

## 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 🌿🌱

### CURRIED BUTTERNUT SQUASH (vegan) \$5 / 8

thai yellow curry, butternut squash, onion, carrot, coriander, cumin, coconut milk, cilantro

### 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, arrugula, 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

### FETTUCCHINE ALFREDO 🌿 \$13

fettuccine pasta, house basil alfredo sauce, served with garlic toast + *smoked salmon / chicken / mushrooms* \$3

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

brewer's all beef recipe, garlic mashed potatoes, seasonal roasted vegetables, house gravy

### BANGERS + MASH \$14

2 bratwursts, garlic mashed potatoes, 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 aoli, 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

## 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

## 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

🌿 *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**