

## STARTERS

All starters served at a shareable size!

- PUB FRIES** \$7  
Thick cut with kosher salt, cajun, lime jerk or parmesan garlic herb.
- SWEET POTATO LATTICE FRIES** \$7  
Waffle cut with kosher salt or cajun.
- \*ANCESTRY WINGS** \$10  
Sweet and tangy BBQ, brown sugar buffalo, spicy three-chili or carolina mustard.
- \*BRUSSELS SPROUTS** \$8  
Tossed in house-made balsamic vinaigrette, topped with creamy goat cheese, chopped bacon, crunchy hazelnuts and house-pickled onions.

## SALADS

Choice of ranch, blue cheese, chipotle vinaigrette, or house-made balsamic vinaigrette on the side.  
Add \*chicken breast or \*ono - \$4

- GARDEN** \$10  
Mixed greens with tomato, red onion, julienned tri-colored carrots and croutons.
- CAESER** \$10  
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- \*ADOBO CHICKEN** \$14  
Grilled marinated adobo chicken topped with roasted red peppers and cotija cheese, served on a bed of romaine and mixed greens tossed in a creamy chipotle vinaigrette with black bean corn salsa and tortilla strips.

## ENTRÉES

All items include a side of Pub Fries of your choice.  
Substitute Sweet Potato Fries, Brussels Sprouts or Side Salad - \$2

- \*ANCESTRY BURGER** \$14  
6oz Northwest-raised all beef patty, served with house-made burger Sauce, pickles, green leaf lettuce, tomato and sliced red onions with Tillamook cheddar on brioche.
- \*USS CANBERRA BURGER** \$14  
6oz Northwest-raised all beef patty, served with smoked gouda, bacon, grilled mushrooms and house-made burger sauce on brioche.
- \*BUCKMAN BURGER** \$14  
6oz Northwest-raised all beef patty, topped with bacon, crispy red onions, pepper jack and BBQ sauce on brioche.
- \*MT TABOR BURGER** \$14  
6oz Northwest-raised all beef patty topped with 2oz old-country sliced pastrami, smoked gouda, mushrooms, caramelized onions and smokey aioli on brioche.
- \*RICHMOND REUBEN** \$13  
A bowery-style reuben with old-country sliced pastrami, sauerkraut and swiss on marble rye with stone-ground mustard aioli.
- \*BELMONT BLTC** \$12  
Honey cured bacon with lettuce, tomato, cheddar and venegaise on sourdough.
- \*USS BAGLEY FISH AND CHIPS** \$14  
Tender pieces of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- \*BRIDGE CITY CHEESESTEAK** \$13  
Shaved sirloin, mushrooms, caramelized onions, pepperoncinis and smoked gouda on a fresh hoagie with house-made spicy three-chili aioli.
- \*EASTMORELAND CHICKEN SANDWICH** \$14  
Blackened chicken breast with pepper jack, smokey aioli, tomato, avocado spread and house-pickled onions on a brioche bun.  
Upgrade to hand-breaded and fried for \$1
- \*HAWTHORNE CHICKEN STRIPS** \$12  
Hand-breaded and fried with your choice of brown sugar buffalo, spicy three-chili, sweet and tangy BBQ, Carolina mustard, ranch or blue cheese.
- ROSE CITY GARDEN BURGER [v]** \$13  
Our house-made vegan patty, grilled and topped with house sauce, lettuce, tomato and onion, served on ciabatta.
- WOODSTOCK VEGGIE WRAP [v]** \$12  
Lettuce, tomato, red onions, julienned tri-colored carrots and avocado spread, topped with stone-ground mustard aioli and wrapped in a tortilla.

## BUILD YOUR OWN

\$12

- BREAD**  
Brioche, Ciabatta, Sour Dough, Marble Rye, Lettuce Wrap, Gluten-Free bun (additional \$0.50)
- \*PROTEIN**  
6oz Northwest-raised all beef patty, Chicken Breast, Ono Fillet, House-Made Vegan patty
- \*ADDITIONAL UPGRADES** \$1  
Bacon, Fried Chicken Breast, Fried Ono Fillet
- CHEESE** \$0.50  
Cheddar, Pepper Jack, Swiss, Smoked Gouda

- SAUCES** \$0.50  
Sweet and Tangy BBQ, Spicy Three-Chili, Carolina Mustard, House-Made Burger Sauce, Smokey Aioli, Stone-ground Mustard Aioli, Spicy Three-Chili Aioli, Avocado Spread
- STANDARD TOPPING**  
Lettuce, Tomato, Onion, Pickles
- ADDITIONAL TOPPING** \$0.50  
Grilled Mushrooms, Caramelized Onions, House-Pickled Onions, Roasted Red Peppers, Jalapenos, Pepperoncinis

\*Consumption of raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



# ANCESTRY

BREWING

\$6 16oz

\$5 12oz

\$4 8oz

## BEERS ON TAP

*\*Specialty beers are only served in the noted size for \$6*

### ANCESTRY IPA

73 IBUs 7.0% ABV

A crisp West Coast IPA with huge citrus and tropical hop aroma, light dry and refreshing flavors keeps you wanting the next sip!

### BEST COAST IPA

77 IBUs 7.0% ABV

A Light and drinkable prohibition style ale that exhibits Lager character with solid mouth-feel provided by wheat and flaked corn. Irish ale yeast perfectly rounds out any bitterness from the Centennial and Bitter Gold hops.

### LIL' BEST COAST IPA

33 IBUs 5.2% ABV

Light, crisp and easy drinking with all the hop character of an IPA but with lower body and alcohol.

### PINEY IPA

61 IBUs 7.1% ABV

Citra and Mosaic hops give a tropical fruit and berry aroma that gives way to resin and pine. Balanced malt finish from the combination of premium Maris Otter and caramel malts are jammed in this NW Style IPA.

### GLORI HAZE IPA

65 IBUs 7.8% ABV

A hazy IPA loaded with late-addition hops for a juicy tropical fruitbomb.

### EXPERIMENTAL IPA #6 (12oz)

73 IBUs 8.5% ABV

A slightly dry, Hazy Imperial IPA with tropical fruit aromas and melon candy flavors.

### EXPERIMENTAL IPA #8 (12oz)

85 IBUs 8.5% ABV

Known as "Cascade on steroids," Simcoe hops are the main attraction here, and pine is readily identifiable.

### HAZY PALE

52 IBUs 5.4% ABV

Exceptional, juicy aromas from the Mosaic and Galaxy hops combine with pale malt to create a more mild bitterness.

### PALE WHALE

40 IBUs 5.6% ABV

Brewed with wheat for extra body to complement floral and grapefruit character from Centennial hops.

### FRUIT WHEAT

15 IBUs 5.6% ABV

Our base American wheat, fermented with raspberry puree for a jammy fruit character over a clean malt base.

### CREAM ALE

22 IBUs 5.2% ABV

A Light and drinkable prohibition style ale that exhibits Lager character with solid mouth-feel provided by wheat and flaked corn. Irish ale yeast perfectly rounds out any bitterness from the Centennial and Bitter Gold hops.

ALSO AVAILABLE ON NITRO

### IRISH RED

21 IBUs 5.4% ABV

The Red X, Dark Two-Row, Castle specialty malts and roasted barley provide the hints of caramel and toast in this red hued Irish beer. Irish Ale yeast and EKG hops add a drinkable flavor to this amazing pub staple.



### DARK IRISH

20 IBUs 5.3% ABV

Light bodied but full of chocolate and caramel flavors with a clean finish.

ALSO AVAILABLE ON NITRO

### ENGLISH MILD

15 IBUs 4.5% ABV

Traditionally an English pub beer, Mild is sessionable without sacrificing rich caramel and bread crust malt character.

### BELGIAN DARK STRONG (8oz)

30 IBUs 10% ABV

Our take on a classic Belgian Strong Ale, with stone fruit and rum-soaked banana bread flavors.

### BELGIAN TRIPEL (12oz)

30 IBUs 9.2% ABV

Thick mouthfeel, clove and banana flavors with little to no hop aroma.

### VIENNA LAGER

25 IBUs 5.3% ABV

Processed using an old German method of mashing, called decoction, our Vienna Lager has a deep amber color and more toast and caramel flavors and aromas.

### MEXICAN LAGER

15 IBUs 4.9% ABV

Crisp light lager with a touch of malty sweetness and very low bitterness.

### PILSNER

35 IBUs 5.0% ABV

Refreshing with subtle malt complexities. Cereal and bread flavors give way to a bright citrus finish.

### PORTER

37 IBUs 5.3% ABV

This classic American Porter has the perfect balanced of chocolate, caramel and toasted malt for full flavor.

### PASTRY STOUT (12oz)

30 IBUs 6.5% ABV

Chocolate and roasty maltiness with hints of vanilla and cinnamon.

### CHOCOLATE CHERRY STOUT (12oz)

30 IBUs 7.8% ABV

Chocolate maltiness with an added sweetness and tart from cherry purée.

## GUEST TAPS

### BAUMANS CIDER COMPANY (12oz)

6.9% ABV

Clyde's Dry Apple

### CRATER LAKE SODA

Craft Root Beer