



# MIGRATION BREWING

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## 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

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

### BIG HAZY KANE

HAZY IPA / 6.7% ABV / 22 IBU  
juicy tropical fruit and orchard notes

### PROPER PILSNER

PILSNER / 5.1% ABV / 30 IBU  
subtle herbal spiciness with a slight lemon, citrus finish

## SPECIALTY BEER ON DRAFT

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### THROWBACK ESB PINT 6.5

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

### HELLO AGAIN PINT 7

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

### 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

### BIER FEST PINT 6.5

FESTBIER / 6.2% ABV / 21 IBU  
medium-bodied, clean German style lager with malty back-  
bone

### FRESH COAST IPA PINT 8

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

### FRESH HOP LAGER PINT 8

LAGER / 5.3% ABV / 21 IBU  
light and refreshing with notes of lime zest and cantaloupe

### FRESH HOP PALE PINT 8

PALE ALE / 5.5% ABV / 17 IBU  
fresh hop aromas with notes of grapefruit

### 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

### HOP FIRE VOL. 2 TULIP 8

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

### LUCIOUS LUPULIN

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

## 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

## NITRO

BEER BENDER STOUT **PINT 6.50**

NITRO 6.5% ABV

CLEM'S CREAM ALE **PINT 6.50**

NITRO/4.8% ABV

## 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 <b>19.2oz SINGLE</b>	4
PROPER PILSNER	11	HOP FIRE VOL. 1	18
GOLDEN GAIA	9	HOP FIRE VOL. 2	18
		BREW OF THE GODS	14

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

# BITES

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## GENERAL TSO'S WINGS 14

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

## PRETZEL TWISTS 8

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

## SHOESTRING FRIES 7

served with choice of ranch, blue  
cheese or tillamook queso

## NACHOS 12

tillamook queso, salsa, jalapeños, black  
beans, cilantro lime crema, cilantro  
*roasted chicken +4, or steak tips +5*  
*guacamole +3.5*

## BROCCOLI AND SPROUTS 10

bacon, jalapeño vinaigrette, parmesan

# FROM THE FIELD

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*roasted chicken +4, crispy chicken +4, bacon +3, steak tips +5*

## HOUSE SALAD 9/13

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

## CAESAR 9/13

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

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## MAC AND CHEESE 14

2018 & 2019 MAC AND CHEESE FESTIVAL WINNER

tillamook cheddar, parmesan, toasted  
breadcrumbs, scallions  
*add bacon lardons +3*

## BLACK BEAN QUESADILLA 12

spinach tortilla, tillamook cheddar,  
cilantro lime crema, cotija, guacamole  
*add chicken +4 or steak tips +5*  
*extra guacamole +3.5*

## FRIED CHICKEN TENDERS 15

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

## COMFORT BOWL 12

cilantro lime rice, black beans,  
guacamole, crema, cilantro, house  
salsa, chips, cotija  
*add chicken +4, or steak tips +5*  
*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 sweet onion vinaigrette  
gluten free bun +1.5*

## MIGRATION BURGER 17

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

## CLASSIC BURGER 12

1/3 lb local chuck, american cheese, romaine, red onion, tomatoes, pickles, house sauce  
add bacon +3  
make it a double +4

## VEGGIE BURGER 12

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

## SOUTHERN FRIED CHICKEN 15

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 14

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

## GOOD TIME COMBO 16

1/3 lb classic burger **or** edamame veggie patty + fries + 16oz house beer  
add bacon +3  
make it a double +4

# 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

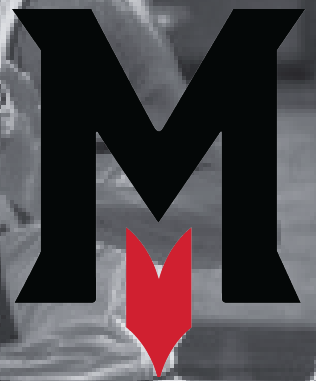
## GRILLED CHEESE 8

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  
**M**igration Gear

During a Game  
Get **HAPPY HOUR** Prices



# HAPPY HOUR

MONDAY-FRIDAY 3-5PM

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

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

## DRINKS

**\$1 OFF EVERY BEER**

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

**\$1 OFF WINES**

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

**\$1 OFF CIDERS**

**\$1 OFF ATHLETIC CANS**

*non-alcoholic beer*

## FOOD

### **NACHOS 8**

tillamook queso, salsa, jalapeños, black beans, crema, cilantro  
*roasted chicken +4, or steak tips +5*  
*extra guacamole +3.5*

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

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

### **BROCCOLI AND SPROUTS 8**

smoky bacon, jalapeño vinaigrette, shaved parmesan

### **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 BURGER 8**

1/3lb local chuck **or** edamame veggie patty, american cheese, romaine, red onion, tomatoes, pickles, house sauce  
*add bacon +3.5*  
*make it a double +4*

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

choice of house or caesar salad

### **PRETZEL TWISTS 5**

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

## 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*