

Guest Beers

16 Pabst Blue Ribbon | pint 3.75

17 AVID Cider – Orange Creamsicle | pint 7.25

Hard Ciders from Edgefield

1 Edgefield Hard Apple Cider

Pale yellow gold in color, with aromas of fresh apple, apple skin, and apple pie spices. Lively on the tongue, fresh apple flavor dominates with hints of pear and honey. Crisp and refreshing.

ABV: 6.50

2 Blood Orange Ginger Cider

This semi-sweet refreshing cider comes in with a punch of blood orange and a spicy ginger finish that's nicely rounded out with a hint of sweetness. Ginger adds a deliciously spicy kick and contributes swirling clouds of fresh-pressed ginger juice to your glass.

Special Ingredients: Ginger

Fruit: Blood Orange

ABV: 6.8

3 Blackberry Cider

Deep burgundy in color, the aromas of fresh blackberries burst from the glass. The slightly tannic and tart blackberry component is balanced out by the residual sugar, while the fermented apple rounds out the mid-palate and finish in this tart and sweet cider.

Fruit: Blackberry

ABV: 6.80

Hand Crafted Wine from Edgefield

Black Rabbit Red (Blend) 9.25 / 29

Pinot Noir 9.25 / 29

Fireside Zinfandel Port Dessert Wine 10.25 / 32

White Rabbit (Blend) 9.25 / 29

Pinot Gris 9.25 / 29

Chardonnay 9.25 / 29



Fireside Pub



Beers brewed right here
in the basement of
Old St. Francis School
in Bend, Oregon
by Vance Wirtz

FEATURED COCKTAILS

IRISH MULE Tullamore D.E.W., fresh-squeezed lime, ginger beer 8

IRISH COFFEE Tullamore D.E.W., sugar, coffee, whipped cream 8

CALL ME OLD FASHIONED Hogshead whiskey, Angostura Bitters, maple syrup 9

THE DUDE McMenamins Coffee Liqueur, Spar vodka & half & half 7

POTA RITA silver-tequila, Aval Pota apple cinnamon whiskey, fresh-squeezed lime & orange with a cinnamon-sugar rim 10.25

PAMA-KAZE Spar vodka, pomegranate liqueur, fresh-squeezed lime 9

4 Hammerhead

Chestnut color, balanced northwest pale ale

Malts: Premium 2-Row, Crystal 60

Hops: Cascade **ABV:** 6.00 **IBU:** 44

5 Terminator Stout

Dark, full bodied, robust, chocolate, nutty, roasted

Malts: Premium 2-Row, Munich, Crystal 40, Black Barley,

Chocolate Malt

Hops: Chinook, Cascade **ABV:** 6.45 **IBU:** 30

6 Ruby Ale

Raspberry, light bodied, easy drinking, classic

Fruit: Raspberry

Malts: Premium 2-Row, Maltodextrin

Hops: Chinook **ABV:** 4.13 **IBU:** 5

7 Crushable Haze (*Hazy IPA*)

Easy to drink and packed with hoppy hazy goodness. This IPA was double dry hopped with Citra, and Mosaic to give it that classic marriage of citrus, and pine.

Malts: Pilsen, Pale, White Wheat, Flaked Oats, Dextrapils

Hops: Nugget, Citra, Mosaic

ABV: 6.32 **IBU:** 22

8 From Resin With Love (*Hazy Double IPA*)

Heavily dry hopped with Mosaic, Citra, and Azacca this dank hazy IPA has everything hop fanatics want. Boozy, bold, and gentle on the tongue this hop bomb exudes heavy notes of passionfruit, orange peel, and a touch herbal dankness. Cheers!

Malts: Pilsen, Pale, White Wheat, Flaked Oats, Dextrapils

Hops: Nugget, Mosaic, Citra, Azacca

ABV: 8.26 **IBU:** 24

9 Sourade

Super lite and crushable! A mixture of strawberries and cucumber come together in this super refreshing kettle sour. This cocktail-like beer encourages multiple trips down its delicious journey.

Special Techniques: Kettle Sour

Special Ingredients: Cucumber

Fruit: Strawberries

Malts: Pilsen, Wheat, Dextrapils

Hops: Nugget

ABV: 3.74 **IBU:** 9

10 Irish Stout (*On Nitro*)

This beer is a very dark ebony colored stout with a thick long lasting head. The flavor is a fantastic fusion of coffee like roasted barley bitterness and semi-sweet chocolate. A moderate hop bitterness balances pleasingly with this hearty backbone, while tiny nitrogen bubbles enhance the sensation on your taste buds with a smooth, silky smoothness.

Malts: Premium Pale Malt, Flaked Barley, Brown Malt, Roast, Chocolate

Hops: Chinook, Golding

OG: 1.045 **TG:** 1.007 **ABV:** 4.90 **IBU:** 43 **SRM:** 31

11 5th Floor IPA

Named for the peculiar, diminutive fifth floor of the Tacoma Elks Temple, this IPA is shrouded in mysticism. Your experience will begin with aromas of grapefruit, orange and bright pine.

Vibrant citrus flavors abound with earthy undertones and spice, providing noticeable balance. Let 5th Floor IPA be your guide as you hunt for this hidden level, and through any other quest your heart desires.

Malts: Superior Pilsen, Crystal 15

Hops: Chinook, Simcoe, Amarillo, Cascade

ABV: 6.45 **IBU:** 48

12 Beskar Barleywine

A special collaboration brew between Old Saint Francis School and Mecca Grade Estate Malt. This Barleywine featured a 100% Mecca Grade malt bill, and after a fun afternoon of brewing with owner Seth Klann we love the end result. Bold, thick, and easy to drink this Barleywine hits all those classic flavors of toffee, biscuit, and caramel. Another special memory, and another special beer!

Malts: Lamonta, Metolius, Opal 22, Opal 44

Hops: Cascade, Chinook, Simcoe, Centennial

ABV: 9.29 **IBU:** 80

13 The Big Dank (*Double IPA*)

Big and in your face this pine bomb of an IPA is sure to get your attention. Dry hopped with massive amounts of Simcoe, Cashmere, and Columbus, this West Coast IPA doesn't fool around in the aroma department. With heavy notes of pine, grapefruit, and spice this beer packs a heavy punch.

Malts: Pilsen, C-40, Dextrapils

Hops: Nugget, Cashmere, Simcoe, Columbus

ABV: 8.51 **IBU:** 85

14 Purple Haze

Named after the classic by Jimi Hendrix, this tasty, refreshing ale is the sister beer to our flagship ale Ruby, but made with boysenberries instead of raspberries!

Fruit: Boysenberry

Malts: Premium 2-Row

Hops: Chinook

ABV: 4 **IBU:** 5

15 McHeavy Pilsner

Often seen as the ale cousin to the Pilsner style, this Cream Ale boasts all the delights you expect from a crisp lager. Brewed exclusively with German malts, this light, refreshing ale conveys a lovely balance of malt and hop flavor that encourages sip after sip.

Malts: Pilsen, Vienna, Munich

Hops: Tettnanger

ABV: 5.03 **IBU:** 22