

## STARTERS

### GERMAN BEER PRETZELS (BAKED TO ORDER) (V<sup>2</sup>) \$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

### 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 (V<sup>2</sup>) \$9

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

### HOUSE PICKLES (V<sup>2</sup>) \$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

### SPRING PEA & ASPARAGUS (V<sup>2</sup>) \$5 / 8

smooth pureed snap peas, asparagus, leeks, garlic, spices, house vegetable stock, finished with chili oil + sub gluten free bread \$2

### 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 (V<sup>2</sup>) \$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

### STRAWBERRY ARUGULA (V) \$3

fresh strawberries, goat cheese, slivered almonds, arugula, balsamic vinaigrette + chicken \$3

### 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

### 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  
(V<sup>2</sup>) gluten-free buns +\$2

### OY VEY REUBEN \$14

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 (V<sup>2</sup>) \$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 \$12

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 (V<sup>2</sup>) \$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

### VEGAN PIZZA (V<sup>2</sup>) \$15

cascadia mushrooms, roasted onions, tomato, pesto, balsamic reduction

### SMOKED SALMON + PESTO \$16

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

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

(V<sup>2</sup>) vegan option

gluten free / gf option

\* consuming raw or undercooked meats may cause illness

spicy

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