

# ANDERSON ALES ON DRAFT

Brewers — Mike Green & Alex Coggins

## 1) Ruby ABV: 4.13 IBU: 5

Light raspberry, fruity, crisp, pink, and effervescent

## 2) Hammerhead ABV: 6.00 IBU: 44

Northwest pale, caramel, balanced, mildly bitter, and citrus.

## 3) Terminator Stout ABV: 6.45 IBU: 30

Black, smooth, robust, chocolate, rich, bitter, and bold.

## 4) Black Widow Porter ABV: 7.10 IBU: 3

Robust, black and roast malts, caramel and licorice

## 5) Bobcat Pale ABV: 5.68 IBU: 34

The first beer ever made at Anderson Brewery! Light-bodied, NW pale, hoppy melon, and citrus bite.

## 6) Arrows & Anchors Amarillo Fresh-hop Blonde ABV: 5.8 IBU: 17

Medium-bodied blonde, fresh Amarillo hops, and light lemon finish

## 7) Citra Fresh Hop Lager ABV: 5.5 IBU: 30

Delightfully balanced, crisp single malt body, and fresh Citra hops.

## 8) Power Play Hazy DIPA (tulip) ABV: 8 IBU: 22

Dry hopped, layers of citrus, tropical fruit, and pine. Bold, juicy, and hazy double IPA.

## 9) Northshore Blonde ABV: 5 IBU: 14

A sophisticated, delicate blonde ale, malt body, and Cascade hopping.

## 10) White Tiger IPA ABV: 6.71 IBU: 51

Fierce IPA, piney, citrus notes, lingering bitterness on the back end.

## 11) Kris Kringle ABV: 6.84 IBU: 69

Toasty caramel, fig, intense Simcoe & Mosaic hop flavor and aroma

## 12) First of Many Scottish Ale ABV: 6.19 IBU: 15

Rich aroma of roasted malts, stone fruit, chocolate, and warm finish

## 13) Irish Stout (Nitro) ABV: 4.9 IBU: 35

Coffee-like, roasted barley bitterness, and semi-sweet chocolate

## 14) Professor Spookington's Peculiar Pumpkin

**Spice Stout (Nitro)** ABV: 6.45 IBU: 11 Full bodied and fragrant spices

# MCMENAMINS EDGEFIELD CIDERS ON DRAFT

**Hard Apple** ABV: 6.2

**Blackberry** ABV: 5.7

**Mango Chili** ABV: 6.5

**Trippy** ABV: 6.1

(Peach, Pineapple, Pomegranate)

## GUEST BEERS

Chuckanut Kolsch

Ghostfish Gluten Free

Heineken 00 N/A



# FOOD SPECIALS

Chef — Daniel Christensen

## Dead Elvis French Toast | 17

(Available from Open 'til 3pm)

Three Rocks Rum & Banana Caramel Sauce / Crumbled Bacon / Peanut Butter Drizzle / Powdered Sugar / Battered & Fried Texas Toast / Strawberry

## Friendsgiving Sandwich | 20

(Available from Open 'til Close)

Herbed-Turkey / Swiss / Cranberry Chutney / Candied Pecans / Sweet Potato Mash / Mixed Greens / Marbled Rye

## Purple Heart Pork Chop\* | 34

(Available from 3pm 'til close)

12oz. Oak & Vine Natural Frenched Pork Chop / Arugula / McMenamins' Aval Pota Apple Chutney / Purple Sweet Potato Mash / Toasted Hazelnuts

## Apple Cider Éclairs | 13

(Available Open 'til Close)

Apple Butter Pastry Cream / Apple Cider Glaze / Fresh Garden Apples / Chantilly / Candied Pecans



# DESSERTS

## Tiramisu | 16

Sponge Cake / Espresso & Rum Syrup / Mascarpone Mousse / Whipped Cream / Dutch Cocoa Powder

## Frank Apple Pecan Cake (21+) | 15

Apple-Pecan Cake / Frank Rum-Raisin Sauce / Whipped Cream

## Pomegranate & Cream Basque Cheesecake | 16

Deeply Caramelized Basque Cheesecake / Pomegranate Coulis / Whipped Cream

## Black & Tan Brownie Sundae | 14

Caram-Ale & Chocolate Sauce / Vanilla Bean Ice Cream / Whipped Cream / Amarena Cherry

## Vanilla Bean Ice Cream

One Scoop 3.50 / Two Scoops 5

\*Items are cooked to order. Consuming raw or undercooked eggs & meat may increase your risk of foodborne illness.

## SPECIALTY COCKTAILS

Assistant Bar Manager — Jamie Steven

### Mary-O-Lala | 13.5

Oola Pepper Vodka / McMenamins' Bloody Mary Mix / Lime / Mama Lil's Pickled Veggies / Bacon

### Local Old Fashioned | 15

Woodinville Bourbon / Woodinville Barrel-Aged Maple / Angostura Bitters / Orange Bitters

### Black Walnut Manhattan | 15

Michter's Rye / Nocino / Carpano Antica Sweet Vermouth / Orange Bitters / Mole Bitters

### Good Vibrations | 15

McMenamins' Gables Gin / Rosemary Beet Syrup / Sfumato Amaro / Lemon / Heirloom Genepy / Mint Bitters

### Lichi-Li | 12

McMenamins' Citrus Vodka / Giffard Lichi-li / Lemon / Lavender Syrup

### Sunny Side Up | 21

Four Pillars Yuzu Gin / Lemon / Lemon Basil Syrup / Coconut Liqueur / Green Chartreuse / Orange Bitters / Cardamom Bitters

### Harvest Sangria | 13

McMenamins Pear Brandy / Lemon / Orange / Brown Sugar Cinnamon Syrup / Red Wine

### Ginger Equinox | 17

Santa Teresa Rum / Domain de Canton / Clement Coconut / St. George Spiced Pear / Lemon / Sugar

### Pumped Up Latte | 13

McMenamins' 3 Rocks Spiced Rum / Pumpkin / Double Americano / Allspice / Cream



## FLIGHTS



### Angel's Envy | 40

Angel's Envy Bourbon / Angel's Envy Rye / Angel's Envy Cask Strength Bourbon

### McMenamins' Whiskey | 15

Hogshead Single Malt / Billy Wheat / Monkey Puzzle

### McMenamins' Cordial | 13.5

Aval Pota / Phil Hazelnut / Herbal No. 7

### McMenamins' Rum | 14

Three Rocks / Three Rocks Spiced / Frank High Proof

### McMenamins' Brandy | 16

Longshot / Pear / High Council

## GLASS POURS & FEATURED BOTTLES

Sommelier — Sean Thompson



### Collazzi Toscana 2018 | 70

From low-yielding vines on the hillside vineyards of the Collazzi Estate, this wine is comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. The wine is rested in French oak for 18 months.

## SPARKLING

Edgefield Blanc de Noirs	14.75/50
Valdo Prosecco Rosé	12.5/40
Mont Marcal Cava	11/35

## ROSÉ

Edgefield Umbrella Jimmy Rosé	11.5/42
Januik Spring Run Rosé	10/45

## WHITES

Edgefield White Rabbit	11.5/42
Edgefield Pinot Gris	11.5/42
Orin Swift 'Blank Stare' Sauvignon Blanc	15/50
Poet's Leap Riesling	11/40
Rombauer Chardonnay	16.5/56
Edgefield Chardonnay	11.5

## REDS

Edgefield Black Rabbit Red	11.5/42
Edgefield Pinot Noir	11.5/42
Edgefield Cuvée de L'Abri Rouge	12.5/47
Edgefield Syrah	13.75/50
Edgefield Cabernet Sauvignon	13.75/50
Sparkman 'Holler' Cabernet Sauvignon	15/45

## DESSERT WINE

(3oz POURS)

Edgefield Fireside Zinfandel	13/47
Edgefield Fireside Orange Muscat	13/47
Poley 10yr Cream Sherry	13/50