



TAPLIST

Hop Forward

Saturday Vibes | \$7

Hazy Ipa | 5.3% | 30 IBUS

Slight body but crushable. Hints of guava, citrus, and mango combined with notes of floral and oat make this beer well rounded and mellow.

HOPS: CITRA, EL DORADO, HBC 586

Willakenzie | \$8

IPA | 6.1% | 64 IBUS

With fruity light notes hinting of red berry and papaya, this IPA is wholesome, balanced and tasty.

HOPS: MOSAIC, CHINOOK, MCKENZIE

Trillium | \$7

Pale Ale | 5.3% | 45 IBUS

Notes of white grape, fresh citrus, with a subtle floral and herbal finish.

HOPS: CITRA, NELSON

Eliot | \$7

NW IPA | 6.6% | 65 IBUS | Ex Novo Brewing

Full of tropical fruit flavors and aroma.

HOPS: AMARILLO, MOSAIC, CENTENNIAL

Malt Forward

Ramblin' Red | \$7

Hoppy Red Ale | 4.7% | 45 IBUS

Strong notes of citrus, pine, and a floral aroma. Medium body with a caramel and malty finish.

HOPS: CHINOOK, SIMCOE

Mild Mild West | \$7

Dark Mild | 4.4% | 13 IBUS

Our take on a classic British session beer with notes of toffee, brown sugar, and caramel. Medium body with a smooth dry finish and a rich golden hue.

HOPS: FUGGLE

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

Light + Fresh

Interlude | \$7

Light Lager | 4.7% | Collaboration With Ex Novo Brewing

The first official Lazy Days brew is here! A simple but robust beer with a hoppy but floral undertone.

HOPS: HALLERTAU MITTLEFRUH

Hyzer Helles | \$7

Helles | 5.3% | 18 IBUS

With a medium body, floral aroma, and a light but malty finish, this lager is very well rounded and tasty.

HOPS: HALLERTAU, MITTLEFRUH

Split the Czech | \$7

Kellerbier | 5.0% | 45 IBUS

Unfiltered preview of our upcoming Czech Lager. Malty aromas of baked bread and subtle floral notes of Saaz hops give this lager a mild, lingering bitterness.

HOPS: SAAZ, MAGNUM

The Most Interesting Lager in the World | \$6

Light Mexican Lager | 5.0% | 29 IBUS

A simple but decadent drinking lager with balanced notes of corned flakes and hops!

HOPS: SAAZ, VIENNA, PILSNER MALTS

Perle Haggard | \$7

German Pilsner | 5.1% | 44 IBUS

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

HOPS: TETTNANG, PERLE, HALLERTAU MITTELFRUH

Vesna | \$7

Czech Style Pilsner | 5.0% | 45 IBUS

Named for the Slavic goddess of springtime and love. This bohemian style Czech Pilsner features malty aromas of baked bread and subtle floral notes that give a mild, lingering bitterness

HOPS: SAAZ, MAGNUM

Stout

Irish Goodbye | \$7

Dry Irish Stout | 4.6% | NITRO

Rich body with a smooth finish; this beer is on Nitro! Packed full of roasty notes, as well as coffee and chocolate, with a caramel finish with a low to medium bitterness.

HOPS: CENTENNIAL, FUGGLE

Non - Alcoholic

Hop Gossip | \$5

Hop Tea | 0.0%

Refreshing sparkling tea. Featuring calming lemon balm, hibiscus, and citra hop extract. Yum!

HOPS: CITRA



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.



BRUNCH

Yum

Meatzza | \$16.50

Brick cheese, sausage, mushrooms, red onion, eggs, chorizo sausage gravy, topped with green onions.

Veggie Bfast Zaa | \$15

Brick cheese, mushrooms, red onion, green onion, eggs and mushroom gravy.

Biscuits & Gravy | \$9 / \$10

Homemade biscuits served with vegetarian mushroom gravy or chorizo sausage gravy.

Veggie Country Hash | \$12

Potato, onion, bell pepper, mushrooms.

Meat Country Hash | \$14

Potato, onion, bell pepper, bacon.

Cinnamon Roll | \$12

Homemade cinnamon roll with whipped cream cheese frosting.

Challah French Toast | \$10

Traditional french toast on some tasty Challah.

Sides

Scrambled Eggs | \$3

Biscuit | \$5

One biscuit with your choice of gravy.

Bacon | \$4

Cocktails

Bloody Mary | \$10

Tito's Vodka, house made bloody mix.

Bailey's & Coffee | \$9

IYKYK.

Mimosa | \$10

Champagne and OJ.



WINE, N/A + 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, Interlude 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

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

Corcilla Cellars Sauvgnion Blanc \$10

Women-owned, locally produced wines.

Vinho Verde \$9

Well balanced white wine with sweet but bold flavor profile.

Red

Kiki + Juan Tinto \$9

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

Cora Montepulciano D'Abruzzo \$9

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

Rosé

Corcilla Cellars Rose \$10

Women-owned, locally produced wines.

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:

Burnside Bourbon

Burnside Rye

Four Roses Bourbon

Jameson Irish Whiskey

Old Forester Bourbon

Michter's Bourbon

Michter's 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