

## 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**
- MINISTRONE** 🌱 \$5 / 8  
bellingham pasta co. shells, locally grown garbanzo beans, great northern beans, carrots, onions, celery, zucchini, green beans, tomatoes, rosemary, basil, parsley, leafy greens, shaved parmesan, served with avenue toast
- 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
- CAULIFLOWER WHITE PIZZA** \$15  
herb roasted cauliflower, tuscan kale, garlic, white sauce, mozzarella, shaved parmesan, chili oil
- 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

## 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 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  
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 + ancho chile braised pork, chipotle mayo, pickled red onions, house sourdough french roll
- BBQ CHICKEN SANDWICH** 🌱 🌱 \$12  
chopped chicken, beerbq sauce, pepperjack, jalapeños, house sourdough roll
- 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

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|--|---|--|
| <b>\$1</b><br>fresh basil<br>tomato<br>avocado<br>chipotle aioli<br>blue cheese<br>jalapeños<br>caramelized onions | <b>\$2</b><br>bacon<br>guacamole<br>fire roasted salsa<br>pesto<br>cilantro crema | <b>\$3</b><br>pulled pork<br>smoked salmon<br>chicken<br>pepperoni<br>tofu |
|--|---|--|
- 🌱 vegetarian option      \*\* meats are non-hormone fed & cooked in house
- 🌱 gluten free / gf option
- 🌱 spicy      \* consuming raw or undercooked meats may cause illness

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