



# MIGRATION BREWING

## HOUSE BEER ON DRAFT

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CHALICE 4 / PINT 6.5 / PITCHER 19

### STRAIGHT OUTTA PORTLAND

WEST COAST IPA / 7.3% ABV / 69 IBU  
tropical juicy aromatics and crisp hop finish

### MO-HAZE-IC

**2019 GABF MEDAL WINNER**

HAZY IPA / 6.1% ABV / 50 IBU  
passionfruit, papaya, orange and tropical flavors

### PATIO PALE

PALE ALE / 5.8% ABV / 55 IBU  
notes of pineapple, grapefruit, light and dry mouthfeel-

### PROPER PILSNER

PILSNER / 5.1% ABV / 30 IBU  
subtle herbal spiciness with a slight lemon, citrus finish

### BIG HAZY KANE

HAZY IPA / 6.7% ABV / 22 IBU  
juicy tropical fruit and orchard notes

### INFINITE RIFF

IPA / 6.2% ABV / 55 IBU  
notes of grapefruit rind, passionfruit, and marmalade

### LUCIOUS LUPULIN

AMERICAN IPA / 6.5% ABV / 77 IBU  
light malt sweetness with notes of grapefruit,  
lemon grass and pine

## SPECIALTY BEER ON DRAFT

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### OLD FRIENDS, NEW NEIGHBORS **PINT 6.5**

WEST COAST IPA / 7.8% ABV / 69 IBU  
collaboration with Grains of Wrath with huge aromas and  
flavors of pineapple, dank pine and orange pixy stix

### HELLO AGAIN **PINT 7**

SESSION IPA / 4.8% ABV / 33 IBU  
double dry-hopped mosaic session with beautiful hop aroma

### FRANKIE **CHALICE 6**

IMPERIAL STOUT / 11.8% ABV / 60 IBU  
deceptively easy to drink with huge flavors of roast,  
chocolate and dried fruits

### WESTWARD FRANKIE **CHALICE 7**

IMPERIAL STOUT / 11.8% ABV / 60 IBU  
rich, robust and warming barrel aged imperial stout

## CIDER

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12oz CAN & BOTTLE **7**

### REVEREND NAT'S

REVIVAL APPLE CIDER/ 6% ABV  
semi-dry hard apple cider

### DOUBLE MOUNTAIN

DRY APPLE CIDER / 6.7% ABV  
wonderous aromas of juicy pear,  
lychee, green fruit and chamomile

## WINES

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8.4oz UNDERWOOD CAN **7**

### PINOT NOIR ROSÉ

GLASS **8** BOTTLE **30**

EOLA CHARDONNAY  
DUCK POND PINOT GRIS

## SINGLE POURS

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2oz POUR **10**

CAMP 1805 RUM  
RANSON DRY GIN  
VOLSTEAD VODKA  
ESPOLON TEQUILA  
PENDLETON BLENDED WHISKEY

## ZERO PROOF

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FOUNTAIN DRINKS **2**

COCK AND BULL GINGER BEER **2.5**

CALDERA ROOT BEER **2.5**

## WHISKEY BEER PAIRINGS

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### PAIRING NO. 1 **10**

2oz Buffalo Trace Bourbon  
with 10.5oz Patio Pale

### PAIRING NO. 2 **12**

2oz Suntory Japanese Whiskey with  
10.5oz Straight Outta Portland

### PAIRING NO. 3 **14**

2oz Stein Straight Rye Whiskey with  
10.5oz Patio Pale

### PAIRING NO. 4 **16**

2oz Balvenie Doublewood 12 Year  
with 10.5oz Pilsner

## FRESH BEER TO GO

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STRAIGHT OUTTA PORTLAND IPA **12**  
MO-HAZE-IC IPA **12**  
PATIO PALE ALE **11**  
PROPER PILSNER **11**

INFINITE RIFF IPA **12**  
HELLO AGAIN SESSION IPA **12**  
BIG HAZY KANE IPA **19.2oz SINGLE 4**

**MIX & MATCH OR STOCK UP ON YOUR FAVORITES! SAVE \$5 WHEN YOU BUY A CASE**

# BITES

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## **BROCCOLI AND SPROUTS 9**

smoky bacon, jalapeño vinaigrette, shaved parmesan

## **PRETZEL TWISTS 7**

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

## **GENERAL TSO'S WINGS 10**

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

## **NACHOS 11**

house-made tillamook queso, salsa, olives, jalapeños, black beans, crema, cilantro  
*add roasted chicken +3*

## **SHOESTRING FRIES 6**

choice of ranch, blue cheese, or house made queso

## **BREWER'S BOARD 12**

selection of rotating meats, cheeses and accoutrements

# FROM THE FIELD

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*roasted chicken +3 or crispy chicken +3.5*

## **CAESAR 7/11**

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

## **SEASONAL SALAD 11.5**

spring mix, grapefruit, fennel, sunflower seeds, citrus vinaigrette

## **SIMPLE MIXED GREENS 8**

carrots, red onions, cucumbers, sherry vinaigrette

# PLATES

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## **ORGANIC FRIED CHICKEN TENDERS 13**

buttermilk fried chicken, mama lil's slaw, jalapeño cheddar, cornbread, served with fries and choice of bbq sauce or ranch

## **TACO SALAD 12**

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

## **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*

## **BLACK BEAN QUESADILLA 11**

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

## **COMFORT BOWL 10.5**

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

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



# BETWEEN BREAD

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

## **MIGRATION BURGER 15**

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

## **BUFFALO CHICKEN WRAP 13**

buffalo blue cheese sauce, grilled chicken, rogue smokey blue cheese, romaine, green onions

## **CHICKEN CAESAR WRAP 12**

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

## **DINER BURGER 11**

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

## **SOUTHERN FRIED CHICKEN 14**

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

## **VEGGIE BURGER 12**

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

## **GOOD TIME COMBO 15.5**

diner burger or veggie burger + fries + 16oz house beer  
*add bacon +2, make it a double +3*

# KIDS MENU

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*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*

## **MAC AND CHEESE 6**

cavatappi noodles, white cheddar cheese sauce  
*does not come with choice of side*

## **CHEESEBURGER 6**

local ground chuck, tillamook cheddar cheese

## **GRILLED CHEESE 6**

tillamook cheddar cheese on sourdough bread

## **CHICKEN TENDERS 6**

house breaded buttermilk chicken breast

## **FRUIT & VEGGIES 5**

assortment of fruits and vegetables with ranch

# HAPPY HOUR

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MONDAY-FRIDAY 3-5PM  
AND DURING ALL **BLAZERS** AND **TIMBERS** GAMES

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

## DRINKS

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**HOUSE BEER PINT 5**

**HOUSE BEER PITCHER 15**

**HOUSE WINE 5**

## BITES

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### **BROCCOLI AND SPROUTS 7**

smoky bacon, jalapeño vinaigrette,  
shaved parmesan

### **SHOESTRING FRIES 4**

choice of ranch, blue cheese, or house  
made queso

### **NACHOS 7**

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

### **GENERAL TSO'S WINGS 6**

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

### **PRETZEL TWISTS 5**

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

### **SEASONAL SALAD 8**

feta, beets, farm greens, pepitas, sherry  
vinaigrette

### **MAC AND CHEESE 8**

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

### **DINER or VEGGIE BURGER 8**

local chuck or local veggie patty,  
american cheese, romaine, tomato,  
pickles, red onion, house sauce, fries  
*add bacon +2, make it a double +3*

## OUR CULINARY MISSION

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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

