



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

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

CANNONBALL

2021 NABA SILVER MEDAL WINNER

NW RED ALE / 7.1% ABV / 55 IBU
piney and resinous with citrus and tropical aroma

SPECIALTY BEER ON DRAFT

WOLF & WARRIOR TULIP 8

AMERICAN DOUBLE IPA / 8.5% ABV / 601 IBU
collab. with Wolf & Warrior Brewing in NY / Mainstem Malts

CHERRY PLUM SOUR TULIP 8

KETTLE SOUR / 3.5% ABV / 9 IBU
red in color with sweet cherries and blended tart plums

HOP FIRE OBSCURE IPA TULIP 8

HAZY IPA / 6.5% ABV / 46 IBU
dip hop technique helps enhance notes of fruit and juicy flavor

HOP FIRE FRUIT HAZY IPA TULIP 8

FRUIT HAZY IPA / 6.5% ABV / 22 IBU
hazy IPA with the addition of apricot, guava, tangerine puree

LUCIOUS LUPULIN

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

BEER FOR DEER PINT 6.5

RED LAGER / 5.7% ABV / 22 IBU
Oregon Wildlife collaboration, salmon safe red lager that
builds off of a Vienna style lager: a perfect fall beer

HELLO AGAIN PINT 7

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

BARREL-AGED SCOTCH ALE PINT 6.5

SCOTCH ALE / 7.5% ABV / 19 IBU
cold fermented with hints of toffee, raisins, and chocolate

ALT GERMAN BROWN PINT 6.5

ALTBIER / 5.9% ABV / 37 IBU
hints of cherry, pine, spice, and orange peel

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 19.2oz SINGLE	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

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

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 9

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

PLATES

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
Migration 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*

\$1 OFF WINES

PITCHERS

**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*