

STARTERS

*All starters served at a shareable size!
add side of Beer Cheese - \$2*

- PUB FRIES** **\$7**
Thick cut with kosher salt, cuban, cajun, or parmesan garlic-herb. Served with house-made fry sauce!
- SWEET POTATO LATTICE FRIES** **\$8**
Served with house-made fry sauce!
- BACON BEER CHEESE TWISTERS** **\$10**
Potato twisters topped with house-made beer cheese, bacon, and green onions.
- LOADED TWISTERS** **\$14**
Potato twisters topped with chopped steak, bell peppers, onions, and jalapenos with house-made beer cheese.
- ANCESTRY WINGS** **\$10**
Ancestry BBQ, Brown Sugar Buffalo, Spicy Three Chili, or Carolina Mustard.
- TRAZZA HUMMUS PLATE [v]** **\$10**
Tualatin made vegan hummus with vegetables, and grilled pita. Rotating seasonal flavors.
Ask your server what we have today!

SALADS

*Choice of ranch, blue cheese, or raspberry vinaigrette,
agave lime vinaigrette, or balsamic on the side.*

**Add grilled or breaded chicken, ono, or
cilantro lime shrimp- \$4*

- GARDEN** **\$10**
Spring mix greens with tomato, cucumber, red onion, julienned tri-colored carrots and croutons.
- CAESAR** **\$10**
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.
- *ALMOND CRUSTED MAHI MAHI** **\$14**
Toasted almond crusted mahi mahi on a bed of spinach and arugula tossed in our raspberry vinaigrette, with fresh raspberries and blueberries.
- CILANTRO CHILI SHRIMP** **\$14**
Marinated Shrimp over a bed of chopped romaine tossed in our agave lime vinaigrette topped with cucumber, celery, grape tomatoes, radish, and green onion.

ENTRÉES

*All items include a side of Pub Fries of your choice.
Substitute Sweet Potato Fries, Twisters or Side Salad - \$2
or *Beer Cheese Twisters - \$3*

- *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.
- *BULL MOUNTAIN BURGER** **\$14**
6oz Northwest-raised all beef patty, topped with bacon, crispy red onions, pepper jack and our Ancestry BBQ sauce on brioche.
- *STAFFORD BURGER [SPICY]** **\$14**
Blackened cajun 6oz Northwest-raised all beef patty with bacon, jalapenos, avocado spread, pepper jack and Three Chili Aioli on brioche.
- USS BAGLEY FISH AND CHIPS** **\$14**
Tender pieces of Ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.
- MULTNOMAH REUBEN** **\$13**
A bowery-style reuben with old-country sliced pastrami, sauerkraut and swiss on Portland's finest marble rye with Stone-ground Mustard Aioli.
- *WHICH CAME FIRST SANDWICH** **\$14**
Hand-breaded fried chicken breast tossed in Brown Sugar Buffalo topped with Tillamook cheddar, fried egg, lettuce, red onion, and blue cheese dressing on Brioche.
- *MAHI MAHI SANDWICH** **\$14**
Ancestry beer battered mahi mahi topped with mango slaw and Tangy Garlic Aioli on Brioche.
- SHERWOOD PITA SANDWICH** **\$14**
Thin sliced steak, cilantro chili shrimp, spinach, arugula, red onion, and Ancho Chili Sauce served on warm pita.
- PULLED PORK BELLY HOAGIE** **\$14**
Pulled pork belly topped with Carolina Mustard Sauce, Tillamook cheddar, horseradish dill slaw, and pickles on a toasted hoagie roll.
- BRIDGE CITY CHICKEN "PHILLY"** **\$14**
Grilled chicken sautéed in Adobo Sauce topped with grilled onions, roasted peppers, melted pepperjack cheese and Three Chili Aioli on a toasted hoagie roll.
- BENTON GARDEN BURGER [v]** **\$13**
Our house-made vegan patty, grilled and topped with Mesquite Aioli, lettuce, tomato and onion, served on ciabatta.

DESSERTS

Lava cake with a dollop of whipped topping
and our Summer Berry Drizzle! **6**

Columbia Valley old fashioned vanilla ice cream! **2**

*Substitutions available to chicken breast or vegan patty.
Burgers are cooked to medium unless otherwise requested.
Lettuce wrap or gluten-free bun available.*

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

ABOUT ANCESTRY BREWING

Ancestry is a family-crafted brewery, established 2015, 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!

THE ANCESTRY BREWING TEAM

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.

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.

ED WHITE CHEF DE CUISINE

Ed has over two decades 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 three years now.

RYAN WELCH SOUS CHEF

Ryan has a culinary degree from Johnson and Wales University, Rhode Island. Originally from Massachusetts, he cooked in Florida for twenty-four years before coming to Oregon. He has been with Ancestry since 2018! Like Jeremy, he enjoys golfing in his spare time.



Proudly Featuring:

Local eggs, Wild Mahi Mahi, sustainably caught Ono, NW raised beef, and organic chicken.

Organic produce sourced from Charlie's Produce.

*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.