7 DEVILS BREWING CO. WATERFRONT ALEHOUSE

APPETIZERS

WATERFRONT MAC N' CHEESE gruyere, two-year aged cheddar, parmesan, breadcrumbs 15

FRIED OYSTERS fried Pacific oysters, devils aioli, lemon 16

FRIED CALAMARI served with devil's aioli 19.5

BAKED OYSTERS shallots, garlic, butter, panko, lemon. 23

SMOKED FISH TRIO PNW house-smoked albacore tuna, steelhead, black cod, olive tapenade, pickled red onions, sliced cucumber, cream cheese, and toast 28

BAKED GOAT CHEESE balsamic cherries, chopped hazelnuts, olive oil. served with toast. 17

GARLIC BREAD four pieces of Empire Bakery baguette with house garlic spread 9

SOUPS, SALADS, AND BOWLS

ADD TO YOUR SALAD OR BOWL: CHICKEN 8 VEGGIE PATTY 9 ROCK FISH 12 STEELHEAD 17

CLAM CHOWDER cup 9 bowl 16

SOUP OF THE DAY cup 8 bowl 13

ALEHOUSE CAESAR Valley Flora romaine lettuce, Caesar dressing, croutons, Parmesan 16

GARDEN SALAD Spring greens, cucumbers, carrot ribbons, heirloom cherry tomatoes, house vinaigrette 15

GOLDEN BEET SALAD spring greens, goat cheese crumble, olive oil, pickled onions, pea shoots, pumpkin seeds 19

WILD MUSHROOM RISOTTO Wild mushroom stock, parmesan grana, local chanterelle mushrooms 23

ENTREES

STEELHEAD* roasted creamed corn, braise bacon collard greens, paprika, micro radish 34
Beer Pairing: Beach Break Pilsner Wine Pairing: Sweet Cheeks Pinot Gris

ANDOUILLE SAUSAGE* house-made sausage with our Chinook Redd Ale. served with honey mustard and choice of two sides 25
Beer Pairing: Chinook Redd Ale or Arago Amber Wine Pairing: Seghesio Zinfandel

SMOKED CHICKEN smoked chicken quarters, cherry bourbon glaze. Served with choice of one side 22
Beer Pairing: Groundswell IPA Wine Pairing: Sweet Cheeks Riesling

NY STRIP STEAK* 12oz topped with compound butter. served with a choice of two sides 48
Beer Pairing: Arago Amber Wine Pairing: 'The Soldier' Cabernet Sauvignon

BRAISED BEEF ROAST red wine jus, rainbow carrots, cheddar grits. 28
Beer Pairing: Groundswell IPA Wine Pairing: L'Ecole Syrah

SMOKED MEATLOAF Swenson Family Beef (Langlois, OR), barbecue sauce, fried onions, choice of one side 24
Beer Pairing: McCullough Mocha Stout Wine Pairing: History Red Blend

CLASSIC FISH & CHIPS line-caught rock fish (Charleston, OR), beer-battered and fried, fries, coleslaw - No substitutions 23
Beer Pairing: Endless Summer Blonde Wine Pairing: King Estate Sauvignon Blanc

A LA CARTE FISH choose a fish, prepared fried or grilled, and a sauce. Rock fish 12 or Steelhead 17
Sauces: cocktail, devil's aioli or tartar

SIDES: COLESLAW 6, FRIES 7, FINGERLING POTATOES, 7, COLLARD GREENS 7, ROASTED CARROTS 7, CREAMED CORN, CHEDDAR GRITS 7, CHANTERELLE MUSHROOMS 12

BURGERS

ALL BURGERS SERVED WITH YOUR CHOICE OF FRIES OR COLESLAW.

ADD TO YOUR BURGER: BACON +3 TILLAMOOK 2-YR AGED CHEDDAR +3 AVOCADO +3 GLUTEN FREE BREAD +1

OREGON BEEF BURGER* house-ground and hand-formed beef patty, grueyere cheese, caramelized onion, arugula, burger sauce. 21

FISH BURGER fish patty with steelhead and rock fish, coleslaw, pickles, remoulade, brioche bun 19

DEVILS GARDEN BURGER house-made veggie patty, arugula, tomato, cucumber, red onion, devil's aioli, brioche bun 19

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- GLUTEN FREE OR CAN MAKE GLUTEN FREE