

CRAFT BEER

Trouble picking just one beer? Try a flight! 4 / 4oz Flight - \$10 6 / 4oz Flight - \$15

IPAs

BEST COAST IPA 16oz | \$7.5
Powerful citrus hop aromas that fade to pine. Chockfull of Mosaic, Citra and Cascade hops to add a juicy, West Coast hop burst. 7.0% ABV / 77 IBU

PINEY IPA 16oz | \$7.5
Tropical fruit and berry hop aromas give way to pine, with a balanced malt finish. 7.1% ABV / 61 IBU

PORTLAND TROPICS COLD IPA 16oz | \$7.5
Tropical hop characteristics of pineapple, mango, citrus, and stone fruits, cold-lagered for a clean, refreshing finish. 5.8% ABV / 40 IBU

HAZYs

FREEZING FOG IPA 16oz | \$7.5
A hazy IPA with hoppy notes of citrus, floral and pine on top of a light base malt with the slight zest of rye. 6% ABV / 50 IBU

AUSSIE HAZY IPA 16oz | \$7.5
Huge pineapple and mango character over a pillowy malt base featuring white wheat and honey malt. 6.7% ABV / 58 IBU

PALE WHALE 16oz | \$7.5
Brewed with wheat for extra body to complement floral and grapefruit character from Amarillo® and Ekuanot® hops. 5.6% ABV / 40 IBU

LIGHT

CREAM ALE (NITRO OR CO2) 16oz | \$6.5
A classic American ale with slightly more character and body than a pilsner, while remaining crisp and easy drinking. 5.2% ABV / 22 IBU

GERMAN PILSNER 16oz | \$6.5
Refreshing with subtle malt complexities. Cereal and bread flavors give way to a bright citrus finish. 5% ABV / 35 IBU

STRATA PILSNER 16oz | \$6.5
A light, soft-bodied lager with bread and cracker flavors with bright noble hop flavor from the Strata boil and whirlpool additions. 5.5% ABV / 35 IBU

KOLSCH 16oz | \$6.5
Delicate fruit and slight pilsner malt aroma, medium light bodied mouth feel and dry finish. 5.2% ABV / 22 IBU

MEXICAN LAGER 16oz | \$6.5
Crisp light lager with a touch of malty sweetness and very low bitterness. 5.3% ABV / 20 IBU

SALTED LIME MEXICAN LAGER 16oz | \$6.5
Crisp light lager with a touch of malty sweetness and very low bitterness with a hint of salt and lime. 5.3% ABV / 20 IBU

LIGHT WAVE 16oz | \$5.5
American light lager with a touch of fruitiness from fermentation and light spice from noble hops. 4.2% ABV / 15 IBU

MALTY

IRISH RED ALE (CO2 or NITRO) 16oz | \$6.5
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. 5.4% ABV / 21 IBU

GERMAN BOCK 16oz | \$7.5
Caramel, bread crust, toast and honey dominate this classic German, malty lager. Medium full bodied with a clean finish, Bock is the perfect pairing for classic pub food. 7.25% ABV / 27 IBU

PORTER 16oz | \$6.5
This classic American Porter has the perfect balance of chocolate, caramel and toasted malt for full flavor with a medium-light body. 5.3% ABV / 37 IBU

DARK IRISH LAGER 16oz | \$6.5
Light bodied, full of chocolate and caramel malt flavors with a clean finish. 5.25% ABV / 22 IBU

FRUITED

PINEAPPLE WHEAT 16oz | \$7.5
Our base American wheat, fermented with pineapple puree for a juicy fruit character over a clean malt base. 5.6% ABV / 15 IBU

BLUEBERRY WHEAT 16oz | \$7.5
Our base American wheat, fermented with blueberry puree for a juicy fruit character over a clean malt base. 5.6% ABV / 15 IBU

HEAVY

BELGIAN DARK STRONG 8oz | \$7.5
Our take on the classic Belgian Strong Ale, with stone fruit and rum-soaked banana bread flavors. 10% ABV / 30 IBU

BELGIAN DUBBEL 16oz | \$7.5
Notes of stone fruit and raisin with a hint of clove on the nose in this classic, Belgian Trappist style beer. 7.4% ABV / 10 IBU

DOPPELBOCK 12oz | \$7.5
Notes of toast, caramel, and a very clean lager finish with a slight hint of Noble German hops to balance this malty beast. 7.25% ABV / 20 IBU

BARLEY WINE 8oz | \$7.5
Barrel aged, smooth caramel vanilla character, some stone fruit. 11% ABV / 0 IBU

CIDER

RASPBERRY 12oz | \$6.5
Ancestry's house-made cider. Perfectly balanced, not too sweet. 6.5% ABV

P.O.G. 12oz | \$6.5
Ancestry's house-made cider. Perfectly balanced, not too sweet. 6.5% ABV



STARTERS

PUB FRIES

Regular, cajun, or garlic parmesan.
Served with house-made fry sauce!

\$7

FRIED MUSHROOMS

Served with ranch!

\$10

SWEET POTATO FRIES

Served with house-made fry sauce!

\$10

CORN NUGGETS

Served with ranch!

\$10

ANCESTRY WINGS [7ct]

Tossed in BBQ, Buffalo Brown Sugar, Teriyaki, Spicy Three Chili****, Garlic Parm or Cajun Dry Rub. Served with Celery and Ranch!

\$15

MINI CORN DOGS

\$10

FRIED ZUCCHINI

Served with ranch!

\$10

POPCORN CHICKEN

Served with Chipotle Sauce!

\$10

ONION RINGS (FULL OR HALF ORDER) **\$10/\$5**

Served with ranch!

BATTERED CLAM STRIPS

Crispy surf clams served with lemon and housemade tartar sauce.

\$13

TATER TOTS (FULL OR HALF ORDER) **\$9/\$5**

Regular, cajun, or garlic parmesan.
Served with ranch!

HUMMUS PLATE (FULL OR HALF ORDER) **\$9/\$14**

Hummus plated with pita bread and assorted veggies.

NON-ALCOHOLIC

PURE LEAF ICED TEA \$3 | LEMONADE \$3
TREE TOP APPLE JUICE \$1 | DRAFT ROOTBEER \$4
SODA \$2 COKE, DIET COKE, SIERRA MIST or GINGER ALE
N/A BEER \$5 | N/A LIME SELTZER \$2

WINE AVAILABLE

Our wine is currently a rotating list

GLUTEN-FREE

IPA # 5
GROUND BREAKER BREWING

12oz \$6 | 16oz \$8
70 IBUs 6% ABV

SALADS

Choice of ranch, blue cheese, thousand island, honey mustard, or balsamic on the side.

***Add grilled, fried or blackened chicken - \$5
grilled, fried or blackened ono, salmon,
or mahi mahi - \$10**

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.

FISH AND CHIPS

***FISH AND CHIPS \$21.5**
Tender pieces of ono lightly dipped in Ancestry beer batter and served with house-made tartar sauce.

BURGERS

All items include a side of Pub Fries of your choice.
Sub Sweet Potato Fries/Onion Rings - \$1.50
Tots - \$1 or Side Salad - \$2

***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 \$16**
Northwest-raised 6oz all beef patty, served with smoked gouda, bacon, grilled mushrooms and House-made Burger Sauce.

***BBQ BACON BURGER \$16**
Northwest-raised 6oz all beef patty, topped with bacon, crispy onions, pepper jack and our Ancestry BBQ sauce.

***SPICY BACON BURGER \$16**
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
Our house-made vegan patty, grilled and topped with lettuce, tomato and onion, served on vegan ciabatta with veganaise spread.

SANDWICHES

All items include a side of Pub Fries of your choice.
Sub Sweet Potato Fries/Onion Rings - \$1.50
Tots - \$1 or Side Salad - \$2

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

REUBEN SANDWICH \$15
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 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 \$18**
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.

***PHILLY CHEESE STEAK \$16**
Grilled steak sautéed in grilled onions, red peppers, melted pepperjack cheese and Three Chili Aioli on a toasted hoagie roll.

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)

DESSERT

RUBY JEWEL \$5
A local favorite ice cream sandwich. Chocolate Mint or Oatmeal Butterscotch

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.



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 American cheese on white.	\$6
FISH AND CHIPS Piece of Ono served with tartar sauce.	\$7
POPCORN CHICKEN Breaded chicken bites with BBQ, Ranch or Buffalo.	\$7
KIDS BURGER 1/4lb beef patty served plain and dry.	\$7
MINI CORN DOGS	\$7

KIDS DRINKS

APPLE JUICE	\$1
DRAFT ROOT BEER	\$3
ICED TEA	\$3
LEMONADE	\$2
SODA	\$2

