

Cascade Brewing Barrel House

House of Sour

Thursday 8/6/20 through Sunday 8/9/20 (while supplies last)

Pretzel & Beer Cheese 6.5 extra pretzel 4.5

Fressen Bakery pretzel, beer cheese soup for dipping, mustard

pairing: Whimsicality

Cheese Plate 8

Two artisan cheeses, fresh fruit, Little T Bakery baguette, dill pickle

pairing: Pistil Whipped

Bruschetta 8

One smoked mushroom and one fennel/radish salad. Served on Little T Bakery sourdough, ricotta

pairing: Coastal Gose

Smoked Salmon Cakes 11.5

Alaskan Sockeye with chimichurri, roasted red pepper remoulade, lemon

pairing: Patio Paradise

Quinoa Salad 9

Quinoa, red bell pepper, corn, cucumber & black beans on a bed of baby spinach. Topped with almond yogurt-chimichurri sauce, avocado, cotija cheese

Vegan option available

pairing: Coral Horizon

Roasted Brussels Sprouts 8.5

With roasted garlic, shaved aged cheeses and toasted almonds. Served with lemon pepper aioli

pairing: Cascade IPA

Hatch Chile Mac & Cheese 8

Local Coltivari mac, sharp cheddar, roasted green Hatch chile, breadcrumbs

pairing: Crazy Navel 2016

BBQ Beef Rib Sandwich* 11

Smoked beef rib roast, crispy onion, dill pickle, Texas toast, sour beer BBQ sauce, potato chips

pairing: Bourbonic Plague 2016

Fried Chicken Sandwich* 12

Buttermilk marinated chicken thigh, bacon, Muenster cheese, house 1000 Island dressing, shredded lettuce, Portland French pub bun, potato chips

pairing: Sour Beer Slushie

Beer Cheese Soup 4 / 6

Three cheese blend, Portland Ale, crouton

Marinated Olives 6.5

Mixed pitted olives, fresh herbs, olive oil

pairing: Pear Mary

Little t baking baguette & butter 3

All Menu Items Available To Go
***We use peanut oil to fry our onions and chicken**