

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 hand-made Bavarian Style pretzel served with Mustard
Add Beer Cheese +\$3
- Fried Brussels Sprouts \$11
Lemon-herb seasoned on a bed of garlic aioli
Loaded with bacon and bleu cheese +\$3
- Pub Wings 8pc - \$14
Choice of Buffalo | Stout BBQ | Chipotle Honey | Garlic Habanero | Dry
Lemon Pepper | Sweet Fire Thai Chili

Waffle Fries

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

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

Pub Specialties

- Pub Mac & Cheese \$15 full | \$9 half
Beer Cheese Base | Bacon | Breadcrumbs
- Fennel Sausage Mac \$18
House-made Fennel Sausage | Roasted Red Pepper | Garlic |
Beer Cheese Sauce | Noodles
- Creamy Pesto Linguine \$15
Creamy Pesto Sauce | Parmesan | Artichoke Hearts |
Mushrooms
+ Protein: Seared Chicken +\$4 | Marinated Steak \$6
- Fish & Chips 3pc \$18 | 2pc \$15
Atlantic Cod | Ale Works Beer Batter | Tartar Sauce
Waffle Fries

Salads & Soup

- House Salad \$10 | \$5
Mixed Greens | Tomato | Onion | Cucumbers | Croutons
- Caesar Salad \$11 | \$6
Crisp Romaine | House Caesar | Parmesan | Croutons
- Roasted Root Vegetable Salad \$16
Mixed Greens | Roasted Root Vegetables | Balsamic Glaze |
Goat Cheese | Candied Walnuts
- Harvest Salad \$16
Roasted Butternut Squash | Crisp Apples | Walnuts | Toasted
Pumpkin Seeds | Goat Cheese | Mixed Greens | Warm Apple
Cider Dijon Glaze
+ Protein to any salad: Seared Chicken +\$4 | Marinated Steak \$6

Soup of the Moment \$ varies
Rotating chef's creation to warm you from the inside out.

Peasant's Plate \$14
Soup of the Moment, Half House Salad, Fresh Bread

All 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

* 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. | (Apr, 2024)

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 pub burgers are prepared with 6 oz. of chuck & brisket, fresh
ground in house for maximum juiciness, and are cooked to order.
All burgers and sandwiches are served with waffle fries, side salad,
soup or root veggies.

- Classic Pub Burger* \$17
House sauce | lettuce | tomato | pickle | onion
Choice of: Cheddar | Swiss | Pepper Jack | American | Gouda
- Stout BBQ Burger* \$18
BBQ Sauce infused with our *Stout Scout Stout* | Gouda
Onion Ring | Lettuce | Tomato | Pickles | Mayo
- Marsala Mushroom Burger* \$18
Fresh sautéed mushrooms in a Sweet Marsala sauce | Swiss
Cheese | Lettuce | Mayo
- Brewmaster's Wrap \$17
Seared Chicken | Romaine lettuce | Caesar Dressing
Parmesan
- Cajun Chicken Sandwich \$18
Hand-breaded fried chicken with Cajun style spices
Pepper Jack | Sriracha aioli | Tomato | Pickle | Greens
- Grilled Steak Sando \$18
Marinated Steak | Caramelized Onion | Roasted Red
Peppers | Hazelnut Pesto | Mozzarella | Mixed Greens
- Roast Veggie Sandwich \$16
Bell Pepper | Onion | Zucchini | Pesto | Swiss cheese |
Greens
- The Hero Sandwich \$18
Soppressata | Turkey | Pickled Sweet Peppers | Swiss cheese
Mayo | Lettuce & Tomato | Pub Roll

+ Bacon \$2 | Sub Gluten Free Bun \$3 | Sub Vegan Patty \$4

Kid's Food & Drink Menu available.

Ask your server.

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 Marinara Sauce Mozzarella Parmesan cheese	\$25	\$21	Pepperoni Pizza Marinara Sauce Pepperoni Mozzarella Parmesan cheese	\$25	\$21
Margherita Pizza Marinara Sauce Fresh-pulled Mozzarella Basil Olive Oil + Balsamic Drizzle for "Caprese" style	\$25	\$21	Steak & Peppers Marinara Sauce Marinated Steak Peppers Onion	\$27	\$23
Apple Gorgonzola (v) Olive Oil Caramelized Onion Citrus Apples Gorgonzola Aged Balsamic	\$27	\$23	The Butcher Marinara Sauce Pepperoni House-made Fennel Sausage Soppressata Bacon	\$27	\$23
The Terwilliger (v) Pesto Cream Olives Pickled Onion Artichoke Hearts Mushrooms Truffle Oil	\$27	\$23	The GOAT Marinara Sauce House-made Fennel Sausage Mushrooms Caramelized Onion Chèvre	\$27	\$23
			Spicy Italiano Pesto Cream Soppressata House-made Fennel Sausage Pickled Sweet Peppers Shallots Chili Oil	\$27	\$23
			Roasted Garlic Chicken White Garlic Cream Sauce Caramalized Onion Fresh Onion Seasoned Chicken Mushrooms	\$27	\$23

Additional Toppings

Pepperoni, Soppressata, Grilled Chicken, House-made fennel sausage, Bacon (+\$2 each) | Black olives, Pineapple, Jalapeños, White 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 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, Fresh Squeezed Citrus & Blackberry Syrup

Black Cherry Sour
Whiskey, Black Cherry Syrup, Fresh Squeezed Citrus

Elderflower Collins
Empress Indigo & Elderflower Rose Gins, Fresh Lemon, Soda

Black Walnut Old Fashioned
Broken Top Rye, New Deal Ginger Liqueur, Walnut Bitters, Orange Peel

Basil Lemon Drop

Portland Potato Vodka, Fresh Squeezed Lemon Juice, Simple syrup, Muddled Basil and Lemon

Capricious Bartender
The current special

Thirsty for more or just prefer your bourbon neat? View the full spirits list on our website:



Non-alcoholic beverages

Soft drinks \$3
Coke, Diet Coke, Ginger Ale, Sprite, Barq's Root Beer, Minute Maid, Lemonade

Steven Smith Tea \$4
British Brunch, Lord Bergamot (black)
Dandy Detox, Peppermint Leaves (herb)
Brewed Iced Tea

Organic Chocolate Milk \$2

Happy Mountain Kombucha \$6
Hopped Huckleberry, Lavender White Tea, Dragon Fruit, Cucumber Mint

Horizon Juice Boxes
Free to well-behaved children

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 "Unconditional"	\$10 / \$36
Bernard Griffin - 2022 Sauvignon Blanc	\$10 / \$36
Flama d'Or - Cava Brut (Spain)	\$8 / \$24
Parra Wines - Sparkling Rose of Pinot Noir	\$9 / \$34
Battle Creek Cellars - 2021 Pinot Noir "Unconditional"	\$10 / \$38
Brittan Vineyard - 2018 Willamette Valley Syrah	\$14 / \$54
Foris Wine - 2018 Merlot	\$10 / \$36

* 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. | (Apr, 2024)