

FOOD

SMALL & SHARE PLATES

Cheese and Bread (v) 12.5 add charcuterie 3.5 add smoked salmon 6.5 single cheese 3.5
Three cheeses, fresh fruit, Ken's Artisan bread, pickled onion

Bread & Butter (v) 3 side bread only (v+) 2
Ken's Artisan baguette, herbed compound butter

Beer Cheese Soup (v) 4 / 6
special cheese blend, *Portland Ale*, crouton

Daily Soup 4.5 / 6.5
check our daily list or ask your server

House Pimento Cheese with Spielman Everything Bagel Chips (v) 4.5 bagel chips only 2

Baked Brie (v) 8
double cream brie, puff pastry, fresh fruit, Bee Local honey
pairing: Kriek

Pretzel & Beer Cheese (v) 6.5 extra pretzel (v+) 4.5
Fressen Bakery pretzel, beer cheese soup for dipping, special mustard
pairing: Cascade IPA

Bratwurst Plate 8
beer poached house pork bratwurst link, sauerkraut, special mustard
pairing: Helles

Caprese Skewers (v) 6.5
fresh mozzarella, grape tomato, fresh basil, olive oil, balsamic vinegar, Himalayan pink salt, fresh cracked pepper
pairing: Coastal Gose

Ham & Ricotta Flatbread 6
pita, olive oil, ricotta, smoked ham, roma tomato, fresh basil, fresh cracked pepper
pairing: Sang du Chêne

Arugula Salad (v) 5.5 add smoked chicken 3 add smoked salmon 6.5
Honey Ginger Lime vinaigrette, crouton, tomato, red onion, cucumber, carrot
pairing: One Way or Another

Kale Caesar Salad 6 add smoked chicken 3 add smoked salmon 6.5
classic anchovy dressing or vegetarian kalamata dressing, crouton, parmesan, lemon
pairing: Brunch Line

Hummus Plate (v) 11
King Harvest hummus, warm pita, carrot, cucumber, daikon radish, kalamata olive, house feta dip
pairing: Cuveé du Jongleur

SANDWICHES

House Reuben - Smoked Pork Loin Pastrami 11.5 Smoked Sockeye Salmon 12.5
gruyere, 1000 island, sauerkraut, Fressen Bakery brioche
pork pairing: Bean to Barrel / salmon pairing: Rainbow project

Smoked NW Albacore Tuna Melt 13
cheddar, gruyere, arugula, tomato, Fressen Bakery brioche
pairing: Garden Party

Korean BBQ Sandwich - Smoked Pork Loin 11.5 Smoked Chicken 11.5 Vegetarian 8.5
daikon radish & carrot slaw, cucumber, cilantro, spicy mayo, Fressen Bakery hoagie roll, Firefly Kitchens vegan kimchi
pairing: Pêche Fume

Kale Caesar Wrap 7.5 add smoked chicken 3 add smoked salmon 6.5 add pork pastrami 3
Classic anchovy dressing or vegetarian kalamata dressing, kale, arugula, tomato, red onion, carrot, cucumber
pairing: Chêne des Fous

SWEETS

Sweet Pretzel (v) 5.5
topped with sugar and cinnamon, served with spiced cream cheese frosting
pairing: Honey Ginger Lime

Goat Cheese Crème Brûlée (v) 6
Norwegian caramelized goat cheese atop house marionberry-Cranberry sour beer compote
pairing: Bourbonic Plague or Brews of a Feather

Kitchen closes at 10pm Sunday-Thursday and 10:30pm Friday and Saturday
NO SUBSTITUTIONS PLEASE (v) vegetarian (v+) vegan (gf) gluten free
***Consuming raw/undercooked foods can cause health issues. We use nut ingredients*