CRAFT BEER

Trouble picking just one beer? Try a flight! **4 / 4oz** *Flight $12* · **6 / 4oz** *Flight $16*

HOPPY

BEST COAST IPA — 16oz · $8
Powerful citrus hop aromas that fade to pine. Chockfull of Mosaic, Citra and Cascade hops to add a juicy, West Coast hop burst.
INDIA PALE ALE · 7.0% ALC/VOL · 77 IBU

PINEY IPA — 16oz · $8
Tropical fruit and berry hop aromas give way to pine, with a balanced malt finish.
INDIA PALE ALE · 7.1% ALC/VOL · 61 IBU

ANCESTRY IPA — 16oz · $8
Clean and crisp hoppy citrus notes. Light dry and refreshing flavors keep you wanting the next sip.
INDIA PALE ALE · 6% ALC/VOL · 60 IBU

FREEZING FOG HAZY IPA — 16oz · $8
A hazy IPA with hoppy notes of citrus, floral and pine on top of a light base malt with the slight zest of rye.
INDIA PALE ALE · 6% ALC/VOL · 55 IBU

NORTHWEST PALE — 16oz · $8
Classic Northwest hoppy profile combined with pale malt to create a perfectly balanced mild bitterness.
NW PALE ALE · 6.25% ALC/VOL · 45 IBU

MALTY

IRISH RED ALE (CO2 OR NITRO) — 16oz · $7
1 1 2 3

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.
IRISH STYLE ALE · 5.4% ALC/VOL · 21 IBU

PORTER — 16oz · $7
The perfect balance of chocolate, caramel and toasted malt for full flavor with a medium-light body.
AMERICAN ALE · 5.3% ALC/VOL · 30 IBU

PUMPKIN PORTER — 16oz · $7
Chocolate, caramel and toasted malt with notes of pumpkin pie: pumpkin, warm spices and baked crust.
AMERICAN ALE · 5.3% ALC/VOL · 30 IBU

HAZELNUT STOUT — 16oz · $7
Rich roasted malt with notes of chocolate, coffee, and toasted hazelnut, finishing smooth and slightly sweet.
AMERICAN ALE · 5.5% ALC/VOL · 37 IBU

CHOCOLATE CHERRY STOUT — 16oz · $8
Rich dark chocolate and roasted malt lead the way, with a ripe cherry finish. A Navy Strength stout from our Hold Series.
STOUT · 7% ALC/VOL · 35 IBU

DARK IRISH — 16oz · $7
Light bodied, full of chocolate and caramel malt flavors with a clean finish.
IRISH STYLE LAGER · 5.3% ALC/VOL · 22 IBU

LIGHT

KÖLSCH 1 2 — 16oz · $7
Delicate fruit and slight pilsner malt aroma, medium light bodied mouth feel and dry finish.
GERMAN STYLE ALE · 5.2% ALC/VOL · 22 IBU

PILSNER — 16oz · $7
Refreshing with subtle malt complexities. Cereal and bread flavors give way to a bright citrus finish.
AMERICAN LAGER · 5% ALC/VOL · 30 IBU

FRUITED WHEAT ROTATOR — 16oz · $8
Our base American wheat, fermented with Oregon Fruit Products puree for a juicy fruit character over a clean malt base.
AMERICAN WHEAT ALE · 5.6% ALC/VOL · 15 IBU

MEXICAN LAGER — 16oz · $7
Crisp light lager with a touch of malty sweetness and very low bitterness.
MEXICAN STYLE LAGER · 5.3% ALC/VOL · 20 IBU

AGAVE LIME MEXICAN LAGER — 16oz · $7
Crisp light lager with a citrusy lime, added agave sweetness and very low bitterness.
MEXICAN STYLE LAGER · 5.3% ALC/VOL · 20 IBU

NITRO CREAM ALE — 16oz · $7
A classic American ale with a smooth, light-bodied malt character and a crisp, clean finish. Refreshing, balanced, and easy drinking.
AMERICAN ALE · 5.2% ALC/VOL · 22 IBU

LIGHT WAVE — 16oz · $4
American light lager with a touch of fruitiness and light spice.
AMERICAN LAGER · 4.2% ALC/VOL · 15 IBU

CIDER

CLYDE'S DRY — 16oz · $8
BAUMAN'S CIDER · 6.9% ALC/VOL

PEACH COUNTY — 16oz · $8
CIDERBOYS · 5% ALC/VOL

HUCKLEBERRY GINGER — 16oz · $8
BEND CIDER CO. · 6.9% ALC/VOL

Ask your server about today's rotating taps.

ANCESTRY
BREWING

STARTERS

PUB FRIES $7
Regular, cajun, or garlic parmesan. Served with house-made fry sauce! +$2.50 Beer Cheese.

CHILI CHEESE FRIES $12
Fries topped with Red Berry Barn Chili and shredded cheese.

PIZZA FRIES (HALF OR FULL) ..... $5 / $9
Garlic fries topped with marinara and sprinkled parmesan.

SWEET POTATO FRIES $10
Served with house-made fry sauce!

ONION RINGS (HALF OR FULL) ..... $5 / $10
Served with ranch!

TATER TOTS (HALF OR FULL) ..... $6 / $10
Regular, cajun, or garlic parmesan. Served with ranch!

FRIED ZUCCHINI $10
Served with ranch!

FRIED MUSHROOMS $10
Served with ranch!

FRIED PICKLE CHIPS $11
Served with ranch!

ANCESTRY WINGS (7 CT) $16
Tossed in BBQ, Buffalo Brown Sugar, Teriyaki, Spicy Three Chili, Garlic Parm or Cajun Dry Rub. Served with celery and ranch!

BONELESS WINGS $12
Served with chipotle sauce!

BUFFALO CAULIFLOWER BITES $11
Tossed in Brown Sugar Buffalo sauce. Served with ranch!

PRETZEL BITES W/ BEER CHEESE $12
Half order $7.

MOZZARELLA STICKS $11
Served with marinara!

MINI CORN DOGS $10

BACON JAM BRUSSELS SPROUTS $12
Crispy florettes, tossed in smoky sweet bacon jam.

HUMMUS PLATE (HALF OR FULL) ..... $10 / $16
Hummus plated with pita bread and assorted veggies.

CHILI CHEESE BOWL $8
Red Berry Barn Chili topped with shredded cheese.

CHIPS AND QUESO $8

NON-ALCOHOLIC

ANCESTRY DRAFT SODAS

ROOT BEER $4

ORANGE CREAM SODA $4

SODA ROTATORS $4

ROOT BEER FLOAT $7

+ Rotating sodas can be floats!

DRAFT SODA FLIGHT · 6 / 4OZ $8

DRAFT SODA FLIGHT · 4 / 4OZ $6

PURE LEAF ICED TEA $4

LEMONADE $4

TREE TOP APPLE JUICE $1

N/A SELTZER $3

SODA $4

COKE, DIET COKE, SPRITE OR DR PEPPER

FREE SODA REFILLS

N/A BEER $6

BEST DAY KÖLSCH / IPA · 12OZ

WINE

WINTER'S HILL · $10

PINOT NOIR | PINOT GRIS | CHARDONNAY | ROSÉ (FROM PINOT NOIR)

ZONIN · $10

SPARKLING PROSECCO

GLUTEN-FREE

IPA #5 · 16OZ · $10

GROUND BREAKER BREWING

SALADS

Choice of ranch, blue cheese, thousand island, honey mustard, or balsamic on the side.
Add grilled, fried or blackened chicken +$5 · salmon +$14 · cod +$8 · mahi mahi +$8

GARDEN $10
Spring mix greens with tomato, cucumbers, onion, julienned carrots and croutons.

CAESAR $10
Classic salad of romaine lettuce, shredded parmesan and seasoned croutons.

SOUTHWEST SALAD $12
Bed of romaine, shredded carrots, onions, tomatoes, corn, black beans, Sun Chips with a chipotle sauce.

LEAH'S FAVORITE $17
Caesar salad with carrots and tomato, topped with buffalo chicken.

ENTRÉES

All items include a side of Pub Fries of your choice. Sub Sweet Potato Fries / Onion Rings +$1.50 · Tots +$1 · Side Salad +$2 · Beer Cheese +$2.50 · Extra Patty +$4 · Extra Garden Patty +$7

*ANCESTRY BURGER $15
Northwest-raised 6oz all beef patty, served with House-made Burger Sauce, pickles, green leaf lettuce, tomato and sliced onions with cheddar.

*USS CANBERRA BURGER $17
Northwest-raised 6oz all beef patty, served with smoked gouda, bacon, grilled mushrooms and House-made Burger Sauce.

*BBQ BACON BURGER $17
Northwest-raised 6oz all beef patty, topped with bacon, crispy onions, pepper jack and our Ancestry BBQ sauce.

*SPICY BACON BURGER $18
Blackened cajun Northwest-raised 6oz all beef patty with bacon, jalapenos, pepper jack and Three Chili Aioli.

*MUSHROOM SWISS BURGER $16
Northwest-raised 6oz all beef patty, topped with swiss cheese, grilled mushrooms, grilled onions and house-made burger sauce.

*KONA BURGER $17
Northwest-raised 6oz all beef patty, topped with swiss cheese, pineapple, sliced ham and Teriyaki sauce.

GARDEN BURGER [V] $15
A spicy, southwestern vegan burger made with a savory blend of black beans, brown rice, corn, diced tomatoes and peppers topped with lettuce, tomato, onion and veganaise spread.

*FISH AND CHIPS $22
Tender pieces of mahi lightly dipped in Ancestry beer batter and served with house-made tartar sauce.

*GRILLED CHICKEN SANDWICH $16
Grilled chicken breast with melted Gouda, lettuce, tomatoes and pickles, served on a toasted bun with honey mustard.

REUBEN SANDWICH $17
A reuben with old-country sliced pastrami, sauerkraut and swiss on marble rye with Stone-ground Mustard Aioli.

*WHICH CAME FIRST SANDWICH $16
Hand-breaded fried chicken breast tossed in Brown Sugar Buffalo topped with cheddar, fried egg, lettuce, onion, and blue cheese dressing.

*CORDON BLEU SANDWICH $16
Hand-breaded fried chicken breast topped with swiss, ham, lettuce, onion, tomato and pickle with honey mustard.

*MAHI MAHI SANDWICH $17
Ancestry beer battered mahi mahi topped with lettuce, tomato, pickle and onion with tartar sauce.

*FISH SANDWICH $16
Ancestry beer battered cod topped with American cheese, lettuce, tomato, pickle and onion with tartar sauce.

*SALMON SANDWICH $20
Grilled or blackened salmon topped with lettuce, tomato, onion, with tartar sauce.

*PATTY MELT $16
Northwest-raised 6oz all beef patty, topped with swiss cheese, grilled onions, and thousand island on rye bread.

HOT HAM AND CHEESE $15
Grilled thinly-sliced ham and cheddar on a hoagie with stone ground aioli.

VEGAN FRIENDLY CHICKEN SANDWICH $15
A breaded vegan chicken patty, topped with lettuce, tomato and onion, served on vegan ciabatta with veganaise spread. (Shares fryer with meat items.)

BLTC $14
Bacon, lettuce, tomato and cheese.

CHICKEN PARMESAN SANDWICH $14
Hand-breaded fried chicken breast topped with gouda and marinara sauce.

TURKEY BACON SWISS $17
Sliced turkey, bacon, melted swiss, tomato with ranch on sourdough.

FRENCH DIP SANDWICH $18
Slow-roasted beef and melted smoked gouda on a toasted hoagie, with grilled onions and rich au jus on the side.

*CHILI CHEESE BURGER $17
Northwest-raised 6oz all beef patty, served with Cheddar cheese and chili.

CHILI CHEESE DOG $12
Served with a side of fries!

CHICKEN STRIPS $12
Four crispy chicken strips served with ranch.

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

ANCESTRY
BREWING

KIDS MENU

All items include a side of Pub Fries or apple sauce. Substitute Sweet Potato Fries +$1 or Side Salad +$2.

GRILLED CHEESE $6
American cheese on white.

FISH AND CHIPS $11
Piece of Mahi served with tartar sauce.

BONELESS WINGS $7
Served with BBQ, Ranch or Buffalo.

KIDS BURGER $8
1/4 lb beef patty served plain and dry.

KIDS HOT DOG $7
Served plain and dry.

MINI CORN DOGS $7

CHICKEN STRIPS $7
Two crispy chicken strips served with ranch.

NON-ALCOHOLIC

ANCESTRY DRAFT SODAS

ROOT BEER $4

ORANGE CREAM SODA $4

SODA ROTATORS $4

ROOT BEER FLOAT $7

+ Rotating sodas can be floats!

DRAFT SODA FLIGHT · 6 / 4OZ $8

DRAFT SODA FLIGHT · 4 / 4OZ $6

PURE LEAF ICED TEA $4

LEMONADE $4

SODA $4

COKE, DIET COKE, SPRITE OR DR PEPPER

N/A LIME SELTZER $3

FREE SODA REFILLS

TREE TOP APPLE JUICE $1

N/A BEER $6

DESSERT

RUBY JEWEL $6
A local favorite ice cream sandwich — Chocolate Mint, Oatmeal Butterscotch, Strawberry or Salted Caramel.

ROOT BEER FLOATS $7
Orange Cream and rotator sodas available!

HAPPY HOUR

Weekdays 2–5pm

HAPPY HOUR BURGER $6
¼ lb Fire River Farms beef, American cheese, lettuce, tomato, pickle, onion and mayo on brioche, with fries.

HAPPY HOUR DOUBLE $10
Two ¼ lb patties and American cheese, same build, with fries.

CHICKEN STRIPS $10
Four crispy chicken strips with ranch and fries.

HALF ORDER FRIES $3
Regular, Cajun or garlic Parmesan, with house-made fry sauce.

DIRTY FRIES $8
Full order topped with beer cheese, chili cheese or pizza.

DARK IRISH LAGER $5

ANCESTRY IPA $5

LIGHT WAVE $3

DRAFT ROOT BEER $3
Or any soda rotator. Check the beer board.

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

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