

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**
melted jack cheese, 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**
jack cheese, mozzarella, cilantro lime crema, fire roasted salsa, guacamole + chicken / pork / yam hash \$3
- HOUSE PICKLES** 🌱 🌱 **\$4**
assorted seasonal veggies pickled in-house
- BAVARIAN 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**
- RED PORK POZOLE** 🌱 🌱 **\$5 / 8**
guajillo and ancho chile broth, tender shredded pork, hominy, cumin, onion, garlic, lime, terra verde farm radishes, cilantro, served with corn chips
- 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**
- SWEET + SOUR DUCK CONFIT** **\$17**
shredded five-spice-cured free range duck leg confit, mariposa farm spring onion, sweet + sour sauce, mozzarella, house made togarashi
- 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, fresh garlic, sharp cheddar, parmesan, jack, baked in the pizza oven 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, monterey jack, 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**
cheddar & mozzarella on toasted french (see below for add-ons)

PILE ON THE GOODIES

- | | | |
|---|---|---|
| \$1
fresh basil
tomato
avocado
bleu cheese
jalapeños
caramelized onions
pepperoncinis | \$2
bacon
guacamole
fire roasted salsa
pesto
cilantro crema | \$3
pulled pork
smoked salmon
chicken
pepperoni
bavarian bratwurst
roasted veggies |
|---|---|---|
- 🌱 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