

HAND-CRAFTED BEER

We have been brewing on site since 2010 with a custom built 7 beer barrel system. Our beers are craft brewed with respect for traditional methods and feature a variety of local hops and fresh northwest ingredients.

HOUSE BEERS.

Pints 4.75 Pitchers 15 Glass 3.25

Clem's Cream Ale abv: 4.6% ibus: 22

Light on the hops, big on the flavor this blond ale is made with oats which lend to the beer's smooth creaminess.

Glisan St. Dry Hop Pale abv: 5.1% ibus: 33

Dry hopped with Meridian hops at the rate of one pound per barrel this pale ale exudes huge, citrusy aromatics followed by an extremely smooth finish.

Migration Pale Ale abv: 5.2% ibu: 56

Our original flagship beer is a hoppy copper colored pale ale that features Biscuit and Crystal malts balanced with 3 different hops.

Blood, Sweat, and Red abv: 5.7% ibus: 40

Rose petal red in color this ale is medium in body and has mild citrus aromatics followed by a spicy, dry finish.

Luscious Lupulin IPA abv: 6.5% ibus: 77

This dry hopped IPA exudes big citrusy aromatics followed by a well balanced blend of Centennial, Simcoe, Crystal and Cluster hops.

Terry's Porter abv: 6.7% ibus: 42

Terry's is the perfect compilation of four malts and hops which create a robust, deep brown bodied ale that is balanced with a mild sweetness.

Old Silenus Strong Ale abv: 7.8% ibus: 75

A unique twist to an Old English recipe, the Silenus is deep mahogany in color and fills the palette with a rich malt body coupled with cherry & cocoa undertones.

➤ Check with bar staff regarding our rotating seasonals and migrator series beer selections



THE MIGRATOR SERIES

The Migrator Series is a seasonal rotation of new beers characterized by unique ingredients, off the wall yeasts, experimentation, single batches, collaborations and the celebration of great craft beer.