

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 **5** + 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, green onions

add bacon +2

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

GENERAL TSO'S WINGS 6

general tso's sauce, thai chilis, green onions, peanuts

SEASONAL SALAD 8

feta, watermelon, farm greens, pepitas, sherry vin

DINER BURGER/VEGGIE BURGER 8

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



BITES

BROCCOLI AND SPROUTS 9

smoky bacon, jalapeño vinaigrette, parmesan

SHOESTRING FRIES 6

choice of ranch, blue cheese, or house made queso

TILLAMOOK CHEDDAR DOUGHNUTS 7

house made doughnuts, tillamook cheese, topped with parm and sage

PRETZEL TWISTS 7

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

BREWER'S BOARD 12

selection of rotating meats, cheeses and accoutrements

GENERAL TSO'S WINGS 10

general tso's sauce, Thai chilis, green onions, peanuts

NACHOS 11

house made tillamook queso, salsa verde, jalapeños,
black beans, crema, cilantro

grilled chicken +3, guacamole +2.5

FROM THE FIELD

roasted chicken +3, or crispy chicken +3.5

CAESAR 7/11

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

SEASONAL SALAD 11.5

feta, watermelon, farm greens, pepitas, sherry vin

SIMPLE MIXED GREENS 8

balsamic 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 15

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

DINER BURGER 11

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

BUFFALO CHICKEN WRAP 13

buffalo blue cheese sauce, chicken, rogue smokey blue cheese, romaine, green onions (D, G)

CHICKEN CAESAR WRAP 12

romaine, caesar dressing, parmesan cheese, grilled chicken, diced tomatoes, flour tortilla

SOUTHERN FRIED CHICKEN 14

mama lil's pimento cheese, house pickles, citrus slaw ciabatta roll

A CHEF'S BLT 12.5

thick cut bacon, heirloom tomatoes, avocado aioli, farm greens

VEGGIE BURGER 12

local veggie patty, American cheese, romaine, tomato, pickles, red onion, house sauce

GOOD TIME COMBO 15

DINER BURGER OR VEGGIE BURGER + FRIES + 16OZ. PINT

bacon +2, make it a double burger+3

PLATES

ORGANIC FRIED CHICKEN TENDERS 13

buttermilk fried chicken, mama lil's slaw, jalapeño cheddar, cornbread, served with fries

BLACK BEAN QUESADILLA 11

spinach tortilla, house roasted black beans, tillamook cheddar, lime cilantro crema, guacamole
add chicken +3

MAC AND CHEESE 12

2018 & 2019 MAC AND CHEESE FESTIVAL WINNER
cavatappi pasta, 4 aged tillamook cheddars, parmesan, toasted breadcrumbs, green onions
add bacon +2

COMFORT BOWL 10.5

cilantro lime rice, black beans, guac, crema, cilantro, house salsa, chips, cotija
add roasted chicken +3, extra guacamole +2.5

TACO SALAD 12

tortilla chips, romaine, crema, black beans, house salsa, guacamole, cotija
add roasted chicken +3, extra guacamole +2.5

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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