

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 flat 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

IRISH LAMB STEW \$6 / 9

slow stewed leg of lamb, cabbage, potatoes, garlic, onion, carrots, oatmeal stout

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

SUPERFOOD SALAD (vegan)

tri-colored quinoa, sweet potato, almonds, cranberry, red onion, mixed greens, green goddess dressing + *avocado* \$1

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 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 + *bacon* \$2 + *chicken* \$3

SANDWICHES + BURGERS

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

cup of soup / chowder +\$1

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, bleu)* \$1

+ *avocado* \$2 • + *bacon* \$2

ANCIENT GRAIN BURGER (vegan) \$16

house patty made with quinoa, amaranth, wild rice, yams and mushrooms, on a ciabatta 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, ciabatta bun

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, french 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
		mushrooms

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*

 *spicy*

* *consuming raw or undercooked meats may cause illness*

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