

Our food is made from scratch (with few exceptions). It may take time, as the best things do.

We invite you to relax & enjoy a beer. | 20% gratuity applied to parties of 8 or more.



Shareables

Bavarian Soft Pretzel	\$6
Buttery and warm Bavarian Style pretzel served with Mustard	
Add Beer Cheese +\$3	
Fried Brussels Sprouts	\$11
Lemon-herb seasoned with House made Garlic Aioli	
Loaded with bacon and bleu cheese crumbles +\$3	
Pub Wings	8pc - \$14
Served with Bleu Cheese dressing, Carrot and Celery Sticks	
Tossed in your choice of : Buffalo Stout BBQ Chipotle Cilantro	
Garlic Fresno Dry Lemon Pepper Tangy Sweet Thai Chili	
Chicken Tenders	3pc - \$16
Platter of Fried Chicken Tenders with a small serving of Waffle fries	

Waffle Fries

Platter of delicious seasoned waffle fries, done up how you like them.

Simply seasoned	\$7
Side of beer cheese	\$10
Loaded - bacon, crema, beer cheese & chives	\$12

Pub Fare

Pub Mac & Cheese	\$16 full \$9 half
Beer Cheese Base Breadcrumbs	
	Add Bacon +\$2
Chef's Mac	\$19
A rotating version of our Pub mac, from the mind of the Chef	
Seared Steak Frites*	\$19
6oz Steak Toasted Almond Romesco Sauce Fries	

Salads & Soup

Caesar Salad	\$12 \$7
Crisp Romaine House Caesar Parmesan Croutons	
Roasted Root Vegetables	\$18
Carrot Parsnip Turnip Radish Beet	
Arugula Goat Cheese Cranberries	
Balsamic Drizzle Sage-Honey Vinaigrette	
House Salad	\$11 \$6
Mixed Greens Tomato Onion Cucumbers	
Seasoned Croutons Choice of Dressing	
	Add Seared Chicken +\$4 Marinated Steak +\$6
Soup of the Moment	\$ varies
Rotating chef's creation to warm you from the inside out.	
Kleiner Plate	\$14
Soup Half House Salad Bread	

Pub Specials

Ask your server about what is cooking in the background.
Seasonal Dishes, fleeting as the color of the leaves in the wind.
Or inspired and picked fresh from the minds of our chefs.

GREAT BEER IN HERE!

Use the QR code to view the list on Untappd & rate your favorites.



A printed menu with descriptions is also available, ask your server.

Taster Tray - 4 x 5 oz: \$9

Guest taps - \$7.

Burgers & Sandwiches

All Sandwiches are prepared with 6 oz. of chuck, fresh ground in house, and are served with Waffle Fries.
Upgrade to Side Salad, Soup, or Cheesy Broccoli?+\$2

Classic Pub Burger*	\$17
House sauce Lettuce Tomato Pickle Onion	
Choice of: Cheddar Swiss Pepper Jack American Gouda	
Stout BBQ Burger*	\$19
BBQ Sauce Gouda Bacon Onion Ring	
Lettuce Tomato Pickles House Sauce	
Mushroom Madeira Burger*	\$18
Sauteed Mushrooms Swiss Lettuce Tomato	
House Sauce	
Brewmaster's Wrap	\$17
Seared Chicken Romaine Caesar Dressing Parmesan	
Cajun Chicken Sandwich	\$18
Hand-breaded Chicken Breast with Cajun spice	
Pepper Jack Creole Spiced aioli Tomato Pickle Greens	
Veggie Burger (v)	\$16
House-made Beet & Black bean Patty Almond Pesto	
Swiss Grilled Onion Tomato Greens	
Turkey Sandwich	\$18
Pickled Onions Swiss Cheese Greens	
Rosemary Cream cheese Orange Cranberry Puree	
	Add Bacon + \$2 Sub Gluten Free Bread +\$3

Our dressings are made in house with fresh ingredients. Two selections included with entrées.

Dressings: Bleu Cheese, Buttermilk Ranch, Honey Mustard, Thousand Island, Honey Balsamic Vinaigrette, Italian.

Ask your Server for
Kid's Food & Drink Menu!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed; please tell your server if you have allergies or sensitivities. | (Nov, 2024)

All items subject to availability. 20% gratuity applied to parties of 8 or more.

The Pizza Section

Our dough is fermented through a slow rise, hand formed and baked in our brick oven. Prepared in 14" or 10" to suit your appetite or desire to share. Ask about Specials.

	14" 10"		14" 10"
Cheese Pizza	\$22 \$18	Pepperoni Pizza	\$24 \$20
Marinara Sauce Mozzarella Parmesan cheese		Marinara Sauce Pepperoni Mozzarella Parmesan cheese	
Margherita Pizza	\$23 \$19	Pig n' Peppers	\$28 \$24
Marinara Sauce Fresh Mozzarella Basil Olive Oil		Marinara Sauce House-made Fennel Sausage Onion	
Let it Brie (v)	\$27 \$23	Roasted Red Peppers Jalapeño	
Olive Oil Mozzarella Caramelized Onion		The Butcher	\$28 \$24
Pear Brie Balsamic Drizzle		Marinara Sauce Pepperoni House-made Fennel Sausage	
On the Veg of Glory (v)	\$26 \$22	Genoa Salami Bacon	
Marinara Sauce Mozzarella Mushrooms Onions		The GOAT	\$28 \$24
Olives Pickled Sweet Peppers		Marinara Sauce House-made Fennel Sausage Mushrooms	
		Caramelized Onion Goat Cheese	
		Spicy Italiano	\$28 \$24
		Pesto Cream Genoa Salami House-made Fennel Sausage	
		Pickled Sweet Peppers Shallots Roast Chili Sauce	
		Roasted Garlic Chicken	\$28 \$24
		Garlic Cream Sauce Caramelized Onions Onion	
		Seared Chicken Mushrooms	

Additional Toppings

Pepperoni, Salami, Chicken, fennel Sausage, Bacon (+\$2 each)
Black olives, Pineapple, Jalapeños, Onion, Mushrooms (+\$1 each)

Libations

We offer **20** taps of craft beer, made on our 10-barrel brewhouse on Main Street in Tigard, or the 3-barrel brewery here in Sherwood, which we use for small-batch and experimental brews.

Thirsty for spirits? We carry local distilleries who share our passion for craft. The quality is unbeatable and, let's be honest, it's WAY more fun to work with **local** producers. We make all of our cocktails with **fresh-squeezed** juices & keep the kitchen busy making specialty syrups. We're not talking your Grandma's martini! (Unless she drank a stiff Manhattan, in which case, maybe we are. Go Grandma!)

Blackberry Margarita

Tequila | Gran Gala
Lime Juice | Blackberry Syrup

Basil Lemon Drop

Portland Potato Vodka
Muddled Basil | Lemon Juice

Hot Apple Pie

Hot Apple Cider | Caramel Brandy
Whipped Cream | Nutmeg

The Apparition

House infused Falernum | Pineapple
Koloa Dark Rum | Citrus Juices
(Contains Nuts)

Pear Brandy Sidecar

Clear Creek Pear Brandy | Lemon
Gran-Gala Orange Liqueur

Maple Cardamom Old Fashioned

Cardamom Infused Broken Top Bourbon
Maple Syrup | Angostura Bitters

Wines We Love

We cultivate relationships with small producers and distributors to find unique values that pair beautifully with our chef's menu.

5 oz glass / bottle

Battle Creek Cellars - 2021 Chardonnay	\$10 / \$36
Taubenschuss- 2022 Grüner Veltliner (Austria)	\$ 11/ \$40
Flama d'Or - Cava Brut (Spain)	\$8 / \$24
Four Graces - 2022 Rosé	\$10 / \$36
Battle Creek Cellars - 2021 Pinot Noir	\$10 / \$36
Cave de l'Orlaya Dôle- Red blend (Switzerland)	\$15 / \$60
Parra Wines - 2023 Cabernet Franc	\$11 / \$40

Non-alcoholic beverages

Soft drinks	\$4
Coke, Diet Coke, Ginger Ale, Sprite, Barq's Root Beer, Lemonade	
Tea Selection	\$4
British Brunch, Lord Bergamot Dandy Detox, Peppermint Leaves House - Brewed Iced Tea	
Organic Chocolate Milk	\$2
Happy Mountain Kombucha	\$6
Hopped Huckleberry, Dragon Fruit, Ginger Root	
Hot Chocolate	\$5
Hot Cider	\$4
Horizon Juice Boxes Free to well-behaved children	

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