

# FOOD MENU



BREWING CO.

## STARTERS

### SEA SALT PRETZEL VEG

Handmade, warm and chewy - true Bavarian style - pretzel brushed with butter and sprinkled with **Jacobsen Salt Co.** Pure Kosher Sea Salt.

Choose from our house-made '67 Blonde Lager beer mustard or Public Coast NW Red Ale cheese sauce. Or do both for just 1.00 more.

9.00

PAIR IT WITH: Oswald IPA

HAYSTACK O'

### FRENCH FRIES GF VEGAN

A stack of fries tossed with **Jacobsen Salt Co.** Pure Kosher Sea Salt.

9.00

PAIR IT WITH: Coconut Brown Ale

### HAND-BATTERED SWEET

#### ONION RINGS GF VEG

A pound of rings served with **Stephen's Root Beer BBQ Sauce**.

Full Order/ 14.00 | Half Order/ 7.00

PAIR IT WITH: NW Honey Red Ale

SEASONAL

### HUMMUS PLATE VEGAN

Public Coast Farm greenhouse vegetables, herbed pita bread, fried chick peas, and mixed olives.

15.00

PAIR IT WITH: '67 Blonde Lager

## CHOWDER & SALADS

### CLAM CHOWDER GF

Our very own classic Oregon coast chowder that is 100% Gluten Free. Contains bacon.

Cup / 7.00 | Bowl / 10.00

PAIR IT WITH: '67 Blonde Lager or Coastal Haze Hazy IPA

### SIDE SALAD GF

Baby greens, julienned carrots, cucumber and tomatoes. Your choice of dressing.

9.00

PAIR IT WITH: '67 Blonde Lager or NW Honey Red Ale

### HOUSE-MADE DRESSINGS:

·Public Coast Farm Blueberry-Honey Vinaigrette VEGAN

·Public Coast Farm Honey Mustard VEGAN

·Chipotle Blue Cheese VEG

·Ranch VEG

### CHICKEN WINGS GF

Tossed in your choice of

·**Stephen's Root Beer BBQ Sauce**

·**Hot P.C. Wing Sauce**

·**Teriyaki**

·**Garlic Parmesan**

Served with celery, carrot sticks and your choice of dressing: Chipotle blue cheese or Ranch.

1/2 lb. / 9.00 | 1 lb. / 16.00

PAIR IT WITH: '67 Blonde Lager or Oswald IPA

### BREWER'S PLATE

Salami, House-smoked Brats (served cold) two cheeses, Mama Lil's Sweet Hot Pickled Peppers, house-made '67 Blonde Lager beer mustard, Public Coast Farm blueberry chutney with warm bread.

15.00

PAIR IT WITH: Coconut Brown Ale

### DIRTY FRIES GF

French fries piled high with diced bacon, mushrooms, jalapeños & onions all fried together and tossed with crumbled Rogue Creamery Blue Cheese and your choice of

·**Stephen's Root Beer BBQ Sauce**

·**Hot P.C. Wing Sauce**

·**Teriyaki**

·**Garlic Parmesan\***

15.00

PAIR IT WITH: Oswald IPA or Coastal Haze Hazy IPA

\*Served without crumbled Rogue Creamery Blue Cheese

### PUBLIC COAST CAESAR SALAD

House-made Caesar dressing, pretzel croutons and Parmesan cheese.

14.00

Add chicken 5.00

PAIR IT WITH: '67 Blonde Lager or Blueberry Hard Seltzer

### PUBLIC COAST IPA BRINED CHICKEN SALAD

Organic local greens, toasted pumpkin seeds, crumbled Rogue Creamery blue cheese, pickled Public Coast Farm blueberries, and your choice of dressing.

18.00

PAIR IT WITH: 'Blueberry Hard Seltzer or Coconut Brown Ale

# FOOD MENU



## THE BURGER

7oz ORGANIC

### OREGON GRASS-FED BEEF

Cooked to medium pink, aka “pink in the middle,” on a brioche bun with our twist on classic mayo (a sweet + savory bacon jam spread), plus cheddar, sweet onion, lettuce, and tomato. 100% Oregon raised.

Served with fries. 20.00

GF Bun Available 2.00

PAIR IT WITH: '67 Blonde Lager or Coastal Haze Hazy IPA

VEGETARIAN

### PUBLIC COAST GREENHOUSE BURGER VEG

House-made veggie patty\*, generously stacked with, lettuce, onion, tomato and house-made jalapeño vegan mayo. Ask for a lettuce wrap to make it vegan.

\*Contains nuts.

Served with fries. 18.00

GF Bun Available 2.00

PAIR IT WITH: Blueberry Hard Seltzer

## SANDWICHES

### PULLED PORK SANDWICH

House-smoked pulled pork butt on a brioche bun under a tasty pile of southern slaw and pickles.

Served with fries. 20.00

GF Bun Available 2.00

PAIR IT WITH: NW Honey Red Ale

### PUBLIC COAST CHICKEN SANDWICH

Oswald IPA brined chicken breast with grilled onions, tomato, provolone cheese, and mayo hugged between a ciabatta bun.

Served with fries. 19.00

GF Bun Available 2.00

PAIR IT WITH: Oswald IPA or Coastal Haze Hazy IPA

## COASTAL PROVISIONS

FRESH CATCH

SEASONAL

### FISH & CHIPS GF

Served with fries, house-made tartar sauce and fresh lemon.

Available unbattered\*

\*Coated in a house blend GF flour & deep fried.

M.P.

PAIR IT WITH: '67 Blonde Lager or Oswald IPA

FRESH CATCH

SEASONAL

### FISH TACOS GF

Battered, lightly fried, and folded in three corn tortillas with fresh salsa, jalapeño lime cilantro slaw, and spicy chipotle crema.

Available unbattered\*

\*Coated in a house blend GF flour & deep fried.

M.P.

PAIR IT WITH: '67 Blonde Lager or Oswald IPA

## KIDS

FRESH CATCH

SEASONAL

### FISH & CHIPS GF

Served with fries, house-made tartar sauce and fresh lemon.

Available unbattered\*

\*Coated in a house blend GF flour & deep fried.

M.P.

PAIR IT WITH: Public Coast Farm Blueberry Soda (Zero Proof)

### CHEESEBURGER

Served with fries. 10.00

GF Bun Available 2.00

### CHICKEN STRIPS GF

Served with fries. 10.00

PAIR IT WITH: Stephen's Root Beer (Zero Proof) or Public Coast Farm Blueberry Soda (Zero Proof)

## DESSERTS

### TILLAMOOK ICE CREAM SANDWICH VEG

An all natural, handmade ice cream sandwich made with two house baked blueberry and white chocolate chip cookies and Tillamook Vanilla Bean ice cream.

8.00

### STEPHEN'S ROOT BEER FLOAT GF VEG

House-made root beer with Tillamook Vanilla Bean ice cream.

8.00

We love our local purveyors and growers. We source our ingredients and specialty items from nearby bakeries, ranches, and farms whenever possible. Including from our very own Public Coast Farm, located on Route 26, the iconic “Sunset Highway” to the coast from Portland.

PLEASE NOTE: \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 5% PACKAGING FEE WILL BE ADDED TO ALL TO-GO ORDERS.



FARM