



# BREWERY & ALE HOUSE

## FOR STARTERS

Start out right. Our generous appetizers offer a wide variety of flavors to enjoy with any one of our craft beers.

### CHEESE & CHICKEN QUESADILLA \$6.95

Griddled & served with sour cream, guacamole and charred tomato salsa.

### PIZZA TWISTS \$5.95

Housemade Haywire Hefeweizen crust, stuffed with Ranch, garlic, parmesan, and mozzarella. Served with sides of Ranch dressing and marinara sauce.

### SPICY CHICKEN WINGS \$9.25

Wheat-battered wings with Louisiana hot sauce, celery sticks & blue cheese dressing.

### SPICY SPINACH & ARTICHOKE DIP \$6.95

Baby spinach, artichokes, jalapeño & cream cheese, baked and served with toasted artisan crostinis.

### ONION STRINGS \$5.95

Thin-cut onion strings marinated in our Haywire Hefeweizen and fried in a buttermilk batter, served with chipotle ketchup.

### CRISPY CALAMARI STRIPS \$7.95

Tender Rhode Island calamari steaks fried and served with Cajun aioli.

### POTATO SKINS \$7.95

Crispy skins stuffed with chopped bacon, shredded cheeses, green onions and sour cream.

### NACHOS \$11.95

Homemade tortilla chips topped with shredded cheeses, black beans, jalapenos, green onions and served with a side of sour cream, guacamole, and charred tomato salsa.

### SAMPLER PLATTER \$14.95

Chicken wings, Calamari, Onion Strings, and Potato Skins.

## KETTLE-BREWED SOUPS

Every batch made from scratch, inspired by our great beers.

CUP :: \$3.95 | BOWL :: \$5.50

### CLAM CHOWDER

Creamy New England style—a Northwest favorite made with our award-winning Haywire Hefeweizen.

### TORTILLA SOUP

A mix of tomatoes, corn, black beans, and avocado cooked in a spicy vegetarian stock, then topped with shredded cheese and tortilla strips.

### THREE BEAN CHICKEN CHILI

Homemade chili with tender chicken, pinto, black and navy beans, topped off with sour cream, cheddar cheese and green onions.

## SALADS

Fresh greens with your choice of any one of our homemade dressings: Blue Cheese, Ranch, Thousand Island, Balsamic Vinaigrette, Lo-Cal or Honey Mustard.

### CLASSIC WEDGE \$6.25

Quarter head of iceberg lettuce with blue cheese, bacon bits, tomatoes, green onions, chopped eggs, and blue cheese dressing.

### CLASSIC CAESAR STARTER \$4.50 LARGE \$9.95

Crisp romaine tossed with garlic croutons, parmesan cheese and our house-made Caesar dressing.

Add diced chicken breast for an additional \$2.00

### SOUTHWEST CHICKEN \$9.95

Black beans, hominy, romaine, roasted corn, fresh avocado, red peppers, and tortilla chips with grilled chicken breast and ranch dressing.

### CHICKEN COBB \$10.95

Oven-roasted chicken with bacon, egg, blue cheese crumbles, tomatoes, and cucumbers, tossed with your choice of dressing.

### MIXED ORGANIC MESCLUN \$4.50

Cucumbers, carrots, tomatoes and croutons, tossed with your choice of ranch, thousand island, blue cheese, low calorie honey mustard or herb vinaigrette.

### CHOPPED SALAD \$9.25

Romaine, radicchio, chickpeas, green apples, walnuts, red onions, golden raisins, cucumber, tomato and Green-Goddess dressing.

## ALEHOUSE BURGERS

All of our half-pound burgers are served with lettuce, tomato, onion and pickle on a Kaiser bun with seasoned fries.

### BREWER'S BURGER \$8.95

A half pound of freshly ground chuck served with Louie dressing.

### TURKEY BURGER \$8.75

Fresh ground turkey breast served with Swiss cheese and lemon aioli.

### VEGGIE BURGER \$7.95

"Boca" vegetarian burger served with Louie dressing.

### PYRAMID BURGER \$10.95

Smoked mozzarella, peppered bacon, habanero BBQ sauce and giant onion rings.

### GOURMET BURGER \$9.95

Caramelized red onions, roasted garlic aioli and peppered bacon.

Add sharp cheddar, blue cheese, swiss, mozzarella, smoked mozzarella, bacon, guacamole, caramelized onions or sautéed mushrooms to any burger for \$.75 each

## PIZZAS

Enjoy one of our hearty pizzas featuring a variety of flavorful toppings on a house made Haywire Hefeweizen crust.

### MARGHERITA \$10.95

Herb olive oil, marinated tomatoes, basil, roasted garlic and fontina cheese.

### SAUSAGE, MUSHROOM & PEPPERONI \$12.25

Dry aged pepperoni, sweet Italian fennel sausage, mushrooms, mozzarella and parmesan cheeses.

### WILD MUSHROOM \$10.95

Shiitake & crimini mushrooms with mozzarella, garlic tomatoes and herbs.

### BBQ CHICKEN \$11.95

Blackwatch Porter BBQ sauce, roasted chicken, smoked mozzarella, red onions & cilantro.

## SPECIALTY SANDWICHES

Classic favorites with our own fresh touch. Served with seasoned fries.

### PULLED BBQ PORK \$9.95

Porter braised pulled pork with chipotle BBQ sauce and onion strings served on a ciabatta roll with coleslaw.

### PHILLY STEAK & MUSHROOM \$9.95

Seared flat iron sirloin thinly-sliced, with sautéed shiitakes, criminis, red peppers, onions, melted mozzarella and Cajun aioli, served with a side of au jus.

### HOUSE MADE MEATLOAF \$8.75

Peppered bacon, chipotle ketchup, aioli, lettuce, caramelized onion & sliced tomato

### GRILLED CHICKEN \$8.95

Cheddar cheese, peppered bacon, aioli & Brewer's Honey Mustard.

### GRILLED SALMON BLT \$9.95

Peppered bacon, sliced tomatoes, lettuce & lemon aioli.

### REUBEN SANDWICH \$9.95

House-braised corned beef, Swiss cheese, sauerkraut and 1000 island dressing on grilled marble rye.

### GRILLED VEGETABLE SANDWICH \$9.95

Grilled Portobello mushrooms, eggplant, summer squash, and red peppers served with lettuce, tomato, and Haywire Hefeweizen aioli on a ciabatta roll.

### CHICKEN CAESAR FLATBREAD \$9.95

Crisp romaine, caramelized onions, red pepper flakes and roasted chicken served inside our homemade flatbread with a side of Caesar dressing.

### SMOKED TRI-TIP SANDWICH \$9.95

Homemade roasted corn focaccia bread stuffed with smoked tri-tip, Habanero barbecue sauce and melted smoked mozzarella cheese.

## BREWER'S PLATES

Our specialty brewer's plates present savory combinations crafted to complement our flavorful beers and your hearty appetite.

### PACIFIC SNAPPER WITH MANGO SALSA \$12.95

Pan seared and served over roasted garlic mashed potatoes and seasonal vegetables.

### SPICY HONEY GLAZED SALMON \$12.50

Spicy fresh salmon fillet served over roasted garlic mashed potatoes and seasonal vegetables.

### FISH TACOS \$10.25

Two stone ground corn tortillas filled with today's freshest fish, shredded cabbage, roasted tomatillo salsa, charred tomato salsa and sour cream, served with an herb vinaigrette dressed salad.

### COD AND CHIPS \$12.95

Marinated in Haywire Hefeweizen with tempura wheat batter. Served with tartar sauce and coleslaw

### CLASSIC MEATLOAF \$10.95

Hickory smoked, bacon wrapped ground chuck with porter gravy, served with roasted garlic mashed potatoes and seasonal vegetables.

### BEER BRAISED SAUSAGES \$11.95

Bratwurst, Polish and Chicken Apple Sausage served with roasted garlic mashed potatoes, sauerkraut and caramelized onions.

### HONEY CILANTRO CHICKEN \$11.95

Two breasts marinated in Oregon Honey Beer, grilled and topped with charred tomato salsa and cilantro sour cream, served with roasted garlic mashed potatoes and seasonal vegetables.

### JAMBALAYA \$12.95

A zesty mix of chicken, Andouille sausage, Black Forest ham, shrimp and vegetables topped with jasmine rice.

### HALF CHICKEN WITH HERB BUTTER \$10.95

A half chicken roasted and topped with garlic herb butter and served with fingerling potatoes and seasonal vegetables.

### BLACKENED SALMON \$12.50

Fresh salmon filet rubbed in our house blackening spices and topped with lemon aioli. Served with fingerling potatoes and seasonal vegetables.

## SIDES

All \$5.95 or substitute any of the following for Fries or Mashed for \$2.95

### SWEET POTATO FRIES

Crispy, hot sweet potato fries served with a side of ThunderHead IPA Curry sauce.

### GIANT ONION RINGS

With chipotle ketchup.

### MAC & CHEESE

Monterey jack, cheddar & Hefeweizen with a crunchy panko topping.

### GRILLED ASPARAGUS & RED PEPPERS

Crystal Wheat mustard vinaigrette.

We use 0 trans fat oils.

Parties of 8 or more will be presented with one check, with an 18% gratuity added.



# BREWERY

## HANDCRAFTED ALES & LAGERS

PINT :: PITCHER :: SCHOONER

### HAYWIRE™ HEFEWEIZEN

*UNFILTERED, LIKE LIFE ITSELF*

The standard by which all other wheat beers are judged. Our deliciously deranged American-Style Hefeweizen is an award winning take on this Bavarian classic. This refreshingly unfiltered wheat ale delivers a distinctively smooth flavor worth sharing with friends. 5.2% Alc./Vol. Gold medal Winner

### AUDACIOUS™ APRICOT ALE

*BOLDLY GOING WHERE NO FRUIT HAS GONE BEFORE*

Our flavorful apricot ale boldly combines the taste and aroma of fresh apricot with the smooth finish of wheat malt. Its refreshingly unfiltered character and fruit flavor make it an ale worth savoring. 5.1% Alc./Vol. Gold medal Winner

### THUNDERHEAD® IPA

*BURSTING WITH HOPS*

Our hop heaping IPA is a golden nectar garnering thunderous reviews. Its floral aroma strikes a harmonious blend between a sweet malt flavor and bold hop bitterness. Enjoy this thirst quenching adventure. 6.7% Alc/Vol.

Choose from a variety of handcrafted Pyramid beers on draft, fresh from our brewery to your glass. From light to dark, malty to hoppy, there's something to match your mood.

### CRYSTAL WHEAT ALE

Our back-to-back medal winning Crystal Wheat Ale is light bodied and refreshing, yet still full of flavor. Crystal was inspired by our very first beer in 1984 (Wheaten Ale), which was the first year round wheat beer brewed in America since Prohibition. 5.3% Alc/Vol. Gold medal Winner

### MACTARNAHAN'S AMBER ALE

Our flagship amber ale. Rich malt body balanced with the citrus flavor and aroma of Cascade hops. 5.1% Alc/Vol. Gold Medal Winner

### DRAUGHT PALE ALE

Nitrogenated version of our Gold Medal Winning MacTarnahan's Amber Ale. Exceptionally smooth and creamy. 5.1% Alc/Vol.

### SEASONAL OFFERINGS

Throughout the year, Pyramid and MacTarnahan's offer a revolving series of seasonals. Great beers, whose styles match the flavor of the season. Ask your server about our current offerings.

### THE PYRAMID SAMPLER

Sample your way through five of our most popular beers: Haywire Hefeweizen, Audacious Apricot Ale, ThunderHead IPA, Crystal Wheat Ale, and Pyramid's current seasonal offering.

## WINES

### CRISP DRY WHITE

**GEYSER PEAK**  
SAUVIGNON BLANC - SONOMA **\$7.00** **\$28.00**

**ROBERT MONDAVI**  
FUME BLANC - NAPA **\$7.00** **\$28.00**

**ESTANCIA**  
PINOT GRIGIO - CENTRAL COAST **\$7.00** **\$28.00**

### MEDIUM BODIED WHITE

**BERINGER** - FOUNDERS ESTATE  
CHARDONNAY - CALIFORNIA **\$7.00** **\$28.00**

**SOLAIRE**  
CHARDONNAY - CENTRAL COAST **\$7.50** **\$28.00**

**RUTHERFORD HILL**  
CHARDONNAY - NAPA **\$8.00** **\$32.00**

**FRANCISCAN** - OAKVILLE ESTATE  
CHARDONNAY - NAPA **\$9.00** **\$36.00**

**CHATEAU STE. MICHELLE**  
CHARDONNAY - INDIAN WELLS **\$9.50** **\$45.00**

### SPARKLING WINE

**FREIXENET**  
BRUT - SPAIN **\$6.00**

### BLUSH WINE

**BERINGER**  
WHITE ZINFANDEL - CALIFORNIA **\$5.50** **\$18.00**

### LIGHTER BODIED RED

**ROBERT MONDAVI** - PRIVATE SELECT  
MERLOT - CALIFORNIA **\$7.00** **\$28.00**

**MARKHAM**  
MERLOT - NAPA **\$8.00** **\$32.00**

**MERIDIAN**  
PINOT NOIR - SANTA BARBARA **\$7.00** **\$24.00**

**BERINGER**  
PINOT NOIR - NAPA **\$9.00** **\$36.00**

**GLORIA FERRER** - CARNEROS  
PINOT NOIR - SONOMA **\$9.50** **\$45.00**

### MEDIUM TO FULL BODIED RED

**SOLAIRE**  
CABERNET SAUVIGNON  
PASO ROBLES **\$7.00** **\$28.00**

**WENTE VINEYARDS**  
CABERNET SAUVIGNON  
LIVERMORE **\$7.00** **\$28.00**

**VILLA MT. EDEN**  
CABERNET SAUVIGNON - NAPA **\$8.50** **\$34.00**

## KIDS MENU

ALL ITEMS :: \$4.95

12 and under.

SUBSTITUTE  
APPLE SLICES  
FOR FRIES

### FISH & CHIPS

CHICKEN STRIPS & FRIES

HOT DOG & FRIES

HAMBURGER & FRIES

CHEESEBURGER & FRIES

### CHEESE PIZZA

CHEESE & PEPPERONI PIZZA

PASTA AND TOMATO SAUCE

GRILLED CHEESE SANDWICH

MAC & CHEESE

VANILLA ICE CREAM \$1 / SCOOP



## BREWERY & ALEHOUSE

FREE BREWERY TOURS DAILY :: 4:00 pm Daily | Free Wi-Fi: 24/7

SEATTLE :: 1201 1st Avenue S. | 206-682-3377

PORTLAND :: 2730 NW 31st Avenue | 503-228-5269

SACRAMENTO :: 1029 K Street | 916-498-9800

BERKELEY :: 901 Gilman Street | 510-528-9880

WALNUT CREEK :: 1410 Locust Street | 925-946-1520

WWW.PYRAMIDBREW.COM