



FOOD

Munchies

Spinach Artichoke Dip | \$11

Hot and garlicky, served with tortilla chips.

Buffalo Chicken Dip | \$15

Cream cheese based buffalo chicken dip, topped with green onions, bleu cheese crumbles and parmesan, served with pretzel bites.

Virginia's Pearls | \$12

Grandma's meatballs, crazy sauce, parmesan, fresh herbs.

Portland Pearls | \$14

Our classic meatball recipe - VEGAN AND GLUTEN FREE!

Made with Impossible meat, house crazy sauce and fresh herbs.

Mother of all Cheesy Bread | \$16

Garlic butter, brick cheese, smoked mozzarella, parmesan, fresh herbs, ranch and crazy sauce.

Chips & Dip | \$9

House made beer cheese with Los Roast green chiles and Interlude lager. Served with tortilla chips.

Green Chile Beer Cheese Nachos | \$8 / \$15

Chicken, brick, beer cheese, green chilies, red onions and sour cream. Half or full size.

Big A** Pretzel | \$12

We mean it! Extra large pretzel with a side of beer cheese to dip in. Yum.

Salads

ADD CHICKEN BREAST OR GARDEIN CHICK'N \$4 / \$6

Caesar Salad | \$7/\$12

Romaine, parmesan, garlicky croutons and caper parmesan caesar dressing*.

Kale-ing Me Softly | \$7.5 / \$14.5

Kale, gorgonzola, toasted pine nuts, pickled red onions, pear and black garlic vinaigrette.

Sweets

Brownie Sundae | \$10

Warm brownie topped with vanilla ice cream.

Beer Float | \$10

House-made vanilla ice cream, topped with any beer

Fresh Baked Chocolate

Chip Cookie | \$5

Detroit Style Pizza

6" or 8" SQUARE PIES

SUB VEGAN CASHEW MOZZ ON ANY PIE FOR \$2 / \$3

Cheese | \$11 / \$15

Brick cheese and crazy sauce.

OG | \$12 / \$17

Pepperoni, brick cheese and crazy sauce.

'Querque Derk | \$13.5 / \$21

Brick cheese, smoked mozzarella, green chiles, Italian sausage and crazy sauce.

Phillip the Black | \$13 / \$19

Brick cheese, pickled red onions, mushrooms, fresh basil, chèvre, crazy sauce and balsamic drizzle.

Lucky Cat | \$14.5 / \$21

Brick cheese, spinach, Italian sausage, bacon, garlic herbed ricotta and parmesan.

The Forager | \$16.5 / \$23

Brick cheese, crimini and wild mushrooms, dried porcini, parmesan, scallion and truffle oil.

All of the Lights | \$15.5 / \$22

Brick cheese, pepperoni, Italian sausage, Mama's Lil's, mushrooms, pitted olive mix and crazy sauce.

Shmokin' BBQ Chicken | \$15 / \$21

Brick cheese, BBQ chicken, BBQ sauce, red onion, bacon and pickled jalapeño.

Jimmy Presto | \$14 / \$20

Brick cheese, chicken, red onion, roasted garlic, Mama Lil's and cashew pesto drizzle.

Build Your Own

Base Price | \$11 / \$15

Built with brick cheese and choice of sauce.
Sub Vegan cashew mozz for \$2 / \$3

Additional Cheeses | \$1.5 / \$2

Parmesan, smoked mozzarella and garlic herbed ricotta.

Sauces

Crazy sauce, ranch, extra virgin olive oil, cashew pesto and balsamic glaze.

Meats | \$2 / \$4

Pepperoni, bacon, Italian sausage, chicken breast, meatballs, Impossible meatballs and Gardein Chick'n

Veggies | \$1.5 / \$2

Artichoke hearts, fresh basil, green chiles, jalapeños, Mama Lil's, mushrooms, roasted garlic, pitted olive mix, pineapple, pickled red onion, red onion and spinach.

A 20% gratuity will be applied to any party of 10 guests or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



WINE, CIDER + COCKTAILS

Cocktails

Strawberry Milk Punch | \$10

Vivacity rum, strawberry puree, coconut milk, strawberry sugar rim.

Enter The Dragon | \$10

Four roses bourbon, amaretto, cherry blossom tea with pandan.

Beergarita | \$9

El Jimador Tequila, lime, simple syrup, Mexican lager and salted rim.

Mezcal Mule | \$10

Union Mezcal, simple syrup, ancho reyes, ginger beer, lime and tajin rim.

Old Fashioned | \$13

Burnside Oregon Oaked Rye, dark simple syrup, barrel-aged bitters, orange peel and cherry.

Paloma | \$10

El Jimador tequila, grapefruit, lime, simple syrup and salted rim.

Loosey Chartreusey | \$10

Vivacity gin, green chartreuse, Maraschino liqueur, lime juice and cherry.

*N/A Pomegranate Spritz | \$6

Non-alcoholic cocktail with pomegranate juice, lime juice, orange juice, simple syrup and cinnamon sugar rim.
Add your favorite liquor + \$4

Non-Alcoholic

Apple Juice | \$3

Iced Tea + Hot Tea | \$3

Coffee | \$3

Kombucha | \$7

COCONUT LIME, MANGO

Root Beer | \$3

Ginger Beer | \$3

Draft Soda | \$3

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

Wine

White | \$10

Corcilla Cellars Sauvignon Blanc

Columbia Valley 2022

Vinho Verde

Well balanced white wine with sweet but bold flavor profile.

Red | \$9

Kiki + Juan Tinto

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

Cora Montepulciano D'Abruzzo

Big and bold. Notes of dark red fruit and chocolate, full of tannins.

Rosé | \$10

Corcilla Cellars Rose of Sangiovese

Columbia Valley 2022

Cider

Strawberry Piña | \$6.5

Portland Cider Co. | Can pour

Marionberry | \$6.5

Incline Cider Co. | Can pour

Prickly Punch | \$6.5

Portland Cider Co. | Can pour

Beer + Whiskey Pairing

ONE 10oz BEER + ONE SHOT | \$11

Draft Beer | 10oz

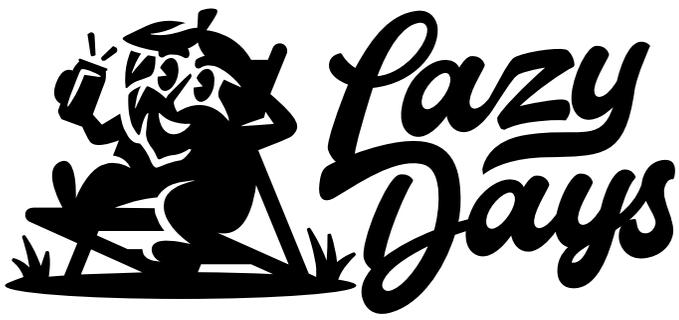
Choose [1] of our standard draft beers

*Excludes barrel aged options

Whiskey | 1.5oz

Choose [1] from the options below:

Bull Run
Burnside Bourbon
Burnside Rye
Four Roses
Jameson
Old Forester
Rittenhouse Rye



LIQUOR

Bourbon

- Basil Hayden | \$9
- Blanton's | \$11
- Bull Run | \$7
- Eagle Rare | \$9
- Four Roses | \$7
- Freeland Bourbon | \$13
- Michter's Bourbon | \$12
- Old Forester | \$7
- Weller Antique 107 | \$9
- Weller Special Reserve 90 | \$8

Rye Whiskey

- Burnside Rye | \$7
- Basil Hayden Dark Rye | \$9
- Michter's Rye | \$12
- Rittenhouse Rye | \$7

Rum

- Famosinha Cachaca | \$9
- Paranubes | \$12
- Plantation Pineapple | \$7
- Smith And Cross | \$9

Irish Whiskey

- Bushmills | \$14
- Green Spot | \$10
- Jameson | \$8
- Power's Gold Lbel | \$9
- Redbrest 12yr | \$14
- Teeling | \$11
- Yellowspot | \$22

Mezcal

- Amaras Cupreata | \$13
- Bahnez Espadin | \$10
- Bahnez Cuishe | \$21
- Bahnez Pechuga | \$23
- Bozal Borrego | \$23
- Del Maguey Vida | \$9
- Union Mezcal | \$10

Tequila

- Casamigos Anejo | \$11
- Casamigos Blanco | \$9
- Casamigos Reposado | \$10
- El Jimador Blanco | \$7
- Herradura Blanco | \$10
- Herradura Reposado | \$10

Scotch

- Ardbeg 10yr | \$12
- Bruichladdich Classic Laddie | \$14
- Bruichladdich Port Charlotte | \$18
- Glenfiddich 12yr | \$14
- Glen Scotia Double Cask | \$15
- Highland Park 12yr | \$15
- Laphroaig 10yr | \$13
- Macallan 12 Sherry Cask | \$12
- Oban 14 | \$17