



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
- SAUSAGE BOARD** 🍷 bratwurst, Andouille sausage, pickled onions, mustard, bell peppers, Alabama white sauce 22
- FRIED BROCCOLINI** with hazelnut romesco 16
- 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
- PROSCIUTTO SALAD** 🍷 sliced cantaloupe, hazelnuts, blue cheese, arugula, balsamic 19
- PEA SHOOT PASTA** linguine, hazelnuts, parmesan, pea shoot pesto (Adamson Farms), snap peas, cherry tomatoes, chili flakes 19

ENTREES

- COLUMBIA RIVER STEELHEAD*** panko-hazelnut crust, grilled broccolini, celery root purée 34
Beer Pairing: Chill Pilz Pilsner Wine Pairing: Oberon Chardonnay
- CHARLESTON LING COD** butter-baked ling cod (line-caught), lemon herb cous cous, asparagus, hazelnut romesco 30
Beer Pairing: Spindrift Hazy IPA Wine Pairing: Willamette Valley Vineyards Whole Cluster Pinot Noir
- ROASTED LEMON CHICKEN** 🍷 bone-in chicken quarters, lemon-pepper glaze. Choice of one side 22
Beer Pairing: Spindrift Hazy IPA Wine Pairing: Willamette Valley Vineyards Pinot Gris
- NEW YORK STRIP*** 🍷 12oz topped with compound butter. Served with a choice of two sides 48
Beer Pairing: Groundswell IPA Wine Pairing: 'The Soldier' Cabernet Sauvignon
- PORK SCHNITZEL** fried pork cutlet, linguine, mustard cream sauce, apple celery root slaw 26
Beer Pairing: McCullough Mocha Stout Wine Pairing: Sweet Cheeks Riesling
- SMOKED MEATLOAF** Swenson Family Beef (Langlois, OR), barbecue sauce, fried onions, choice of one side 25
Beer Pairing: Elakha Brown Ale 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 7, FRIES 7, FINGERLING POTATOES 7, GARLIC BUTTER LINGUINE 8, LEMON-HERB COUS COUS 8, GRILLED BROCCOLINI 8, ASPARAGUS 8

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, gruyere cheese, caramelized onion, arugula, burger sauce. 21 SUBSTITUTE DANISH BLUE CHEESE +2
- 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.