



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

2021 NABA SILVER MEDAL WINNER

HAZY IPA / 6.1% ABV / 22 IBU
juicy tropical druit 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

HOP FIRE COFFEE IPA TULIP 8

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

HOPPY SOUR TULIP 8

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

SCHWARZBIER PINT 6.5

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

LUCIOUS LUPULIN

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

FRANKIE TULIP 8

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

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

HELLO AGAIN PINT 7

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

WESTWARD FRANKIE TULIP 8

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

CTRL. ALT DELETE PINT 6.5

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

HOP FIRE VOLUME THREE TULIP 8

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

NITRO UNCLE GRUMPY TULIP 8

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

NITRO BEER BENDER PINT 6.5

COFFEE STOUT / 6.5% ABV / 29 IBU
collaboration with Stumptown Coffee, featuring a rich body

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

RANSOM 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
guacamole +3.5

BROCCOLI AND SPROUTS 10

bacon, jalapeño vinaigrette, parmesan

FROM THE FIELD

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

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

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
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
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

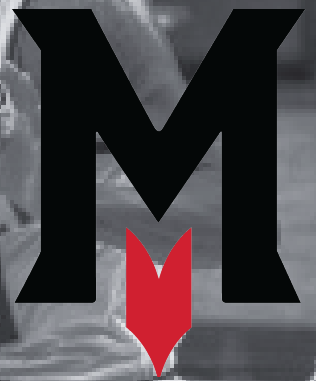
GRILLED CHEESE 8

tillamook cheddar on sourdough

CHICKEN TENDERS 8

house breaded buttermilk chicken breast

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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*