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## BARLEY'S ANGELS BEER DINNER.

### **migration wings + clem's cream ale**

“A big step up from the East Asian industrial lager that would normally accompany these Korean style fried chicken wings, Clem’s Cream Ale offers a subtle sweet, un-hoppy yet crisp and refreshing contrast to the sweet, salty spiciness of the wings and their tart little pickle counterparts.”

### **quinoa salad + glisan st. dry hop**

“Juicy Fruit. On top of a soft biscuity maltiness. Glisan St. Dry Hop. That same citrusy fruitiness lends itself nicely to the bright, refreshing acidity of our super fresh Quinoa Salad: Gently seasoned red & white quinoa with green apples, arugula, roasted vegetables, edemame and a touch of our Cilantro Vinaigrette.”

### **migration mac & cheese + terry's porter**

“Deep layers of rich coffee, chocolate & roasted malts pair perfectly with our creamy, house Mac & Cheese made exclusively with Tillamook Aged White Cheddar. Enjoy the smooth texture and pleasant saltiness of aged white cheddar against the silky malty un-bitter backbone of our house porter. A match made in heaven.”

### **doc's pork sliders + luscious lupulin IPA**

“Bright citrus and slightly spicy are the best words to describe the match up of Luscious Lupulin IPA and Doc’s Pulled Pork sandwich; a well bodied, hop-forward IPA retaining a balanced malt foundation, full mouthfeel and lasting resinous hoppy finish, paired with Texas-meets-Carolina BBQ pork and crisp, fresh ginger apple slaw on a warm potato bun with house pickles. Yes & Yes, please.”

18% gratuity automatically added