

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, pepperoncinis, garlic parmesan pita
 sub extra veggies for pita no charge (vegan)

SMOKED SALMON DIP \$10

creamy smoked salmon dip baked off with parmesan in the woodstone oven. served with house focaccia bread

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 / yams \$3 • + brisket \$4

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 / \$6 for 2

local dry-cured sausage sticks, beer mustard

HOUSE PICKLED EGG \$1/E

CB'S WA ROASTED PEANUTS IN SHELL \$5/BAG

SOUPS & SALADS

all dressings are gluten-free & made in-house

LOCAL SOUP OF THE MONTH

TOMATO LEEK \$5 / 8

roasted tomato, leeks, garlic, finished with basil oil & crispy leeks

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

CRANBERRY KALE \$8 / 12

terre verde kale, dried cranberries, grannysmith apples, candied walnuts, tarragon citrus vinaigrette + bacon \$2 • + chicken \$3

NUT HOUSE COMBO \$9 CUP / 11 BOWL

your choice of seasonal soup or chowder & field greens salad or caesar

SEAFOOD + ENTREES

FEAST MONTH SPECIALS MKT

see specials menu for november feast options

SEASONAL CATCH MKT

see specials menu for fresh seafood

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 vegetable beer bacon gravy

BANGERS + MASH \$14

2 bratwursts, garlic mashed russets, 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

SANDWICHES + BURGERS

comes with choice of salad / tim's chips / cup of soup / chowder
 gluten-free buns +\$2

OY VEY REUBEN \$13

14-hour house beer braised corned beef, caraway kraut, swiss, avenue marbled rye, russian dressing

CLASSIC PUB BURGER \$12

beer mustard, roasted garlic mayo, roasted onion, lettuce, tomato, kaiser bun

+ cheese (cheddar, swiss, pepperjack) \$1 • + avocado \$2 • + bacon \$2

 sub veggie patty no charge

AHI TUNA BURGER \$15

sesame crusted tuna seared rare*, wasabi mayo, lettuce, tomato, kaiser bun + avocado \$2

BRAISED BRISKET PHILLY \$15

rauch bier braised benson farms brisket, terra verde sweet peppers, onion, swiss cheese, classic hoagie roll

BLT \$10

bacon, lettuce, tomatoes, roasted garlic mayo, toasted avenue french + avocado \$2

OLD-FASHIONED MEATLOAF SANDWICH \$14

bbq glazed meatloaf, lettuce, tomato, roasted garlic mayo, toasted avenue french

BAVARIAN BEER BRAT \$9

bavarian meats nurnberg brat, beer-braised caraway kraut, beer mustard
 + sub veggie brat \$1

HUMMUS WRAP (vegan) \$10

hummus, pepperoncinis, cucumber, tomato, field greens, citrus vinaigrette

GRILLED CHEESE \$10

7 - cheese blend, house focacca bread

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	smoked salmon
tomato	avocado	chicken
jalapeños	guacamole	pepperoni
roasted onions	pepperoncinis	cascadia mushrooms
sour cream	bleu cheese	spiced roasted yams
balsamic reduction	pesto	bavarian bratwurst
	\$4	roasted veggies
	braised brisket	

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

 spicy * consuming raw or undercooked meats may cause illness

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