

# HAPPY HOUR

MONDAY-FRIDAY 3-5PM

AND DURING ALL **BLAZERS** AND **TIMBERS** GAMES

*must be wearing migration or team gear for happy hour pricing*

## DRINK

PINTS **4.75** + PITCHERS **15**

HOUSE RED/WHITE **5**

HAPPY ASS **8**

cock and bull ginger beer with your choice of whiskey or vodka

## BITES

**BROCCOLI AND SPROUTS 7**

smoky bacon, jalapeño vinaigrette, shaved parmesan

**SHOESTRING FRIES 4**

choice of ranch, blue cheese, or house made queso

**MAC AND CHEESE 8**

2018 MAC AND CHEESE FESTIVAL WINNER  
cavatappi, 4 aged Tillamook cheddars, parmesan, toasted  
breadcrumbs, house made crispy bacon and green onions

**NACHOS 7**

house made tillamook queso, salsa verde, jalapeños,  
black beans, crema, cilantro  
*add pulled pork +3, grilled chicken +3, guacamole +2.5*

**PRETZEL TWISTS 5**

2 Belgian-style pretzels with mustard, house made pickles,  
house made Tillamook queso

**SQUASH HUSHPUPIES 5**

spicy honey sage aioli

**SEASONAL SALAD 8**

butternut squash and roasted carrots, arugula, sage vinaigrette,  
goat cheese, spice pepitas

**DINER BURGER 7**

local chuck, American cheese, romaine,  
tomato, pickles, red onion, house sauce\*



## SHARABLE

**BROCCOLI AND SPROUTS 9**

smoky bacon, jalapeño vinaigrette, shaved parmesan

**SHOESTRING FRIES 6**

choice of ranch, blue cheese, or house made queso

**SQUASH HUSHPUPIES 7**

spicy honey sage aioli

**PRETZEL TWISTS 7**

2 bavarian-style pretzels with mustard, house made pickles,  
house made tillamook queso

**BREWERS BOARD 9/15**

selection of rotating meats, cheeses and accoutrements\*

**WINGS 13**

general tso's wings, thai chilis, green onions, peanuts\*

**NACHOS 8/13**

house made tillamook queso, salsa verde, jalapeños,  
black beans, crema, cilantro  
*add pulled pork +3, grilled chicken +3, guacamole +2.5*

## GREENS

grilled chicken +3, or crispy chicken +3

**CAESAR 7/11**

kale arugula blend, parmesan crisp, hazelnuts, white balsamic caesar\*

**SEASONAL SALAD 11.5**

butternut squash and pomegranate seeds, arugula, sage vinaigrette,  
goat cheese, spice pepitas

**SIMPLE MIXED GREENS 8**

lemon vinaigrette, carrots, pickled red onion, cucumbers

# BETWEEN BREAD

burgers cooked medium. all sandwiches come with choice of shoestring fries or simple mixed greens

## **MIGRATION BURGER 14**

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

## **DINER BURGER 10.5**

local chuck, American cheese, romaine, tomato, pickles, red onion, house sauce\*  
*bacon +2, make it a double burger +3*

## **TEMPEH RUEBEN 12.5**

russian dressing, sour dough, swiss, house made sour kraut, pickles

## **PATTY MELT 13**

local chuck, russian dressing, sour dough, swiss, caramelized onions

## **SOUTHERN FRIED CHICKEN 14**

mama lil pimento cheese, house pickles, citrus slaw ciabatta roll\*

## **YOU FANCY 12.5**

figs, brie, sharp white cheddar, crispy parmesan  
*crispy prosciutto +2*

## **CARNITAS 12.5**

slow cooked pork shoulder, cotija, guacamole, slaw, jalapeño, ciabatta

## **CHICKEN CAESAR WRAP 12**

romaine, caesar dressing, parmesan cheese, grilled chicken, diced tomatoes, spinach tortilla\*

## **GOOD TIME COMBO 15**

### **DINER BURGER + FRIES + 16OZ. PINT\***

*bacon +2, make it a double burger+3*

# PLATES

## **MUSSEL FRITES 13**

nw mussels, coconut milk, garlic ginger shallots, jalapenos, turmeric fries \*

## **WILD MUSHROOM STROGANOFF 13**

egg noodles, thyme, parmesan, mushroom cream sauce

## **MAC AND CHEESE 12**

2018 MAC AND CHEESE FESTIVAL WINNER  
cavatappi, 4 aged Tillamook cheddars, parmesan, toasted breadcrumbs, house made crispy bacon and green onions

## **GRINGO BOWL 10.5**

brown rice, black beans, guac, crema, cilantro, salsa verde, chips, cotija  
*add roasted chicken +3, extra guacamole +2.5*

# DAILY'S

*limited offering, get it while it lasts*

## **WEDNESDAY: DAD JEANS 15**

rotating protein with accompanying side. ask your bartender for today's offering\*

## **FRIDAY: FISH AND CHIPS 13**

seasonal fish, patio pale batter, old bay tartar sauce, mama lil' slaw, charred lemon \*

## **SUNDAY: SEASONAL STEW 14**

rotating seasonal stew. ask your bartender for today's offering\*

## **OUR CULINARY MISSION**

we strive to highlight and support our local purveyors whenever possible. wilder meats supply us with local northwest free-range beef, local organic chicken and sustainably harvested fish. pacific coast supplies local produce whenever possible.

any plate we put in front of you has been thought about with care and precision to ensure every dish is a dish we believe in.

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

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