

# 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** 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

## 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

**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

**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

## 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

## 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

<b>PUB FRIES</b> Regular, cajun, or garlic parmesan. <i>Served with house-made fry sauce!</i>	<b>\$7</b>	<b>FRIED MUSHROOMS</b> <i>Served with ranch!</i>	<b>\$10</b>
<b>SWEET POTATO FRIES</b> <i>Served with house-made fry sauce!</i>	<b>\$10</b>	<b>CORN NUGGETS</b> <i>Served with ranch!</i>	<b>\$10</b>
<b>ANCESTRY WINGS</b> [7ct] <i>Tossed in BBQ, Buffalo Brown Sugar, Teriyaki, Spicy Three Chili****, Garlic Parm or Cajun Dry Rub. Served with Celery and Ranch!</i>	<b>\$15</b>	<b>MINI CORN DOGS</b>	<b>\$10</b>
<b>FRIED ZUCCHINI</b> <i>Served with ranch!</i>	<b>\$10</b>	<b>POPCORN CHICKEN</b> <i>Served with Chipotle Sauce!</i>	<b>\$10</b>
<b>ONION RINGS</b> (FULL OR HALF ORDER) <b>\$10/\$5</b> <i>Served with ranch!</i>		<b>BATTERED CLAM STRIPS</b> Crispy surf clams served with lemon and housemade tartar sauce.	<b>\$13</b>
<b>TATER TOTS</b> (FULL OR HALF ORDER) <b>\$9/\$5</b> Regular, cajun, or garlic parmesan. <i>Served with ranch!</i>		<b>HUMMUS PLATE</b> (FULL OR HALF ORDER) <b>\$9/\$14</b> 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*

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

## KIDS DRINKS

<b>APPLE JUICE</b>	<b>\$1</b>
<b>DRAFT ROOT BEER</b>	<b>\$3</b>
<b>ICED TEA</b>	<b>\$3</b>
<b>LEMONADE</b>	<b>\$2</b>
<b>SODA</b>	<b>\$2</b>

