



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

2021 OBA 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

HOP FIRE VOL. 2 **TULIP 8**

DOUBLE IPA / 8.5% ABV / 87 IBU
heavy lifting hops with hints of tropical fruit

HOP FIRE COLD IPA **TULIP 8**

COLD IPA / 6.8% ABV / 28 IBU
hints of pine needles, tangerines and grapefruit goes great on
a warm day

BARREL AGED GOLDEN GAIA **TULIP 8**

BELGIAN STRONG ALE / 8.5% ABV / 22 IBU
hints of oak, honeysuckle, tropical and citrus notes, with a crisp
acidity.

HELLO AGAIN **PINT 7**

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

IN THE SAUCE **PINT 6.5**

ITALIAN PILSNER / 6.0% ABV / 22 IBU
light and crisp with understated malt characteristics
*\$1,000 donation is from this beer is being made to the
Glen Hay Falconer Foundation*

COLORS OF LOVE **PINT 6.5**

KOLSCH / 4.6% ABV / 21 IBU
light, crisp, refreshing and mildly sweet
*\$1,000 donation is from this beer is being made to
Basic Human Rights Oregon*

BREW OF THE GODS **PINT 6.5**

SUMMER IPA / 5.3% ABV
tropical fruit notes with a hint of white wine

SUMMERTIME SOUR **TULIP 8**

KETTLE SOUR / 5.0% ABV / 10 IBU
Sweet strawberries and tart rhubarb combine to make a re-
freshing kettle sour.

CANDY SHOP MILKSHAKE HAZY IPA* **TULIP 8**

HAZY IPA / 6.6% ABV / 46 IBU
mango and passionfruit aromatics with a hint of vanilla
*contains lactose

CIDER

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

8.4oz UNDERWOOD CAN **7**

PINOT GRIS

PINOT NOIR

ROSÉ

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

EOLA CHARDONNAY

SINGLE POURS

2oz POUR **10**

CAMP 1805 RUM

RANSON DRY GIN

VOLSTEAD VODKA

ESPOLON TEQUILA

PENDLETON BLENDED WHISKEY

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 Pilsner

NON - ALCOHOLIC

ATHLETIC BREWING

RUN WILD IPA **12 OZ. CAN 6**
sessionable IPA with an approach-
able 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 DRINKS **2**

COCK AND BULL GINGER BEER **2.5**

CALDERA ROOT BEER **2.5**

FRESH BEER TO GO

STRAIGHT OUTTA PORTLAND IPA	12	HELLO AGAIN SESSION IPA	12
MO-HAZE-IC IPA	12	INFINITE RIFF IPA	12
PATIO PALE ALE	11	BIG HAZY KANE IPA 19.2oz SINGLE	4
PROPER PILSNER	11	HOP FIRE VOL. 1	18
GOLDEN GAIA	9	BREW OF THE GODS	14

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

BITES

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, , 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

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

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

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

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

*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 8

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

CHEESEBURGER 8

local ground chuck, tillamook cheddar cheese

GRILLED CHEESE 8

tillamook cheddar cheese on sourdough bread

CHICKEN TENDERS 8

house breaded buttermilk chicken breast

FRUIT & VEGGIES 8

assortment of fruits and vegetables with ranch



Wear **T**eam or
Migration Gear

During a Game
Get **HAPPY HOUR** Prices



HAPPY HOUR

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

must be wearing migration or team gear for happy hour pricing

DRINKS

\$1 OFF EVERY BEER

\$3 OFF AVAILABLE*
PITCHERS

\$1 OFF WINE

\$1 OFF CIDER

\$1 OFF ATHLETIC CANS

BITES

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

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*