

## STARTERS

- TUNA POKE** 🌱 **\$13**  
raw ahi tuna\* marinated in soy sauce, sesame oil, rice wine, and chili flakes, wasabi mayo drizzle, field greens, rice paper bowl
- HUMMUS PLATE** 🌱 **\$12**  
hummus made with NW chickpeas, olive oil, herbs, fresh celery, carrots, cucumbers, garlic parmesan flatbread  
🌱 sub extra veggies for flatbread for vegan/gf option
- GERMAN BEER PRETZELS (BAKED TO ORDER)** 🌱 **\$7**  
basket of 3 (three) housemade soft pretzel sticks, beer mustard + beer cheese sauce \$1.5
- CLASSIC NACHOS** 🌱 🌱 **\$9**  
sharp cheddar, tomatoes, jalapeños, cilantro, fire roasted salsa
- NACHOS DE LA CASA** 🌱 🌱 **\$12**  
our classic nachos plus guacamole, pickled red onions, cilantro lime crema, chipotle mayo, cotija + chicken / pork / yam hash \$3
- WOODSTONE QUESADILLA** 🌱 **\$10**  
sharp cheddar, mozzarella, cilantro lime crema, fire roasted salsa, guacamole + chicken / pork / yam hash \$3
- HOUSE PICKLES** 🌱 🌱 **\$4**  
assorted seasonal veggies pickled in-house
- JACK MOUNTAIN MEATS LANDJAEGER** 🌱 **\$3.5ea/\$6for2**  
local dry-cured sausage sticks, beer mustard
- HOUSE PICKLED EGG** 🌱 🌱 **\$1/ea**
- CB'S WA ROASTED PEANUTS IN SHELL** 🌱 **\$5/BAG**

## SOUP + SALADS

ALL DRESSINGS ARE GLUTEN FREE  
& MADE IN-HOUSE

- SOUP OF THE MONTH** **\$5 / 8**
- MATZO BALL**  
our annual passover favorite! chicken consommé with matzo dumplings
- PACIFIC CLAM CHOWDER** **\$6 / 9**  
creamy new england style chowder, plump clams, veggies, bacon, avenue toast.  
+ avenue bread bowl \$3
- FIELD GREENS** 🌱 🌱 **\$6 / 9**  
mixed greens, cucumbers, red onions, carrots, citrus vinaigrette  
+ chicken \$3
- BREWHOUSE CAESAR** **\$7 / 11**  
romaine, house caesar dressing, parmesan, garlic rye croutons  
+ chicken \$3
- BACON BLEU SALAD** **\$8 / 12**  
mixed greens, bleu cheese crumbles, bacon, candied walnuts, balsamic vinaigrette, balsamic reduction + chicken \$3
- NUT HOUSE COMBO** 🌱 🌱 **\$9 CUP / 11 BOWL**  
your choice of seasonal soup or chowder & field greens salad or caesar

## HAND-TOSSED PIZZAS

OUR BUBBLY, BLISTERED, THIN-CRUST PIZZA DOUGH IS  
HANDMADE WITH SKAGIT VALLEY MALT, NATURAL YEAST SOURDOUGH STARTER,  
AND FIRED IN OUR WASHINGTON-MADE WOODSTONE OVEN

- PIZZA OF THE MONTH** *NOT INCLUDED IN WOODSTONE WEDNESDAY*
- SPICY THAI CHICKEN** 🌱 **\$15**  
red curry peanut sauce, mozzarella, chicken, house pickled serrano peppers, cilantro, thai basil
- PEPPERONI** **\$13**  
pepperoni, mozzarella, marinara
- MARGHERITA** 🌱 **\$12**  
tomatoes, fresh basil, marinara, mozzarella
- HOUSE SMOKED SALMON + PESTO** **\$14**  
smoked salmon, walnut pesto, tomato, mozzarella, red onion
- BEER-BQ CHICKEN** 🌱 **\$14**  
chicken, beer-bq sauce, jalapeños, caramelized onions, mozzarella
- BACON BLEU** **\$14**  
balsamic vinaigrette, bacon, bleu cheese, candied walnuts, mozzarella, balsamic reduction

## SEAFOOD + ENTREES

- HOLLY STREET MAC + CHEESE** 🌱 **\$12**  
fresh bellingham pasta co. shells, garlic, sharp cheddar, baked in our woodstone with mozzarella, bread crumbs & herbs  
+ salmon / pork / chicken \$3 · + bacon \$2 · + pesto \$1
- BREWMASTER'S MEATLOAF** **\$11 HALF / \$16 FULL**  
brewer's all beef recipe, garlic mashed russets, seasonal roasted vegetable, beer bacon gravy
- BANGERS + MASH** **\$14**  
2 beer-braised bratwursts, garlic mashed russets, beer bacon gravy  
🌱 + sub veggie brat \$1
- YAMBURRITO** 🌱 🌱 **\$15**  
flour tortilla, roasted yams, cabbage, corn, caramelized onions, roasted garlic, chipotle mayo, sharp cheddar, cilantro lime crema drizzle, salsa, corn chips
- FENNEL CRUSTED AHI TUNA** 🌱 **\$15**  
seared rare\* with toasted fennel seed & herb crust, olive oil, sea salt, garlic hummus, cucumber, tomato, mixed greens salad, citrus vinaigrette
- SEASONAL CATCH** **MKT**  
see specials menu for fresh seafood

## SANDWICHES + BURGERS

COMES WITH CHOICE OF  
SALAD / TIM'S CHIPS / CUP OF SOUP / CHOWDER  
+ GLUTEN FREE BUN \$2

- OY VEY REUBEN** **\$11**  
14-hour beer braised corned beef, beer caraway kraut, swiss, avenue marble rye, russian dressing
- CLASSIC PUB BURGER** 🌱 **\$11**  
caramelized onion, beer mustard, roasted garlic mayo, lettuce, tomato, kaiser bun  
+ cheese (cheddar, pepperjack, swiss) \$1 / 🌱 sub veggie patty no charge
- AHI TUNA BURGER** 🌱 **\$14**  
sesame-crusting tuna seared rare\*, lettuce, tomato, kaiser bun, wasabi mayo + avocado \$1
- ANCHO PULLED PORK SANDWICH** 🌱 🌱 **\$13**  
pineapple + ancho chile braised pork, chipotle mayo, pickled red onions, house sourdough french roll
- BBQ CHICKEN SANDWICH** 🌱 🌱 **\$12**  
chopped chicken, beerbq sauce, pepperjack, jalapeños, house sourdough roll
- BLT** 🌱 **\$10**  
bacon, lettuce, tomato, roasted garlic mayo, toasted avenue french  
+ avocado \$1
- OLD-FASHIONED MEATLOAF SANDWICH** **\$12**  
beer-bq glazed meatloaf, lettuce, tomato, roasted garlic mayo, toasted avenue french
- BAVARIAN BEER BRAT** **\$8**  
bavarian meats nurnberg brat, caraway kraut, beer mustard, cornmeal bun  
🌱 + sub veggie brat \$1
- HUMMUS WRAP** 🌱 **\$10**  
garlic hummus, pepperoncini, cucumber, tomato, field greens, citrus vinaigrette
- GRILLED CHEESE** 🌱 🌱 **\$8**  
sharp cheddar & mozzarella on toasted french *(see below for add-ons)*

## PILE ON THE GOODIES

- |                    |                    |               |
|--------------------|--------------------|---------------|
| <b>\$1</b>         | <b>\$2</b>         | <b>\$3</b>    |
| fresh basil        | bacon              | pulled pork   |
| tomato             | guacamole          | smoked salmon |
| avocado            | fire roasted salsa | chicken       |
| bleu cheese        | pesto              | pepperoni     |
| jalapeños          | cilantro crema     |               |
| caramelized onions |                    |               |
| pepperoncinis      |                    |               |
- 🌱 *vegetarian option*      \*\* meats are non-hormone fed & cooked in house
- 🌱 *gluten free / gf option*
- 🌱 *spicy*      \* consuming raw or undercooked meats may cause illness

All Menu Items Available To Go  
Split Plates +\$1