

## STARTERS

### GERMAN BEER PRETZELS (BAKED TO ORDER) \$7

3 house-made soft pretzel sticks baked in the pizza oven, beer mustard + beer cheese sauce \$1

### SMOKED SALMON DIP \$10

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

### 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

### CAJUN YAM WEDGES (vegan) \$7

oven roasted yams, cajun seasoning, with house chipotle aoli

### HOUSE PICKLES (vegan) \$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

### TUSCAN BARLEY (vegan) \$5 / 8

pearl barley, farro, cascadia mushrooms, tomato, seasonal veggies, house veggie stock with red wine, tuscan herbs & spices.

### 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

#### SEASONAL SALAD \$10 / 14

### WINTER SQUASH SALAD

roasted butternut squash, toasted pine nuts, goat cheese, red onion, arugula, balsamic vinaigrette

### NUT HOUSE COMBO \$9 CUP / 11 BOWL

your choice of seasonal soup or chowder & field greens salad or caesar + upgrade to seasonal salad \$4

## SEAFOOD + ENTREES

### SEASONAL CATCH MKT

see specials menu for fresh seafood

### BIER STEAMER CLAMS \$16

penn cove manilla clams, chuckanut beer broth, garlic, onion, tomatoes, herbs, lemon, side of house focaccia toast

### CHICKEN SCHNITZEL \$17

pounded chicken breast, bread crumb crust, beer mustard, served with garlic mashed potatoes, house gravy, roasted vegetable

### 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 + bacon / pesto \$2 • + salmon / chicken \$3

### BREWMASTER'S MEATLOAF \$11 HALF / \$16 FULL

brewer's all beef recipe, garlic parmesan mash, seasonal roasted vegetable house gravy

### CORNED BEEF & CABBAGE \$17

slow braised corned brisket, bier braised cabbage, roasted potatoes, horse raddish sauce

### BANGERS + MASH \$14

2 bratwursts, garlic mashed russets, house gravy. + sub veggie brat \$1

### YAM QUESADILLA \$14

spiced roasted yams, roasted onions, corn, jalapeño, monterey jack, crispy flour tortilla, chipotle mayo, green onions, sour cream, fire roasted salsa + chicken \$3 • +brisket \$4

## SANDWICHES + BURGERS

comes with choice of salad / tim's chips / roasted potatoes / 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

### ANCIENT GRAIN BURGER (vegan) \$16

house patty made with quinoa, amaranth, wild rice, yams and mushrooms, on a bun with house vegan chipotle lime aioli, roasted onion, tomato, arugula + avocado \$2

### BRISKET PHILLY \$15

corned bier braised brisket, roasted onions, peppers, swiss cheese, garlic aoli, french roll

### CHICKEN SCHNITZEL SANDWICH \$15

pounded chicken breast, breaded & pan fried, lettuce, tomato, beer mustard, garlic aoli, house focaccia

### BLT \$11

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 BIER BRAT \$9

bavarian style bratwurst, beer-braised caraway kraut, beer mustard + sub veggie brat \$1

### GRILLED CHEESE \$10

7 - cheese blend, house focaccia 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	spiced roasted yams
sour cream	bleu cheese	bavarian bratwurst
balsamic reduction	pesto	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