



2828 NE Glisan St. Portland, OR

migrationbrewing.com

503.206.5221

Pub Hours
Monday thru Friday 11am - 12am
Saturday 11am - 12am
Sunday 11am - 10pm

Happy Hour
Monday \$3 Pints
Monday thru Friday 3pm to 6pm
Also available during all Blazer & Timber games

Growlers & Corny Kegs Filled Daily

find us on facebook and twitter   

please order at the bar

SNACKS.

beer nuts 8

almonds, peanuts, hazelnuts, wasabi peas dusted in sweet spicy seasoning and gently roasted

scotch egg 8

hard-boiled egg wrapped in pork sausage, corn flake breading and fried served with house mustard and pickles

scouts aka BFF's 8

sweet tart prunes, wrapped in bacon & stuffed w/ aged white cheddar, bleu? candied squash vegetarian version maple glaze

house fries 8

seasoning TBD: smoked salt, old bay, dalmatian and cumin

loaded fries 8

fries, white cheddar, parsley, fried garlic, steak bits

chips, stout/porter salsa & guacamole 8

almonds, peanuts, hazelnuts, wasabi peas dusted in sweet spicy seasoning and gently roasted

cheese board with seasonal offerings 8

mozz, blue cheese, brie, aged cheddar, pickled beets, cauliflower, carrot, radish, fresh green apple, chili jam, toasted bread

house soup 8

rotating scratch soup w/ bread

migration pulled pork nachos 8

place holder description

vegetarian nachos 8

smoky porter demi + braising juice

PLATES:

Migration Wings 8

Korean Style fried whole chicken wings, Naked or Spicy with house blue cheese dressing, celery, carrots, pickles

IPA mac and cheese 8

Savory 3 cheese sauce, large elbow macaroni, crispy fried onion crust
add: bacon 2

Migration Pulled Pork Sandwich 8

Slow roasted Carolina style BBQ pork shoulder, aged white cheddar, ginger apple slaw, toasted roll

Migration Burger 8

1/3# House Patty, Pepper Bacon, aged white cheddar, pub bun, house sauce, arugula, crispy fried onions (think Fun-Yuns),

Old School (aka Basic Burger) 8

1/3# House Patty, house mustard, NO LETTUCE, pickled onion, tomato, pub bun.
add: cheese 1
add: bacon 2

The Blue Pig (aka Bacon Blue Cheese Burger) 8

1/3# House Patty, bacon, bleu cheese, arugula, tomato, house sauce, pub bun
Blackened Bacon Bleu? E-Z!

THE TRIFECTA

1/2 Meatballer Sandwich, Small Salad & Cup of Soup

Veggie Burger 8

arugula, tomato, house sauce, grilled onion?, pub bun vegan house sauce: hummus +cheese

add: cheese 1 (bleu or w. cheddar)

Meatballer Sub 8

slow roasted meatballs, house marinara, pepperoncini, black olives, fresh mozzarella, house marinara, toasted roll

iPinché Gringo! (aka: Veg Bowl) +add protein 8

Seasoned brown rice & black beans sautéed w/ fresh jalapeño, tomato, avocado & cilantro. Served w/ salsa and sour cream & house tortilla chips

Steak Frites 8

6 oz. sirloin, house fries, porter Demi, chili-jam OR roasted garlic/herb compound butter, dressed arugula, crispy onions, skinny fries aka NY style fries

SALADS.

Available as a Side or Substitution to any sandwich

House Salad (Small/Large) + protein 8

Arugula, baby kale, radicchio, cukes, red/yellow bell pepper, cherry tomato, sliced apples, crispy fried onions, house vinaigrette: house mustard based or cilantro vinaigrette.

Quinoa Salad 8

Red Quinoa, roasted seasonal vegetables, fresh apple, kale/arugula, vinaigrette. + protein

Steak Salad 8

Arugula, baby kale, radicchio, steak, apple, sliced red/yellow bell pepper, cherry toms, blue cheese dressing OR house vinaigrette add bleu cheese?, crispy fried onions

SWEETS.

House Made Ice Cream 2.50

Porter Floats 1.75

Pie 1.75

Ala Mode 1.75

Bread Pudding 1.75

SODA. 2.50

root beer

coke with sugar cane

diet cola

sprite with sugar cane

HOT DRINKS. 2.00

green tea

black tea

batdorf and bronson coffee

mint tea (caffeine free)

OUR FOOD

Migration is committed to sourcing local ingredients from northwest food vendors. We proudly serve meats provided by Gartner's Meat Market and purchase seasonal produce when available. As part of giving back to our community we actively compost food scraps from our kitchen and all of our spent brewer's grain to animal farms in Hillsboro, Oregon.

*aioli made with raw eggs

HAND-CRAFTED BEER

Migration has 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.

It is our goal to produce fine ales and lagers that are geared for smooth drinkability and any social occasion. So whether you're rewarding yourself after a long bike ride, a grueling day at the office or a splendid day off, we hope you find yourself at Migration with a cold beer in hand!

HOUSE BEERS.

Pints 4.25 Pitchers 13 Glass 3

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. Rounded out with 2 different hops, the Clem's is one laid back, easy drinking beer.

Glisan Street Dry Hop abv: 5.1% ibus: 33

The Glisan Street is a true northwest pale ale. Dry Hopped with Meridian hops at the rate of one pound per barrel this pale exudes huge, citrusy aromatics followed by an extremely smooth finish. We used 3 different hop varieties coupled with light Crystal malt and a touch of flaked oats in order to deliver a unique and well balanced pale for the street we call home!

Migration Pale Ale abv: 5.2% ibu: 56

Our flagship beer is a smooth drinking pale ale that features Biscuit and Crystal malts blended with 3 different hops. This versatile copper colored pale is a well balanced thirst quencher that is brewed to satisfy a wide range of northwest beer palettes.

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

An American red ale that is medium in body with a spicy, dry finish. Rose petal red in color, with mild citrus aromatics and flavors make this a beer for the working class and sports professionals alike.

Luscious Lupulin IPA abv: 6.5% ibus: 77

Hoppy goodness! This dry hopped IPA exudes big citrusy aromatics followed by a well balanced blend of Centennial, Simcoe, Crystal and Cluster hops. Coupled with 3 different grains, including Honey and Munich malts make this beer simply luscious!

Terry's Porter abv: 6.7% ibus: 42

Big and bad is the way this porter plays the game! A robust deep brown body with a balanced, mild sweetness, Terry's is the perfect compilation of 4 malts and hops making this an instant Portland classic.

Old Silenus 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 and faint cherry & cocoa undertones. Dominated by Fuggle hops and 5 different malts this is a beer that Old Silenus can be proud of!

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

HAPPY HOUR

please order at the bar

Mon thru Fri 3pm to 6pm

Also available during all Blazers & Timbers games

HAPPY HOUR DRINK SPECIALS.

all house pints 3.50 all house pitchers 10 all wines 1 off

tj's pulled pork nachos 8 **best seller**

two layers of tortilla chips stacked high with three melted cheeses, jalapenos, black olives, fresh tomatoes & sour cream all topped with tender pulled pork smothered in house bbq sauce

tortilla chips & fresh pub made salsa 3

hot artichoke dip 5

spinach & artichoke dip topped with parmesan cheese & served with warm pita

hummus platter (spicy or regular) 5

fresh tomatoes, cucumbers, green bell peppers & kalamata olives served with hummus & warm pita bread

bread and brie platter 5

toasted baguette, grapes, green apple slices & warm brie topped with honey & crushed hazelnuts

straight up margherita 6.00

this traditionally inspired pie comes with melted bel gioioso mozzarella cheese and fresh basil all drizzled with a light olive oil and pinch of rosemary herbs

show-me-your-pepperoni 6.00

our version of the classic features four melted cheeses covered with plentiful layers of pepperoni and a sprinkle of italian seasoning