration with upright brewing
ABV 4.8% | hoppy belgian pale, mecca
IBU 30 | grade malt and euro hops

DOG HAZE OF SUMMER

collaboration with base camp brewing
ABV 6.8% | double dry hopped hazy ipa
IBU 45 | with guava and tropical hops

HI-LI

collaboration with baerlic brewing
ABV 7.6% | brut ipa with super crisp body
IBU 10 | and light, fruity hops

THE NEW STYLE

collaboration with level brewing
ABV 8% | imperial brut ipa
IBU 35 | with light bitterness

CIDER

ROTATING NW CIDER

we keep a delicious local cider on draft.
see your server for details 7

WINE

HOUSE RED 6

HOUSE WHITE 6

PINOT NOIR 8

CHIANTI 8

CHARDONNAY 8

SPARKLING ROSÉ 8

SPIRITLESS

FOUNTAIN SODAS

coke products 2

ROOT BEER

caldera root beer 3

GINGER BEER

cock & bull ginger beer 3

COLD BREW

riff cold brew coffee from bend 3.5

MORE BEER AND CIDER ON REVERSE SIDE