



# 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

2021 NABA GOLD 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

2021 NABA SILVER MEDAL WINNER

HAZY IPA / 6.1% ABV / 22 IBU  
juicy tropical druit and orchard notes

## SPECIALTY BEER ON DRAFT

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### HELLO AGAIN PINT 7

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

### HOP FIRE LAY LOW IPA PINT 6.5

IPA / 3.6% ABV / 21 IBU  
low ABV, light in body and malts with good hop flavor and aromatics

### FRESH COAST IPA PINT 8

IPA / 6.7% ABV / 55 IBU  
clean malts with fresh Mosaic hops

### BEER BENDER PINT 6.5

COFFEE STOUT / 6.5% ABV / 29 IBU  
collaboration with Stumptown Coffee, featuring a rich body and creamy mouthfeel, served on Nitro

### PINA COLADA SOUR TULIP 8

KETTLE SOUR / 5.7% ABV / 9 IBU  
pineapple and toasted coconut accentuate this kettle sour

### LUCIOUS LUPULIN

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

### THROWBACK ESB PINT 6.5

ESB / 5.4% ABV / 21 IBU  
dark amber in color; caramel sweetness countered evenly by the hops

### DOUBLE FEATURE PINT 6.5

JUICY PALE / 5.2% ABV / 20 IBU  
collaboration with Crosby Hops, featuring notes of mango, tangerine, and ripe peach

## CIDER

12oz CAN & BOTTLE **7**

### REVEREND NAT'S

SOUR CHERRY CIDER/ 6% ABV  
semi-dry cherry 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 **10.5**

2oz Buffalo Trace Bourbon  
with 10.5oz Patio Pale

### PAIRING NO. 2 **12.5**

2oz Suntory Japanese Whiskey with  
10.5oz Straight Outta Portland

### PAIRING NO. 3 **14.5**

2oz Stein Straight Rye Whiskey with  
10.5oz Patio Pale

### PAIRING NO. 4 **16.5**

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 <b>19.2oz SINGLE</b>	4
PROPER PILSNER	11	HOP FIRE VOL. 1	18
GOLDEN GAIA	9	HOP FIRE VOL. 2	18

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

# BITES

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## **BROCCOLI AND SPROUTS 10**

smoky bacon, jalapeño vinaigrette,  
shaved parmesan

## **PRETZEL TWISTS 8**

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

## **GENERAL TSO'S WINGS 14**

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

## **NACHOS 12**

house-made tillamook queso, salsa, ,  
jalapeños, black beans, crema, cilantro  
*add roasted chicken +4*  
*add guac +3.5*

## **SHOESTRING FRIES 7**

choice of ranch, blue cheese, or house  
made queso

# FROM THE FIELD

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*roasted chicken +4, crispy chicken +4, bacon +3*

## **CAESAR 9/13**

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

## **SEASONAL SALAD 13**

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

## **HOUSE SALAD 9/13**

carrots, red onions, cucumbers,  
sherry vinaigrette

# PLATES

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## **FRIED CHICKEN TENDERS 15**

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

## **MAC AND CHEESE 14**

2018 & 2019 MAC AND CHEESE FESTIVAL WINNER

cavatappi pasta, 4 aged tillamook  
cheddars, parmesan, toasted  
breadcrumbs, green onions  
*add bacon lardons +3*

## **BLACK BEAN QUESADILLA 12**

spinach tortilla, house roasted black  
beans, tillamook cheddar, lime cilantro  
crema, guacamole  
*add chicken +4*  
*add guac +3.5*

## **COMFORT BOWL 12**

cilantro lime rice, black beans,  
guacamole, crema, cilantro, house  
salsa, chips, cotija  
*add chicken +4, extra guacamole +3.5*

*\*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 house salad with sherry vinaigrette*

## MIGRATION BURGER 17

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

## BUFFALO CHICKEN WRAP 14

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

## CHICKEN CAESAR WRAP 14

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

## CLASSIC BURGER 12

local chuck, american cheese, romaine, tomato, pickles, red onion, house sauce  
*add bacon +3, make it a double +4*

## SOUTHERN FRIED CHICKEN 15

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

## VEGGIE BURGER 12

local veggie patty, american cheese, romaine, tomato, pickles, red onion, house sauce  
*add bacon +3, make it a double +4*

## GOOD TIME COMBO 16.5

classic burger or veggie burger + fries + 16oz house beer  
*add bacon +3, make it a double +4*

# 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

## GRILLED CHEESE 8

tillamook cheddar cheese on sourdough bread

## FRUIT & VEGGIES 5

assortment of fruits and vegetables with ranch

## CHEESEBURGER 8

local ground chuck, tillamook cheddar cheese

## CHICKEN TENDERS 8

house breaded buttermilk chicken breast



Wear **T**eam or  
**M**igration Gear

During a Game  
Get **HAPPY HOUR** Prices



# HAPPY HOUR

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MONDAY-FRIDAY 3-5PM

AND DURING ALL **BLAZERS**, **TIMBERS** AND **THORNS** GAMES

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

## DRINKS

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**\$1 OFF EVERY BEER**  
**\$1 OFF CIDER**

**\$3 OFF AVAILABLE\***  
**PITCHERS**

*\*beer available for pitcher can be found under beer discription*

**\$1 OFF ATHLETIC CANS**  
*non-alcoholic beer*

**\$1 OFF WINE**

## BITES

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### **BROCCOLI AND SPROUTS 8**

smoky bacon, jalapeño vinaigrette,  
shaved parmesan

### **NACHOS 8**

house made tillamook queso,  
salsa verde, jalapeños, black beans,  
crema, cilantro

*grilled chicken +4, guacamole +3.5*

### **GENERAL TSO'S WINGS 8**

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

### **HOUSE/CAESAR SALAD 10**

choice of house or caesar salad

### **MAC AND CHEESE 10**

*2018 & 2019 MAC AND CHEESE FESTIVAL WINNER*  
cavatappi pasta, 4 aged tillamook  
cheddars, parmesan, toasted  
breadcrumbs, green onions  
*add bacon lardons +3*

### **CLASSIC or VEGGIE BURGER 8**

local chuck or local veggie patty,  
american cheese, romaine, tomato,  
pickles, red onion, house sauce, fries  
*add bacon +3, make it a double +4*

## 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*