



TAPLIST

Hop Forward

Eliot | \$7

NW IPA | 6.6% | 65 IBUS

Full of tropical fruit flavors and aroma.

HOPS: AMARILLO, MOSAIC, CENTENNIAL

Haut Goss | \$8

American IPA | 6.8% | 52 IBUS

A cold fermented American IPA. Light body with notes of melon, stone fruit, and citrus.

HOPS: EXPERIMENTAL HOP 17701, SIMCOE, AND AMARILLO

I Deux Declare | \$8

HAZY Double IPA | 8.6% | 30 IBUS

Hazy DIPA hopped to the gills with the holy rectangle - Citra, Mosaic, Nelson, and Galaxy. Intense aromas of tropical fruit and dank memes.

HOPS: CITRA, MOSAIC, NELSON, GALAXY

Strat Your Stuff | \$8

Hazy IPA | 7% | 70 IBUS

Velvety, full-bodied, juicy citrus and stone fruit flavors. Finish is slightly sweet with a touch of warmth on the palate.

HOPS: GALAXY, MOTUEKA, NELSON, CITRA

Mass Ascension | \$8

IPA | 6.9% | 78 IBUS

A clean West Coast IPA brewed with Simcoe, Mosaic, and Centennial hops with notes of citrus and stone fruit.

HOPS: CENTENNIAL, MOSAIC, SIMCOE

Light + Fresh

Interlude | \$7

Light Lager | 4.7% | 13 IBUS | Ex Novo

Pale crisp American Light Lager brewed with just enough Hallertauer Mittelfrüh hops to balance out the subtle sweetness from the malt.

Most Interesting Lager In the World | \$6

Mexican Lager | 5.0% | 29 IBUS

Brewed with Saaz hops, Vienna and Pilsner malts and a hint of flaked corn.

Perle Haggard Pilsner | \$7

German Pilsner | 5.1% | 44 IBUS

Sweet malt, straw, honey, floral, earthy with a noble hoppy crisp finish.

HOPS: TETTNANG, PERLE, HALLERTAU MITTELFRUH

2020 GABF Gold Medal Winner! • 2021 OBA Silver Medal Winner!

Barrel - Aged

Old Vine | \$9

Barrel-Aged Wild Ale | 4.7% | Dwinell Country Ales Collab
Wild ale fermented on Sauv Blanc grapes and aged in oak, then dry-hopped with Nelson hops. Keg conditioned to perfection.

Matt Forward

Leave it to Beaverton | \$8

American Red Ale | 5.5% | 50 IBUS

Malty and full-bodied with a healthy dose of American hop character

HOPS: COLUMBUS, CHINOOK, SIMCOE

Sons of Scotland | \$7.5

Scotch Ale | 6.6% | 70 IBUS

Smoky, sweet aroma with flavors to match. Made with a variety of North American, English and German malts and a touch of hops for balance. Overall a big-but-drinkable ale.

HOPS: COLUMBUS

Oktoberfest | \$7

Märzen-Style Lager | 6.5% | 20 IBUS

Traditional Bavarian Märzen-style lager, brewed in celebration of Oktoberfest. Breadcrust & biscuit flavors with a clean, soft, earthy bitterness.

HOPS: GERMAN PERLE, HERBRUCKER

Kill The Sun '23

Grand Cru | \$12

Barrel-Aged Black Imperial Stout | 13.9%

An unadulterated bourbon barrel-aged imperial stout. We hand selected our favorite barrels for their rich notes of vanilla, oak, molasses and dark chocolate.

German Chocolate | \$12

Barrel-Aged Imperial Stout with Cocoa Nibs, Coconut & Pecans | 13%

We took generous amounts of Guatemalan cacao nibs, toasted coconut flakes and toasted whole pecans to infuse into our rich Kill The Sun base. Decadently sweet, yet surprisingly drinkable

Macadamia Espresso | \$12

Barrel-Aged Imperial Stout with Macadamia Nuts, Coffee & Vanilla | 13.9%

This infusion includes a perfect balance of sweet and robust, while still embracing the classic base flavor. A generous blend of macadamia, coffee, and vanilla.

Cider

Palisades | \$8

Yonder Cider | 6.5%

Blackberries and sage slow dance at sunset for the perfect mix of tangy and tart.

Wine

White | \$9

Kind Stranger Pinot Gris | \$9

Notes of citrus blossom and sun drenched toska pear.
Columbia Valley, Washington

Red

Kiki + Juan Tinto | \$9

Medium body, fruity with notes of smoke.
Slightly sweet finish.

Ricochet Red Blend | \$10

Blend of Pinot Noir, Tempranillo and Mourvedre.
Its nose is fresh and floral, with peonies mixing
with black cherries and a dry finish.

Rosé

Kind Stranger Rosé | \$9

The aromas bring notes of strawberry, watermelon
and melon rind. Dry, light star fruit flavors follow.
Columbia Valley, Washington

Lubanzi Sparkling Rosé | \$8

Notes of strawberry and cherry with a crisp acidity
and a dry finish. Cape Town, South Africa. Can Pour

Non-Alcoholic

Apple Cider | \$3

Hot Tea | \$3

Cock'N'Bull Ginger Beer | \$3

Fountain Soda | \$3

RC COLA, DIET RC COLA, 7UP, GINGER ALE, GINER
BEER, LEMONADE, CRANBERRY JUICE AND CLUB SODA

FOOD

Munchies

Hand Cut Fries | \$8

Twice fried and lightly tossed in malt vinegar. Served with Ranch (GF).

Fried Pickles | \$10

House Dill Pickles battered and deep fried. Served with Ranch (GF).

Wings | \$16

Six jumbo wings breaded, fried, and coated in a sweet and spicy
Gochujang sauce (GF).

Green Chile Beer Cheese Soup | \$6 / \$9

House made with Los Roast green chiles and Ex Novo's Mexican Lager.

Detroit Style Pizza

6" SQUARE PIES
SUB VEGAN CASHEW MOZZ ON ANY PIE
ADD PESTO TO ANY PIE FOR \$3
ADD BACON FOR \$2

Cheese | \$11

Brick cheese, parmesan, and marinara sauce.

Pepperoni | \$12

Double pepperoni, brick cheese and marinara sauce.

The Revival | \$14

Brick cheese, roasted garlic, smoked mozzarella, topped with chimichurri.

Mains

Add Bacon \$3.5

Caesar Salad | \$7 / \$12

Romaine, parmesan cheese, sourdough croutons and house
made Caesar dressing*.

Add Roasted Chicken Breast \$6

The Burger | \$18

6oz patty with double American cheese, shaved romaine, red onions
and burger sauce on toasted bun. Served with Hand Cut Fries.

Substitute Impossible Patty at no additional cost

Pesto Grilled Cheese | \$15

Brick cheese, cashew pesto, sun-dried tomato on toasted
sourdough. Served with Hand Cut Fries

Kids

SERVED WITH FRIES

Kids Burger | \$9

4oz beef patty with American cheese on toasted bun

Kids Grilled Cheese | \$8

American cheese on toasted sourdough

Looking for more food options? We will launch our full menu early January!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs