

## STARTERS

*add side Beer Cheese - \$3*

- PUB FRIES** \$5  
Kosher salt, lime Jerk or parmesan garlic herb.  
*Served with house-made fry sauce!*
- SWEET POTATO LATTICE FRIES** \$7  
*Served with house-made fry sauce!*
- BACON BEER CHEESE TWISTERS** \$9  
Potato twisters topped with house-made beer cheese, bacon and green onions.
- ANCESTRY WINGS** \$9  
Best Coast BBQ, brown sugar buffalo, spicy three chili or coconut curry.
- TRAZZA HUMMUS PLATE [v]** \$10  
Tualatin made vegan hummus with vegetables, dolmas, tatziki sauce and fried or grilled pita. Rotating seasonal flavors.  
*Ask your server what we have today!*
- POLYNESIAN FRIED SHRIMP** \$7  
Shrimp fried with panco breading and served with house-made Polynesian sweet chili sauce.

## SALADS

*Choice of ranch, blue cheese, champagne vinaigrette, gorgonzola vinaigrette or balsamic on the side.*

*Add chicken, Ono or Steelhead - \$4*

- GARDEN** \$9  
Mescal greens and arugula with tomato, cucumber, red onion, Julienned' tri-colored carrots and croutons.
- CEASER** \$9  
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- GRILLED STEELHEAD** \$13  
Pacific NW Steelhead placed on spinach and arugula, sliced red onions, feta cheese and toasted hazelnuts, tossed in a champagne vinaigrette.
- PEAR GORGONZOLA** \$13  
Fresh Bosc pears on a bed of Arcadian blend greens, tossed in house-made gorgonzola vinaigrette with hazelnuts and crumbled gorgonzola.

## ENTRÉES

*All items include a side of Pub Fries of your choice.*

*Substitute Sweet Potato Fries, Twisters or Side Salad - \$2*

*or Bacon Beer Cheese Twisters - \$4*

- ANCESTRY BURGER** \$12  
6oz Wagyu Kobe beef burger, served with house sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche.
- USS CANBERRA BURGER** \$13  
6oz Wagyu Kobe beef burger covered with house sauce, smoked gouda, bacon, and grilled mushrooms on brioche.
- BULL MOUNTAIN BURGER** \$13  
6oz Wagyu Kobe beef burger topped with bacon, crispy red onions, pepper jack and our Best Coast BBQ sauce on brioche.
- \* TVF&R BURGER [SPICY]** \$13  
Blackened cajun 6oz Wagyu Kobe burger with jalapenos and pepperoncinis, pepper jack and spicy three chili sauce on an onion poppy-seed kaiser roll.
- ST. PAUL CHEESESTEAK** \$12  
Thinly sliced steak, smoked gouda, grilled onions, bell peppers and horseradish aioli served on an onion poppy-seed kaiser roll.  
*Sub in bacon beer cheese for \$1 more!*
- MULTNOMAH REUBEN** \$12  
A bowery style reuben with old-country sliced pastrami, sauerkraut and lacey swiss on Portland's finest marble rye with stone-ground mustard aioli.  
*Turkey available on request.*
- SHERWOOD SANDWICH** \$13  
Bourbon Ridge uncured, smoked ham and melted swiss with lettuce, tomato and herb dijonaise on sliced French bread.
- BRIDGEPORT GRILLED BLTC** \$12  
Thick-sliced hickory bacon with lettuce, tomato, cheddar and mesquite aioli served on Portland's finest sourdough.
- USS CORAL SEA SANDWICH** \$14  
Fresh Pacific Steelhead with caramelized red onion, wilted spinach and garlic-basil remoulade on an onion poppy-seed kaiser roll.
- USS BAGLEY FISH AND CHIPS** \$13  
Hearty loin cut of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- ALOHA ONO SANDWICH** \$13  
Ancestry beer battered Ono with fresh asparagus slaw and pineapple Chutney on brioche.
- DURHAM GRILLED CHICKEN SANDWICH** \$14  
Adobo chili marinated chicken breast topped with sauteed red onion, roasted red peppers and pepper jack cheese on an onion poppy-seed kaiser roll with lettuce, tomato and house sauce.
- MOLALLA CRISPY CHICKEN SANDWICH** \$13  
Hand-breaded fried chicken breast complete with lettuce, heirloom tomatos and house-made agave mustard sauce on brioche.
- CANBY LAMB BURGER** \$15  
7oz lamb patty with feta cheese, lettuce, tomato, house-pickled onions and a garlic tzatziki sauce on brioche.
- BENTON GARDEN BURGER [v]** \$12  
Our house-made vegan patty, grilled and topped with dijon vegenaize, lettuce, tomato and onion, served on an onion poppy-seed kaiser roll.

*\* \$1 of each TVF&R Burger purchased is donated to a local Tualatin Valley Fire & Rescue community program!*

*We use grassfed Wagyu Kobe beef in all of our burgers.  
Substitute Wagyu Kobe burger for chicken breast or vegan patty.  
Burgers are cooked to medium unless otherwise requested.  
Lettuce wrap or gluten-free bun available.  
All items otherwise served as described.*

## ABOUT ANCESTRY BREWING

Ancestry is a family crafted brewery established May 2016 where we combine a great passion for people, beer, and food to deliver the best customer experience possible. Whether enjoyed at home or in our restaurant you will feel the passion put into everything we do. It is our goal to make customers, employees, and owners be a part of that special experience with every interaction...  
Join the family!

### JERRY TURNER OWNER

Jerry Turner is the majority owner of Ancestry Brewing. He is the father of general manager, Jeremy Turner, and also the father-in-law of cellar manager, Mel Long. Back when Jerry was a radarman and operations specialist during his naval career, he was on the USS Canberra, USS Gray and USS Bagley. If you don't find him on the golf course you'll find him at the brewery interacting with guests and giving brewery tours!

### JEREMY TURNER GENERAL MANAGER

Combining his chemistry, brewing, and business backgrounds, while also fueled by his love for good food, beer, and great people; his passion led him to take the leap into starting the brewery. Jeremy is a people person and loves nothing more than to get to know great customers and co-workers and give back to the community by aiding in fundraising for local charities. Finally, Jeremy is an avid golfer and Blazers fan.

### IMRAN HAIDER FRONT OF HOUSE MANAGER

Imran has known the Ancestry founder, Jeremy, since their days in grade school playing basketball together. He has a M.S. in Media Studies and has been teaching at OSU for seven years. When not in Corvallis, he spends as much time as possible at Ancestry. When not hiring, training, or assisting in daily operations, he loves to interact with all the great customers!

### MEL LONG CELLAR MANAGER

Mel served in the Navy on the USS Coral Sea. He came to Ancestry Brewing to help his brother-in-law craft great beer and have a hell of a good time doing it (with smiles all around). He is a true Oregonian and former Ironman champion.

### BRIAN ENGDAHL HEAD BREWER

Brian graduated OSU with a B.S. in Fermentation Sciences and a B.S. in Business Innovation Management. He is a IBD certified brewer. He loves taking his days off to hike and be in the wilderness, or to crack a cold one with buddies.

### ED WHITE CHEF DE CUISINE

Ed has 18 years of cooking experience. Five years in Kailua-Kona training under skilled chefs, two years on the San Juan Islands and a number of years in Portland, working in local kitchens. He has been a member of our Ancestry family for over two years now.

### DANIEL MAYEDA SOUS CHEF



*Proudly featuring  
BOAR'S HEAD*

*premium deli meats and cheeses.  
Local Steelhead, Ono, and organic chicken  
sourced from Pacific Seafood*

*Organic produce sourced from Duck Produce Market*

*To serve the best food possible, our items are prepared fresh  
to-order, and delivered hot from the grill.*

*We do not use a microwave.*

*Items may come out in short intervals as ready, and wait times for  
food may increase as our volume of service increases.*

*A gratuity of 18% will be added to parties of 8 or more.*