

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)*
- SMOKED SALMON DIP** **\$9**
creamy smoked salmon dip baked off with parmesan in the woodstone oven, served with warm pita
- 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
- MAPLE GLAZED YAM WEDGES** 🌱 🌱 **\$6**
oven roasted yam wedges with an orange maple glaze, finished with balsamic reduction and scallions
- 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**
- VEGAN 3-BEAN CHILI** 🌱 🌱 **\$5 / 8**
hearty 3 bean chili, butternut squash, bell pepper, chilis, carrot, onion
+ avenue bread bowl \$3
- 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
- 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-crusted 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, pepperoncinis, 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