



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

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

HOP FIRE VOL. 2 TULIP 8

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

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.

SUMMERTIME SOUR TULIP 8

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

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 / 4.8% 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

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

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

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 DRINKS **2**

COCK & 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

GENERAL TSO'S WINGS 12

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

PRETZEL TWISTS 7

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

SHOESTRING FRIES 6

served with choice of ranch, blue
cheese or tillamook queso

NACHOS 11

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

BROCCOLI AND SPROUTS 10

bacon, jalapeño vinaigrette, parmesan

CORNMEAL ONION RINGS 11

served with chipotle aioli

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

SEASONAL SALAD 13

Grilled watermelon and roasted corn
on a bed of arugula topped with goat
cheese and housemade poblano
vinaigrette

PLATES

QUINOA BOWL 12

cauliflower, 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
make it spicy +.5

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
gluten free bun +1.5*

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
make it spicy +.5

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 8

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

CHEESEBURGER 8

local ground chuck, american cheese

GRILLED CHEESE 8

tillamook cheddar on sourdough

CHICKEN TENDERS 8

house breaded buttermilk chicken breast

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



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 TEAM GEAR OR MIGRATION SWAG

DRINKS

\$1 OFF EVERY BEER

\$3 OFF AVAILABLE*
PITCHERS

**beer available for pitcher can be found in beer discription*

\$1 OFF WINES

\$1 OFF CIDERS

\$1 OFF ATHLETIC CANS

FOOD

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 a half-sized french philly roll

SEASONAL SALAD 9

beet viniagrette, pickled asparagus, candied fennel, butter lettuce, goat cheese, 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*