

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**
- THREE-BEAN CHILI** 🌱 (VEGAN) \$5 / 8
terra verde farm butternut squash, northwest-grown garbanzo beans, black beans, kidney beans, veggies, stout beer, coffee, cocoa, ancho chile puree, tomato, herbs, 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
- PORK BELLY PIZZA** \$15
claus meats' pork belly cured in house with fennel + black pepper, ferndale farmstead fior di latte mozzarella, arugula, balsamic reduction, chili flake
- 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, caramelized 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 vegetables, beer bacon gravy
- BANGERS + MASH** **\$14**
2 beer-braised 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**
carmelized 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 + 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
- BLT** 🌿 **\$10**
bacon, lettuce, tomato, roasted garlic mayo, toasted avenue french
+ avocado \$1
- OLD-FASHIONED MEATLOAF SANDWICH** **\$12**
beer-bq glazed meatloaf, lettuce, tomato, roasted garlic mayo, toasted avenue french
- BAVARIAN BEER BRAT** **\$8**
bavarian meats nurnberg brat, caraway kraut, beer mustard, cornmeal bun
🌿 + 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 | \$2 | \$3 |
| fresh basil | bacon | pulled pork |
| tomato | guacamole | smoked salmon |
| avocado | fire roasted salsa | chicken |
| chipotle aioli | pesto | pepperoni |
| blue cheese | cilantro crema | tofu |
| jalapeños | | |
| caramelized onions | | |

🌿 *vegetarian option*

🌿 *gluten free / gf option*

🌿 *spicy*

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

* consuming raw or undercooked meats may cause illness

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

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