

STARTERS

GERMAN BEER PRETZELS (BAKED TO ORDER) (V²) \$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 (V) \$10

melted jack cheese, tomatoes, jalapeños, green onions, roasted tomato salsa

NACHOS DE LA CASA (V) \$13

our classic nachos plus guacamole, pickled red onions, sour cream, chipotle mayo, cotija
+ chicken / corn & black bean succotash \$3

HUMMUS PLATE (V²) \$8

house green chick pea hummus, carrot, cucumber, pickled veg, pita chips

HOUSE PICKLES (V²) \$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 (V) \$1

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

SOUPS & SALADS

all dressings are gluten-free & made in-house

LOCAL SOUP OF THE MONTH

JACK FRUIT PASOLE (V²) \$5 / 8

jack fruit, hominy, ancho chiles, new mexico peppers, onion, garlic, jalapeño, tomato, lime, cilantro, mexican spice blend, fresh raddish

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 (V²) \$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 \$9 / 13

CAPRESE SALAD (V)

cherry tomatoes, fresh mozzarella, basil, field greens, balsamic vinaigrette

NUT HOUSE COMBO (V) \$9 CUP / 11 BOWL

your choice of seasonal soup or chowder & field greens salad or caesar + upgrade to seasonal salad \$3

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, served with garlic mashed potatoes, house gravy, roasted vegetables

HOLLY STREET MAC + CHEESE (V) \$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

FETTUCCINE ALFREDO (V) \$13

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

BANGERS + MASH \$14

2 bratwursts, garlic mashed potatoes, roasted onion, house gravy (V) + sub veggie brat \$1

BLACK BEAN QUESADILLA (V) \$14

succotash of spiced black beans, 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
(V²) 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 (V²) \$16

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

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

BAVARIAN BIER BRAT \$9

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

HUMMUS WRAP (V²) \$11

house green chick pea hummus, pickled veg, cucumber, tomato, onion, mixed greens + avocado \$2

GRILLED CHEESE (V) \$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	bleu cheese	bavarian bratwurst
sour cream	pesto	roasted veggies
balsamic reduction		mushrooms
pepperoncinis		

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 (V) \$13

tomatoes, fresh basil, marinara, mozzarella

BREAKFAST PIZZA \$15

bacon, eggs, cheddar, garlic oil, scallions

SMOKED SALMON + PESTO \$16

house smoked salmon, walnut pesto, tomato, red onion, mozzarella

(V) vegetarian option ** meats are non-hormone fed & cooked in house

(V²) vegan option

gluten free / gf option * consuming raw or undercooked meats may cause illness

spicy

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