

STARTERS

- TUNA POKE** 🌱 **\$13**
raw ahi tuna* marinated in soy sauce, sesame oil, rice wine, and chili flakes, wasabi mayo drizzle, field greens, rice paper bowl
- HUMMUS PLATE** 🌱 **\$12**
hummus made with NW chickpeas, olive oil, herbs, fresh celery, carrots, cucumbers, garlic parmesan flatbread with caramelized shallot vinaigrette
🌱 sub extra veggies for flatbread for vegan/gf option
- GERMAN BEER PRETZELS (BAKED TO ORDER)** 🌱 **\$6**
basket of 3 (three) housemade soft pretzel sticks, beer mustard + *beer cheese sauce \$1.5*
- CLASSIC NACHOS** 🌱 🌱 **\$9**
sharp cheddar, tomatoes, jalapeños, cilantro, fire roasted salsa
- NACHOS DE LA CASA** 🌱 🌱 **\$12**
our classic nachos plus guacamole, pickled red onions, cilantro lime crema, chipotle mayo, cotija + *chicken / pork / yam hash \$3*
- WOODSTONE QUESADILLA** 🌱 **\$10**
sharp cheddar, mozzarella, cilantro lime crema, fire roasted salsa, guacamole + *chicken / pork / yam hash \$3*
- HOUSE PICKLES** 🌱 🌱 **\$4**
assorted seasonal veggies pickled in-house
- JACK MOUNTAIN MEATS LANDJAEGER** 🌱 **\$3ea/\$5 for 2**
local dry-cured sausage sticks, beer mustard
- HOUSE PICKLED EGG** 🌱 🌱 **\$1/ea**
- CB'S WA ROASTED PEANUTS IN SHELL** 🌱 **\$5/BAG**

SOUP + SALADS

ALL DRESSINGS ARE GLUTEN-FREE
& MADE IN-HOUSE

- LOCAL SOUP OF THE MONTH**
- PORK POSOLE VERDE** 🌱 **\$5 / 8**
fire-roasted wild rose farm green peppers, pork shoulder, hominy, tomatillos, cilantro, lime, fresh radishes, served with tortilla chips
- PACIFIC CHOWDER** **\$6 / 9**
creamy new england style chowder, plump clams, veggies, bacon, avenue toast.
+ *avenue bread bowl \$2*
- FIELD GREENS** 🌱 🌱 **\$6 / 9**
mixed greens, cucumbers, red onions, carrots, citrus vinaigrette
+ *chicken or tofu \$3*
- BREWHOUSE CAESAR** **\$7 / 11**
romaine, house caesar dressing, parmesan, garlic rye croutons
+ *chicken or tofu \$3*
- BACON BLEU SALAD** **\$8 / 12**
mixed greens, bleu cheese crumbles, bacon, candied walnuts, balsamic vinaigrette, balsamic reduction + *chicken or tofu \$3*
- NUT HOUSE COMBO** 🌱 🌱 **\$9 CUP / 11 BOWL**
your choice of seasonal soup or chowder & field greens salad or caesar

HAND-TOSSED PIZZAS

OUR BUBBLY, BLISTERED, THIN-CRUST PIZZA DOUGH IS
HANDMADE WITH SKAGIT VALLEY MALT, NATURAL YEAST SOURDOUGH STARTER,
AND FIRED IN OUR WASHINGTON-MADE WOODSTONE OVEN

- LOCAL PIZZA OF THE MONTH** *NOT INCLUDED IN WOODSTONE WEDNESDAY*
- PEAR + DELICATA SQUASH PIZZA** 🌱 **\$15**
cloud mtn farm center pears, brown butter-roasted delicata, roasted walnuts, ferndale farmstead fresh mozzarella, caramelized shallot vinaigrette
- PEPPERONI** **\$13**
pepperoni, mozzarella, marinara
- MARGHERITA** 🌱 **\$12**
tomatoes, fresh basil, marinara, mozzarella
- HOUSE SMOKED SALMON + PESTO** **\$14**
smoked salmon, walnut pesto, tomato, mozzarella, red onion
- BEER-BQ CHICKEN** **\$14**
chicken, beer-bq sauce, jalapeños, carmelized onions, mozzarella
- BACON BLEU** **\$14**
balsamic vinaigrette, bacon, bleu cheese, candied walnuts, mozzarella, balsamic reduction

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SEAFOOD + ENTREES

HOLLY STREET MAC + CHEESE  **\$12**
fresh bellingham pasta co. shells, garlic, sharp cheddar, baked in our woodstone with mozzarella, bread crumbs & herbs
+ salmon / pork / chicken \$3 · + bacon \$2 · + pesto \$1

BREWMASTER'S MEATLOAF **\$11 HALF / \$16 FULL**
brewer's all beef recipe, garlic mashed russets, seasonal roasted vegetable, beer bacon gravy

BANGERS + MASH **\$14**
2 bratwursts, garlic mashed russets, beer bacon gravy
 + sub veggie brat \$1

YAMBURRITO   **\$15**
flour tortilla, roasted yams, cabbage, corn, caramelized onions, roasted garlic, chipotle mayo, sharp cheddar, cilantro lime crema drizzle, salsa, corn chips



FENNEL CRUSTED AHI TUNA  **\$15**
seared rare* with toasted fennel seed & herb crust, olive oil, sea salt, garlic hummus, cucumber, tomato, mixed greens salad, citrus vinaigrette


SEASONAL CATCH **MKT**
see specials menu for fresh seafood

SANDWICHES + BURGERS

COMES WITH CHOICE OF
SALAD / TIM'S CHIPS / CUP OF SOUP / CHOWDER
GLUTEN-FREE BUN + 2


OY VEY REUBEN **\$11**
14-hour beer braised corned beef, beer caraway kraut, swiss, avenue marble rye, russian dressing

CLASSIC PUB BURGER  **\$11**
caramelized onion, beer mustard, roasted garlic mayo, lettuce, tomato, kaiser bun
+ cheese (cheddar, pepperjack, swiss) \$1 /  sub veggie patty no charge


AHI TUNA BURGER  **\$14**
sesame-crusting tuna seared rare*, lettuce, tomato, kaiser bun, wasabi mayo
+ avocado \$1


ANCHO PULLED PORK SANDWICH   **\$13**
pineapple and ancho chile braised pork, chipotle mayo, pickled red onions, house sourdough french roll



BBQ CHICKEN SANDWICH   **\$12**
shredded chicken, beer-bq sauce, pepperjack, jalapeños, kaiser bun

CLASSIC BLT  **\$10**
bacon, lettuce, tomatoes, roasted garlic mayo on toasted avenue french
+ avocado \$1

OLD-FASHIONED MEATLOAF SANDWICH **\$12**
beer-bq glazed meatloaf, lettuce, tomatoes, roasted garlic mayo on toasted avenue french

BAVARIAN BEER BRAT **\$8**
bavarian meats nurnberg brat, beer-braised caraway kraut, beer mustard
 + sub veggie brat \$1

HUMMUS WRAP  **\$10**
garlic hummus, pepperoncini, cucumber, tomato, field greens, citrus vinaigrette

GRILLED CHEESE   **\$8**
sharp cheddar & mozzarella on toasted french *(see below for add-ons)*

PILE ON THE GOODIES

\$1

fresh basil
tomato
avocado
chipotle aioli
blue cheese
jalapeños
caramelized onions

\$2

bacon
guacamole
fire roasted salsa
pesto
cilantro crema

\$3

pulled pork
smoked salmon
chicken
pepperoni
tofu

 *vegetarian option*

** meats are non-hormone fed & cooked in house


 *gluten free / gf option*

* consuming raw or undercooked meats may cause illness


 *spicy*



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


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