



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

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

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

LUCIOUS LUPULIN

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

HOP FIRE COFFEE IPA **TULIP 8**

HAZY IPA / 7.5% ABV / 48 IBU
unique collaboration with Good Coffee Company

HOP FIRE OATS AND CREAM **TULIP 8**

HAZY IPA / 6.5% ABV / 32 IBU
boundary-pushing hazy derived from oats, with soft/pillow
feel from lactose

WESTWARD FRANKIE **TULIP 8**

BARREL-AGED IMPERIAL STOUT / 11.8% ABV /
60 IBU
12-month, barrel-aged imperial stout in Westward Whiskey
oak barrels

NITRO BEER BENDER **PINT 6.5**

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

HOPPY SOUR **TULIP 8**

KETTLE SOUR / 5.5% ABV / 15 IBU
combined flavor of sour beers and hazy pale ales in one glass

HOP FIRE VOLUME THREE **TULIP 8**

HAZY DOUBLE IPA / 9.4% ABV / 23 IBU
featuring Phantasm and notes of passionfruit, mango, guava

WOLF & WARRIOR **TULIP 8**

AMERICAN DOUBLE IPA / 8.5% ABV / 60 IBU
collab. with Wolf & Warrior Brewing in NY / Mainstem Malts

NITRO UNCLE GRUMPY **TULIP 8**

NW RED ALE / 7.0% ABV / 22 IBU
desirable, balanced seasonal flavor weaving hops and malts
together

FRANKIE **TULIP 8**

IMPERIAL STOUT / 11.8% ABV / 60 IBU
easy drinking with notes of dried fruit and Belgian Chocolate

SCHWARZBIER **PINT 6.5**

SCHWARZBIER LAGER / 5.3% ABV / 17 IBU
light drinking, vintage black lager beer with sweet tones

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**

SHIRLEY TEMPLE **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

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

BITES

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

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

FRIED CHICKEN TENDERS 15

buttermilk 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

CHICKEN CAESAR WRAP 14

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

SOUTHERN FRIED CHICKEN 15

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

BUFFALO CHICKEN WRAP 14

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

CLASSIC BURGER 12

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

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
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
\$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

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

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*