



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

BIG HAZY KANE

2021 NABA SILVER MEDAL WINNER

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

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

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

HELLO AGAIN PINT 7

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

HOP FIRE COFFEE IPA TULIP 8

COFFEE IPA / 7.5% ABV / 48 IBU
unique collaboration with our friends at
Good Coffee Company

HOP FIRE FRUIT JUICY HAZY TULIP 8

FRUIT HAZY IPA / 6.6% ABV / 22 IBU
hazy ipa with apricot, guava, and tangerine puree

LUCIOUS LUPULIN

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

HOP FIRE VOLUME THREE TULIP 8

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

CTRL. ALT DELETE PINT 6.5

ALT GERMAN BROWN / 5.9% ABV / 37 IBU
hints of cherry, pine, spice, and orange peel

FRANKIE TULIP 8

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

HOPPY SOUR TULIP 8

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

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

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 UNCLE GRUMPY TULIP 8

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

HOP FIRE OATS AND CREAM TULIP 8

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

SCHWARZBIER PINT 6.5

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

NITROS

BEER BENDER STOUT PINT 6.50

NITRO 6.5% ABV

CLEM'S CREAM ALE PINT 6.50

NITRO/4.8% ABV

CIDER 7

REV. NATS CIDER

12 OZ. CAN - ROTATING SELECTION

WINES

ROSÉ CAN 7

PINOT GRIS CAN 7

PINOT NOIR CAN 7

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE,
DR. PEPPER, UNSWEETENED TEA,
LEMONADE 2

MILK, JUICE 2.5

COCK AND BULL GINGER BEER 3

ATHLETIC BEER \$6

-run wild

-free wave

-upside dawn

-cervesa atletica

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. 2	18
GOLDEN GAIA	9		

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

OUR CRAFT BEER MISSION

we strive to highlight and support our local purveyors whenever possible. crosby hops, indie hops, and goschie farms provide the highest quality nw hops while skagit valley, great western malting, and mecca grade estate provide us with the finest nw and small batch malts for every batch of beer. any beer we put in front of you has been thought about with care and precision to ensure every pint is a pint we believe in.

PIZZA & CALZONES

	 6" PIE	 12"/18" PIE	 CALZONE
CLASSIC CHEESE 100% low moisture mozzarella and house-made marinara	8	15/26	13
QUATTRO FORMAGGI 100% low moisture mozzarella, parmesan, provolone, fresh mozzarella	10	17/28	15
THE O.G. house made marinara, mozzarella, pepperoni	8	15/26	13
HAWAIIANISH house-made pulled pork, jalapeños, pineapple	10	17/28	15
CHICKEN BACON RANCH house-made ranch base with fresh baked chicken breast, thick cut bacon, garlic	10	17/28	15
BUFFALO CHICKEN garlic oil base, fresh baked chicken breast, green onions, blue cheese and frank's red hot	10	17/28	15
SWEET AND SPICY mama lil's, mozzarella, salami, spicy honey	10	17/28	14
THREE MEAT 100% low moisture shredded mozzarella, salami, bacon, pepperoni	10	17/28	15
VEGGIE SUPREME olives, artichoke hearts, red onion, mushrooms	10	17/28	15

DAILY LUNCH SPECIAL: 11am to 3pm

PERSONAL PIZZA + MIXED GREENS \$12

BITES

PRETZEL TWISTS 8

two bavarian pretzels, mustard, house made pickles, queso

SHOESTRING FRIES 7

with salt and dried herbs

NACHOS 12

house-made tillamook queso, salsa, jalapeños, black beans, crema, cilantro
add roasted chicken +4, pulled pork +4

ARTICHOKE DIP 9

served with corn tortilla chips

GARLIC KNOTS

Hand-tied knots of pizza dough baked to perfection with garlic oil and seasonings.

Served with house-made marinara

6 KNOTS 5 / 9 KNOTS 7 / 12 KNOTS 9

FROM THE FIELD

roasted chicken +4, bacon +3

MIXED GREENS 9/13

farm lettuce, cucumber, tomato, red onion, croutons, parmesan

CAESAR 9/13

romaine, caesar dressing, parmesan, croutons

SEASONAL SALAD 13

mixed greens, roasted squash, dried cranberries, candied almonds, blue cheese crumbles, balsamic vinaigrette

CHOPPED WEDGE SALAD 13

hearts of romaine, blue cheese, slow roasted house bacon, tomato, green onions

WRAPS

choice of mixed greens or fries

BUFFALO CHICKEN WRAP 14

buffalo blue cheese sauce, chicken, blue cheese, romaine, green onions

CHICKEN CAESAR WRAP 14

romaine, house caesar dressing, parmesan cheese, crushed crutons

CHICKEN BACON RANCH 14

house-made ranch, fresh baked chicken breast, thick cut bacon, romaine

any dish may contain traces of gluten. please inform your server of any allergies.

consuming raw or under-cooked meats, poultry, sea-food, shellfish or eggs may increase your risk of food-borne illness

BETWEEN BREAD

choice of mixed greens or fries

THE MEATBALL 14

house made meatballs, provolone, mama lil's peppers on italian bread

PULLED PORK 14

bbq sauce, seasonal slaw, cheddar

CLASSIC ITALIAN 14

prosciutto, local salami, provolone, pepperoncini, black olives, romaine, mama lil's peppers, italian dressing, dijonaise on italian bread

McGREGOR'S GARDEN 12

roasted mushrooms, artichoke hearts, mama lil's peppers, romesco sauce, seasonal veggies, goat cheese, on ciabatta

KIDS MENU

*kids meals are for ages 12 and under and aren't for takeout
served with choice of milk or apple juice*

KIDS PIE 8

6" pie, choice of cheese or pepperoni

KIDS CALZONE 8

6" calzone, choice of cheese or pepperoni

MEATBALL SANDWICH 8

meatballs in marinara, mozzarella, with fruit or salad

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*

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**

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

\$1 OFF WINES

\$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 pulled pork +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 queso

18" PIZZAS \$5 OFF

take \$5 off any 18" pizza

PERSONAL PIZZAS \$6

personal pepperoni or cheeze pizza

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Wear **Team** or
Migration Gear

During a Game
Get **HAPPY HOUR** Prices

