



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

LUSCIOUS 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

HELLO AGAIN PINT 7

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

SUMMERTIME SOUR TULIP 8

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

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.

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 / 4.8% 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

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*

FRANKIE CHALICE 6

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

NITROS

BEER BENDER STOUT PINT 6.50

NITRO 6.5% ABV

CLEM'S CREAM ALE PINT 6.50

NITRO/4.8% ABV

WINES

ROSÉ CAN 7

PINOT GRIS CAN 7

PINOT NOIR CAN 7

CIDER

DOUBLE MOUNTAIN

DRY APPLE /6.7% ABV

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE,
DR. PEPPER, UNSWEETENED TEA,
LEMONADE 2

MILK, JUICE 2.5

COCK AND BULL GINGER BEER 3

ATHLETIC BEER \$6

-run wild

-upside dawn

-free wave

-cervesa atletica

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

OUR CRAFT BEER MISSION

we strive to highlight and support our local purveyors whenever possible. crosby hops, indie hops, and goschie farms provide the highest quality nw hops while skagit valley, great western malting, and mecca grade estate provide us with the finest nw and small batch malts for every batch of beer. any beer we put in front of you has been thought about with care and precision to ensure every pint is a pint we believe in.

PIZZA & CALZONES

	 SLICE	 12"/18" PIE	 CALZONE
CLASSIC CHEESE 100% low moisture mozzarella and house-made marinara	3.5	15/26	13
QUATTRO FORMAGGI 100% low moisture mozzarella, parmesan, provolone, fresh mozzarella	x	17/28	15
THE O.G. house made marinara, mozzarella, pepperoni	3.50	15/26	13
HAWAIIANISH house-made pulled pork, jalapeños, pineapple	x	17/28	15
CHICKEN BACON RANCH house-made ranch base with fresh baked chicken breast, thick cut bacon, garlic	x	17/28	15
BUFFALO CHICKEN garlic oil base, fresh baked chicken breast, green onions, blue cheese and frank's red hot	x	17/28	15
SWEET AND SPICY mama lil's, mozzarella, salami, spicy honey	x	17/28	14
THREE MEAT 100% low moisture shredded mozzarella, salami, bacon, pepperoni	x	17/28	15
VEGGIE SUPREME olives, artichoke hearts, red onion, mushrooms	x	17/28	15

SLICE + MIXED GREENS \$8

BITES

PRETZEL TWISTS 6

two bavarian pretzels, mustard, house made pickles, queso

SHOESTRING FRIES 6

with salt and dried herbs

NACHOS 11

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

ARTICHOKE DIP 9

served with corn tortilla chips

GARLIC KNOTS

Hand-tied knots of pizza dough baked to perfection with garlic oil and seasonings.

Served with house-made marinara

6 KNOTS 4.5 / 9 KNOTS 6 / 12 KNOTS 8

FROM THE FIELD

*ranch, blue cheese, or house vinaigrette
add roasted chicken +3*

MIXED GREENS 7/9

farm lettuce, cucumber, tomato, red onion, croutons, parmesan

SEASONAL SALAD 12

mixed greens, seasonal fruit and veggies, toasted nuts, goat cheese, balsamic vinaigrette

CAESAR 7/10

romaine, caesar dressing, parmesan, croutons

CHOPPED WEDGE SALAD 10

hearts of romaine, blue cheese, slow roasted house bacon, tomato, green onions

WRAPS

choice of mixed greens or fries

BUFFALO CHICKEN WRAP 13

buffalo blue cheese sauce, chicken, blue cheese, romaine, green onions

CHICKEN CAESAR WRAP 12

romaine, house caesar dressing, parmesan cheese, crushed crutons

CHICKEN BACON RANCH 12

house-made ranch, fresh baked chicken breast, thick cut bacon, romaine

BETWEEN BREAD

choice of mixed greens or fries

THE MEATBALL 12.5

house made meatballs, provolone, mama lil's peppers on italian bread

PULLED PORK 12

bbq sauce, seasonal slaw, cheddar

CLASSIC ITALIAN 13

prosciutto, local salami, provolone, pepperoncini, black olives, romaine, mama lil's peppers, italian dressing, dijonaise on italian bread

McGREGOR'S GARDEN 11.5

roasted mushrooms, artichoke hearts, mama lil's peppers, romesco sauce, seasonal veggies, goat cheese, on ciabatta

KIDS MENU

*kids meals are for ages 12 and under and aren't for takeout
served with choice of milk or apple juice*

KIDS PIE 8

6" pie, choice of cheese or pepperoni

KIDS CALZONE 8

6" calzone, choice of cheese or pepperoni

MEATBALL SANDWICH 8

meatballs in marinara, mozzarella, with fruit or salad

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*