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

PORK BELLY & KIMCHI FRIES crispy pork belly, house kimchi, siracha mayo, green onions 17

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

ROASTED BRUSSEL SPROUTS miso glaze, panko, piquanté peppers, sesame seeds 15

STEELHEAD CROQUETTES steelhead, rice, fried with sweet chili sauce 16

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 LING COD 16

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

SESAME SALAD Napa cabbage, edamame, shredded carrots, almonds, fried wontons, orange slices, sesame dressing 19

KIMCHI FRIED RICE Basmati rice, house made kimchi, bean sprouts, edamame, fried egg, green onion 17

ENTREES

STEELHEAD* soba noodles, shiitake mushrooms, piquanté chilies, cashew sauce, pea shoots 34
Beer Pairing: Spindrift Hazy IPA Wine Pairing: Willamette Valley Vineyards Pinot Noir

LING COD line-caught (Charleston), braised daikon radish, miso broth, shaved brussel sprouts and micro radish 29
Beer Pairing: Chill Pilz Pilsner Wine Pairing: Sweet Cheeks Riesling

SMOKED TERIYAKI CHICKEN smoked chicken quarters, teriyaki sauce, sesame seed, green onion. Choice of one side 22
Beer Pairing: Arago Amber Wine Pairing: Seghesio Zinfandel

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

BRAISED PORK BELLY beer-braised pork belly, chinese five spice, basmati rice, bok choy, sesame cucumbers. 27
Beer Pairing: Arago Amber Wine Pairing: L'Ecole Syrah

SMOKED MEATLOAF Swenson Family Beef (Langlois, OR), barbecue sauce, fried onions, choice of one side 25
Beer Pairing: McCullough Mocha Stout Wine Pairing: Metis 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 Steelhead 17 or Ling Cod 16
Sauces: cocktail, devil's aioli or tartar

SIDES: COLESLAW 6, FRIES 7, FINGERLING POTATOES, 7, SHIITAKE MUSHROOMS 7, BABY BOK CHOY 7, BASMATI RICE 6, BRUSSEL SPROUTS 7

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