

McMENAMINS



PINT DRAFT BEER

Ruby 6.50

One of our most popular beers, we still make Ruby with the same aims we had when brewing the first batch back in 1986: To create an ale that's light, crisp and refreshingly fruity. Great Western Premium 2-Row and 42 pounds of Oregon-grown raspberry puree is used to craft every batch.

For over 30 years, Ruby has been admired by a devoted fan base and remains as she first was: simple but delicious.

Fruit: Raspberry Malts: Premium 2-Row, Maltodextrin-Hops: Chinook ABV: 4.13

Hammerhead 6.50

Our classic Northwest Pale Ale is a rich chestnut-colored gem, and model of harmony between hops and malted barley. Hammerhead's signature Cascade Hop nose and intense hopped flavor blend nicely with the caramel tones from the Crystal Malt. This beer has a vocal following; to run out is an unforgivable sin.

Malts: Premium 2-Row, Crystal 60
Hops: Cascade ABV: 6.00

Terminator Stout 6.50

Black as the darkest night and as rich as the most decadent dessert, Terminator is for the true Stout lover. This is a full-bodied and flavor packed ale that draws its robust complexity from kiln-baked specialty grains. Look for a wide array of toasted, chocolate, nutty and coffee-like flavors in every pint. The devoted swear by it, and it remains one of our top selling beers, year after year.

Malts: Premium 2-Row, Munich, Crystal 40, Black Barley, Chocolate Malt Hops: Chinook, Cascade ABV: 6.45

Blarney Dew Irish Lager 6.50

There once was an Irishman blue
With too many hops in his brew
He gave malts the favor
And balanced the flavor

With a pint o' the ol' Blarney Dew

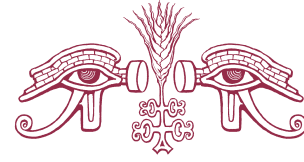
Malts: Thomas Fawcett Lager Malt, Oats, Chit, Acidulated Hops: US Goldings ABV: 5.68

Sabertooth Hazy IPA 7.50

The Crystal Brewery has collaborated with the Edgefield Brewery to create a beer that's meant to mirror the spirit of the Annual Sabertooth Psychedelic Rock Micro Fest.

This hazy IPA boasts aromas of citrus and ripe papaya while a smooth, pillowy mouthfeel precedes resinous flavors of juicy tropical fruit. Raise a Haze to the rock of past and present. Special Techniques: Dry-Hopped Special Ingredients: Blend of Imperial's Juice, Barbarian, and Citrus Yeast Malts: Pilsen, Northwest Pale, Pale Ale, Carapils, Rolled Oats, Flaked Barley, Acidulated Hops: Columbus, Strata, Mosaic, El Dorado, Citra ABV: 6.06

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CIDER

Edgefield Apple Cider 7.50

Pale yellow gold in color, Edgefield Hard Cider has aromas of fresh apple, apple skin, and pie spices. Lively on the tongue, fresh apple flavor dominates with hints of pear and honey. Crisp and refreshing, the hint of sweetness balanced out by tart acidity. ABV 6.8

Concurreant Blackcurrant Pear Cider 7.50

Blackcurrant's juicy tartness is modulated by sweet pear in this deep-hued cider. Fruit: Blackcurrant, Pear ABV: 6.3

HAPPY HOUR DRINKS

served daily 3pm-6pm

Mcmenamins Ales on Draft

1 off pint / 3 off pitcher

Edgefield Hard Cider

pint 6.50

Edgefield Wine

5 off bottles for here
1 off wines offered by the glass

Well Drinks

5.25

Cocktail Special

Umbrella Jimmy Sangria

High Council Brandy, St-Germain Elderflower Liqueur, fresh strawberries, lemon, orange & Umbrella Jimmy 9

HAPPY HOUR FOOD

served daily 3pm-6pm,

no substitutions or additions

Half Pub Green Salad 4.25 (V)

Small Fresh-Cut Fries 4.25 (V)

Half Hail! Caesar Salad 4.75

Small Cajun Tots 4.75 (V)

Small Hummus 7.75 (V)

Bean & Seed Slider Duo 8 (V)

Cheeseburger Slider Duo* 8

Gluten Free (G) Vegan (V) Vegetarian (V)

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness. 5/20