

Brewer's Art
Summer Restaurant Week 2024
\$35, optional beer pairing available

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House-Cured Salmon
herb salad, sabayon, focaccia crisp

Beet and Goat Cheese Terrine
focaccia crisp

Caesar Salad
romaine hearts, croutons, classic anchovy dressing, parmesan

Summer Salad
baby spinach, roasted strawberries, whipped housemade
ricotta, shallot, strawberry balsamic glaze

Beet and Goat Cheese Terrine
focaccia crisp

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Beer Braised Beef Shortribs,
glazed carrots, fresh corn polenta

Chicken Jägerschnitzel
chicken schnitzel, spätzle, mushroom cream sauce, roasted broccoli

Brewer's Cheeseburger
black angus patty, garlic mustard aioli,
shredded lettuce, tillamook cheddar, house pickle,
served with rosemary garlic fries

Vegan Burger
housemade black bean and carrot patty,
elote corn salad, cilantro-lime aioli, pickled japaleño on a vegan bun
served with rosemary garlic fries

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Chocolate Budino
cocoa nibs, chantilly cream

Eton Mess
meringue, diplomat cream, fresh strawberries, fresh mint

Housemade Ice Cream du Jour

Housemade Sorbet du Jour