

STARTERS

TUNA POKE 🌱 \$13
raw ahi tuna* marinated in soy sauce, sesame oil, rice wine, and chili flakes, wasabi mayo, scallions, pickled red onions, field greens, rice paper bowl

HUMMUS PLATE 🌱 \$12
hummus made with NW chickpeas, olive oil, toasted sesame, herbs, carrots, cucumbers, pepperoncinis, garlic parmesan pita
🌱 *sub extra veggies for pita no charge (vegan)*

GERMAN BEER PRETZELS (baked to order) 🌱 \$7
3 house made soft pretzel sticks baked in the pizza oven, beer mustard
+ beer cheese sauce \$1

CLASSIC NACHOS 🌱 🌱 🌱 \$10
melted jack cheese, tomatoes, jalapeños, green onions, roasted tomato salsa

NACHOS DE LA CASA 🌱 🌱 🌱 \$13
our classic nachos plus guacamole, pickled red onions, sour cream, chipotle mayo, cotija
+ chicken / pulled pork / roasted yams \$3

HOUSE PICKLES 🌱 🌱 \$5
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

YUCATAN CHICKEN, LIME + RICE 🌱 \$5 / 8
chicken, lime peel, herb broth, rice, terra verde farm zucchini, sweet corn, onion, garlic, cilantro, served with tortilla chips

PACIFIC CLAM CHOWDER \$6 / 9
creamy new england style chowder, plump clams, bacon, potatoes, herbs, carrot, celery, onion, topped with bread crumbs & served with avenue toast
+ avenue bread bowl \$3

FIELD GREENS 🌱 (vegan) \$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

SESAME BROCCOLI SALAD 🌱 🌱 (vegan) \$8
broccoli, sesame-soy vinaigrette, chili flakes, toasted sesame seeds, field greens, rice chicharron, scallions

NUT HOUSE COMBO 🌱 🌱 \$9 CUP / 11 BOWL
your choice of seasonal soup or chowder & field greens salad or caesar

SEAFOOD + ENTREES

HOLLY STREET MAC + CHEESE 🌱 \$13
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 / pesto \$2

BREWMASTER'S MEATLOAF \$11 HALF / \$16 FULL
brewer's all beef recipe, garlic parmesan mash, seasonal roasted vegetables, beer bacon gravy

BANGERS + MASH \$14
2 beer-braised bratwursts, garlic parmesan mash, beer bacon gravy
🌱 + sub veggie brat \$1

YAM QUESADILLA 🌱 🌱 \$14
spiced roasted yams, roasted onions, monterey jack, crispy flour tortilla, chipotle mayo, green onions, corn chips, sour cream, fire roasted salsa
+ chicken / pulled pork \$3

FENNEL CRUSTED AHI TUNA 🌱 \$16
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 \$13
14-hour beer braised corned beef, caraway kraut, swiss, avenue marble rye, russian dressing

CLASSIC PUB BURGER 🌱 \$12
beer mustard, roasted garlic mayo, roasted onion, lettuce, tomato, kaiser bun
+ cheese (cheddar, pepperjack, swiss) \$1 · + bacon \$2
🌱 *sub veggie patty no charge*

AHI TUNA BURGER 🌱 \$15
sesame-crust tuna seared rare*, wasabi mayo, lettuce, tomato, kaiser bun
+ avocado \$1

ANCHO PULLED PORK SANDWICH 🌱 🌱 \$13
ancho chile braised pork, chipotle mayo, pickled red onions, kaiser bun

BLT 🌱 \$10
bacon, lettuce, tomato, roasted garlic mayo, toasted avenue french
+ avocado \$1

OLD-FASHIONED MEATLOAF SANDWICH \$13
bbq 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 🌱 (vegan) \$10
hummus, pepperoncini, cucumber, tomato, field greens, citrus vinaigrette

HAND-TOSSED PIZZAS

OUR BLISTERED, CHEWY THIN CRUST PIZZA DOUGH IS HANDMADE
WITH SKAGIT VALLEY MALT AND FIRED IN OUR WOODSTONE BRICK OVEN

PEPPERONI \$14
pepperoni, mozzarella, marinara

MARGHERITA 🌱 \$13
tomatoes, fresh basil, marinara, mozzarella

SMOKED SALMON + PESTO \$16
house smoked salmon, walnut pesto, tomato, red onion, mozzarella

BBQ CHICKEN 🌱 \$15
chicken, bbq sauce, jalapeños, roasted onions, mozzarella

PILE ON THE GOODIES

\$1	\$2	\$3
fresh basil	bacon	pulled pork
tomato	guacamole	smoked salmon
avocado	fire roasted salsa	chicken
jalapeños	pepperoncinis	pepperoni
roasted onions	bleu cheese	spiced roasted yams
sour cream	pesto	bavarian bratwurst
balsamic reduction		roasted veggies

All our sauces, dressings, and dough are made from scratch with love and BEER.



As most of our food is crafted in one small Woodstone oven, we thank you for patiently waiting as our chefs create your tasty meal in our (very) tiny kitchen.

🌱 *vegetarian option*

** meats are non-hormone fed & cooked in house

🌱 *gluten free / gf option*

* consuming raw or undercooked meats may cause illness

🌱 *spicy*

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