



MIGRATION BREWING

HOUSE BEER ON DRAFT

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

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

12oz CAN & BOTTLE **7**

REVEREND NAT'S

VIVA LA PINEAPPLE / 6.9% ABV
semi-sweet cider made from PNW apples,
fresh pineapple juice and a touch of spice

DOUBLE MOUNTAIN

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

WINES

8.4oz UNDERWOOD CAN **7**

PINOT NOIR
PINOT GRIS
ROSÉ

SINGLE POURS

2oz POUR **10**

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

NON-ALCOHOLIC

ATHLETIC BREWING

RUN WILD IPA **12 OZ. CAN 6**
sessionable IPA with an approachable
bitterness and specialty malt body
*contains .5%ABV

ATHLETIC BREWING

UPSIDE DAWN **12 OZ. CAN 6**
refreshing, clean, balanced, light-bodied
golden ale *contains .5%ABV

FOUNTAIN SODA **2**

COCK & BULL GINGER BEER **2.5**
CALDERA ROOT BEER **2.5**

WHISKEY BEER PAIRINGS

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 Proper Pilsner

PAIRING NO. 5 **18**

2oz Highest Campfire Whiskey with
10.5oz Mo-Haze-Ic

FRESH BEER TO GO

STRAIGHT OUTTA PORTLAND IPA	12	INFINITE RIFF IPA	12
MO-HAZE-IC IPA	12	HELLO AGAIN	12
PATIO PALE ALE	11	BIG HAZY KANE IPA 19.2oz SINGLE	4
PROPER PILSNER	11		

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

KOIN 

CHOOSE LOCAL

DINING MONTH MAY 2021

throughout the month of may, KOIN is celebrating the culinary delights of oregon and sw washington. we are very excited to be a part of this initiative at our williams pub

THREE COURSE MEAL & BEER
lunch special until 3PM \$25 | dinner \$35

MIGRATION BURGER

1/2lb local chuck patty, candied prosciutto, arugula, chili jam, rogue creamery smokey blue, mama lil's aioli

ASPARAGUS SALAD

pickled asparagus, candied fennel, butter lettuce, beet vinaigrette, goat cheese, almonds

STOUT CHOCOLATE TERRINE

made with migration brewing stout, caramel, candied orange

CHALICE OF MIGRATION BEER

your choice of any migration beer



BITES

ROTATING TABLE BACON 12

ask for today's selection

APPLE HUSHPUPIES 11

served with blue cheese, charred radicchio, honey vinaigrette

PRETZEL TWISTS 7

two bavarian-style pretzels with pub mustard, house pickles, tillamook queso

CORNMEAL ONION RINGS 11

served with chipotle aioli

GENERAL TSO'S WINGS 12

hoisin sauce, thai chilis, sesame seeds, green onions, peanuts

NACHOS 11

tillamook queso, salsa, jalapeños, black beans, cilantro lime crema, cilantro
*roasted chicken +3.5, or steak tips +5
extra guacamole +3*

SEARED STEAK TIPS 13

parmesan, chimichurri, arugula

SHOESTRING FRIES 6

served with choice of ranch, blue cheese or tillamook queso

BROCCOLI AND SPROUTS 10

bacon, jalapeño vinaigrette, parmesan

FROM THE FIELD

roasted chicken +3.5, crispy chicken +4, bacon +2.5, steak tips +5

HOUSE SALAD 8/12

sweet onion vinaigrette, cherry tomatoes, pickled red onions, parmesan, crutons

CAESAR 8/12

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

SPINACH SALAD 12

tomato vinaigrette, red onions, rogue creamery blue cheese crumbles

BUTTER LETTUCE SALAD 13

citrus vinaigrette, goat cheese, beets, almonds

PLATES

QUINOA BOWL 12

cauliflower purée, melted tomatoes, mushrooms, balsamic reduction, cashews
add chicken +3.5 or steak tips +5

BLACK BEAN QUESADILLA 11

spinach tortilla, tillamook cheddar, cilantro lime crema, cotija, guacamole
*add chicken +3.5 or steak tips +5
extra guacamole +3*

FRIED CHICKEN PLATE 14

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

MAC AND CHEESE 13

2018 & 2019 MAC AND CHEESE FESTIVAL WINNER
tillamook cheddar, parmesan, toasted breadcrumbs, scallions
add bacon +2.5

TACO SALAD 13

tortilla chips, romaine, cilantro lime crema, black beans, salsa, guacamole, cotija
*add chicken +3.5 or steak tips +5
extra guacamole +3*

STEAK FRITES 20

frites, crisp broccoli and sprouts, sweet balsamic, sea salt

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

BETWEEN BREAD

burgers cooked medium. all sandwiches come with choice of shoestring fries or house salad with sweet onion vinaigrette

MIGRATION BURGER 16

1/2 lb local chuck patty **or** edamame veggie patty, candied prosciutto, arugula, chili jam, rogue creamery smokey blue, mama lil's aioli
add bacon +2.5

CLASSIC BURGER 12

1/3 lb local chuck **or** edamame veggie patty, american cheese, romaine, red onion, tomatoes, pickles, house sauce
add bacon +2.5

WILLIAMS CHEESE STEAK 16

thinly sliced steak **or** marinated portobello mushroom, caramelized onions and peppers, cheese sauce, served on french philly roll

SOUTHERN FRIED CHICKEN 14

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

BUFFALO CHICKEN WRAP 14

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

CHICKEN CAESAR WRAP 13

romaine, caesar dressing, parmesan cheese, grilled chicken, tomatoes

GOOD TIME COMBO 15.5

1/3 lb classic burger **or** edamame veggie patty + fries + 16oz house beer
add bacon +2.5

KIDS PLATES

*kids plates are for ages 12 and under and are for dine in only.
served with a side of tortilla chips **or** fresh fruit & veggies **and** choice of milk **or** juice*

MAC AND CHEESE 6

cavatappi noodles, white cheddar cheese sauce. *no side included*

CHICKEN TENDERS 7

house breaded buttermilk chicken breast

FRUIT & VEGGIES 5

assortment of fruits and vegetables with ranch

CHEESEBURGER 7

local ground chuck, american cheese

GRILLED CHEESE 6

tillamook cheddar on sourdough

JUICE OR MILK 2.5

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HAPPY HOUR

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

DRINKS

HOUSE BEER PINT 5

HOUSE BEER PITCHER 15

HOUSE WINE 5

FOOD

APPLE HUSHPUPPIES 9

served with blue cheese, charred radicchio, honey vinaigrette

NACHOS 8

tillamook queso, salsa, jalapeños, black beans, crema, cilantro
roasted chicken +3.5, or steak tips +5

GENERAL TSO'S WINGS 7

hoisin sauce, thai chilis, sesame seeds, green onions, peanuts

WILLIAMS CHEESE STEAK 10

thinly sliced steak **or** marinated portobello mushroom, caramelized onions and peppers, cheese sauce, on french philly roll

ROTATING TABLE BACON 8

ask for today's selection

BUTTER LETTUCE SALAD 9

citrus vinaigrette, goat cheese, beets, almonds

CLASSIC BURGER 8

1/3lb local chuck **or** edamame veggie patty, american cheese, romaine, red onion, tomatoes, pickles, house sauce
add bacon +2.5

OUR CULINARY MISSION

We strive to highlight and support our local purveyors whenever possible. Corfini Gourmet supplies us with local northwest free-range beef, local organic chicken and sustainably harvested fish. 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*