

HAPPY HOUR

MONDAY-FRIDAY 3-5PM

AND DURING ALL **BLAZERS** AND **TIMBERS** GAMES

must be wearing migration or team gear for happy hour pricing

DRINK

PINTS 4.75 + PITCHERS 15

HOUSE RED/WHITE 5

HAPPY ASS 8

cock and bull ginger beer with your choice of whiskey or vodka

FOOD

BROCCOLI AND SPROUTS 7

smoky bacon, jalapeño vinaigrette, shaved parmesan (D)

SHOESTRING FRIES 4

choice of ranch, blue cheese, or house made queso

MAC AND CHEESE 7

2018 MAC AND CHEESE FESTIVAL WINNER
cavatappi, 4 aged tillamook cheddars, parmesan, toasted
breadcrumbs, house made crispy bacon and green onions (D, G)

NACHOS 7

house queso, salsa, jalapeños, black beans, olives, crema, cilantro
add pulled pork +2.5, roasted chicken +3, guacamole +2.5

PRETZEL TWISTS 5

2 belgian-style pretzels with mustard, house made pickles,
house made tillamook queso

DINER BURGER 7

local chuck, American cheese, romaine, tomato,
pickles, red onion, house sauce* (G)
bacon +2, sub impossible patty +3

SEASONAL SALAD 8

arugula, fennel, orange slices, avocado, citrus vinaigrette, almonds (D)

MIGRATION BOARD 7

selection of rotating meats, cheeses and accoutrements (D, G, N)

PUB MENU

PLATES

BROCCOLI AND SPROUTS 9

smoky bacon, jalapeño vinaigrette, shaved parmesan (D)

SHOESTRING FRIES 6

choice of ranch, blue cheese, or house made queso

ONION RINGS 6

choice of house bbq or blue cheese (G)

PRETZEL TWISTS 7

2 bavarian-style pretzels with mustard, house made pickles,
house made tillamook queso (G)

MIGRATION BOARD 7

selection of rotating meats, cheeses and accoutrements (D, G, N)

WINGS 13

choice of spicy korean, spicy buffalo, or house bbq wings

NACHOS 8/13

house made tillamook queso, salsa, jalapeños,
black beans, olives, crema, cilantro
add pulled pork +3, grilled chicken +3, guacamole +2.5

FISH AND CHIPS 14

patio pale-battered line-caught cod, tartar, slaw, house pickles (F, G)

MAC AND CHEESE 11

2018 MAC AND CHEESE FESTIVAL WINNER
cavatappi, 4 aged tillamook cheddars, parmesan, toasted
breadcrumbs, house made crispy bacon and green onions (D, G)

GRINGO BOWL 10.5

brown rice, black beans, guac, crema, cilantro, salsa, chips (D)
add roasted chicken +3, extra guacamole +2.5

POWER BOWL 11.5

kimchi, brown rice, kale, carrots,
house pickle, black sesame seeds (F, G)
add pulled pork +3, korean fried chicken +3

SANDWICHES

burgers cooked medium. all sandwiches come with shoestring fries.
sub kale caesar, simple mixed greens or soup du jour for +2

MIGRATION BURGER 14

local chuck, arugula, chili jam, candied prosciutto, rogue creamery
smokey blue, mama lil's aioli* (D, G)

DINER BURGER 10

local chuck, american cheese, romaine,
tomato, pickles, red onion, house sauce* (G)
bacon +2, make it a double burger +3

NW BURGER 13

local chuck, bbq sauce, american cheese, topped with onion rings (D, G)

VEGGIE BURGER 12

arugula, spicy tomato jam, pickled onions, sweet pickle (G, V)

CRISPY CHICKEN 13

crispy buttermilk chicken, house spicy pickles,
mixed greens, mama lil's romesco (D, G, N)

SPICY GRILLED CHICKEN 13

grilled chicken breast, pepper jack, bacon,
romaine lettuce, house spicy ranch (D, G)

LGBT 12.5

mixed greens, guacamole, bacon, tomato, local sourdough (D, G)

PULLED PORK 12.5

hawaiian bun, house bbq, spicy slaw, white cheddar, scallion (D, G)

ADULT GRILLED CHEESE 12

aged white cheddar, goat cheese, parmesan, caramelized onion jam,
served with the soup du jour (D, G)

GOOD TIME COMBO 14

DINER BURGER + FRIES + 16OZ. PINT* (G)

bacon +2, make it a double burger+3

SALADS

add a farm egg +2, grilled chicken +3, or crispy chicken +3

KALE CAESAR 11

parmesan crisp, chickpea crouton, hazelnuts, balsamic caesar (D, F, N)

SEASONAL SALAD 9

arugula, fennel, orange slices, avocado, citrus vinaigrette, almonds (D)

EVERYTHING WEDGE 10

romaine, thousand island, perfect egg, bacon,
pickled onions, blue cheese (D, G)

SIMPLE MIXED GREENS 8

lemon vinaigrette, carrots, pickled red onion, cucumbers (V)

SOUP & SALAD 10.5

any salad (except wedge) with a bowl of the soup du jour

SPECIALS

rotating specials available while supply lasts

SEARED AHI SALAD 13

mixed greens, kale, avocado, 6-minute egg, pickled daikon
and carrots, scallions, miso ginger vinaigrette (G, F)

BRATWURST 12

pretzel roll, sauerkraut, whole grain mustard, pickles (G)

HAVARTI MUSHROOM BURGER 14

mama lil's aioli, arugula pesto, roasted mushrooms, havarti (G, D)

OUR CULINARY MISSION

we strive to highlight and support our local purveyors whenever possible. wilder meats supplies us with local northwest free-range beef, local organic chicken and sustainably harvested fish. pacific coast supplies local produce whenever possible.

any plate we put in front of you has been thought about with care and precision to ensure every dish is a dish we believe in.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

(D) contains dairy (F) contains fish or fish products (G) contains gluten (V) vegan (N) contains nuts
any dish may contain traces of gluten. please inform your server of any allergies.