



BREWERY & ALEHOUSE

FOR STARTERS

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

SWEET POTATO FRIES \$5.95
Hand cut sweet potato fries served with honey beer mustard.

CRISPY BREADED SHRIMP \$8.95
Crispy breaded shrimp served with Audacious Apricot Ale marmalade.

PUB CALAMARI \$9.95
Tender calamari steaks panko-breaded then fried to a crispy golden brown. Served with Cajun aioli.

SPICY CHICKEN WINGS \$10.95
Spicy breaded wings tossed in our signature extra spicy wing sauce. Served with celery sticks and blue cheese dressing.

GARLIC CHEESE ROLL \$7.95
Pizza roll brushed with roasted garlic olive oil, filled with mozzarella cheese and red pepper flakes. Served with our pizza sauce for dipping.

KOBE SLIDERS \$7.95
Two mini Kobe beef burgers with gorgonzola cheese sauce.

CHORIZO DIP \$9.95
Spicy beef chorizo blended with provolone, cream cheese and peppers, baked and served with tortilla chips.

PYRAMID NACHOS \$11.95
Crispy tri-colored tortilla chips piled high with cheese, black beans, olives, tomatoes, jalapenos, and green onions, served with sides of Penny's pico de gallo salsa, sour cream and guacamole. Add chicken or beef for an additional \$2

PEPPERCORN AHI \$10.95
Ahi steak coated in crushed peppercorns, quickly seared rare, then drizzled with a wasabi cream sauce. Served with mojito slaw.

BEEF SATAY \$8.95
Tender beef skewers quickly seared then served over white rice with wasabi cream sauce.

GARLIC FRIES \$5.95
Crisp fries tossed with minced garlic and fresh rosemary served with Cajun aioli.

BREWER'S PLATES

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

ALEHOUSE FISH & CHIPS \$11.95
Alaskan cod marinated in our Gold Medal Haywire Hefeweizen then tempura fried to golden perfection. Served with horseradish coleslaw, seasoned fries and tartar.

MAC'S 'N CHEESE \$9.95
Creamy macaroni and cheese made with Mac's Amber Ale, smoked provolone, parmesan, blue cheese, smoked ham and red pepper flakes for a little heat!

SAUSAGE SAMPLER \$12.95
Spicy Polish, apple chicken and bratwurst sausages marinated in our Audacious Apricot Ale then grilled. Served with garlic mashed potatoes, Audacious Apricot Ale braised onions and sauerkraut.

SOUTHWEST CHICKEN FETTUCCINI \$10.95
Chicken, red peppers, corn, red onions and fettuccini tossed in a spicy chipotle cream sauce, finished with fresh cilantro.

FISH TACOS \$10.95
Cod and mahi-mahi sautéed in a chipotle tomato sauce then topped with mojito slaw and cilantro sour cream. Served with white rice and salsa.

HONEY CILANTRO CHICKEN \$10.95
Tender breast of chicken marinated in honey and lime juice, grilled then drizzled with cilantro sour cream. Served with white rice and seasonal vegetables.

POT ROAST \$11.95
Slowly braised with onions, carrots, potatoes and fresh herbs in Pyramid DPA. Served over oven seasonal vegetables and garlic mashed potatoes.

GRILLED SALMON \$12.95
Fresh salmon filet simply grilled then finished with a soy butter over white rice and seasonal vegetables.

CHICKEN POT PIE \$9.95
Slowly braised chicken stew with our Gold Medal Crystal Wheat Ale, onions, carrots and broccoli, then finished off with a puff pastry crust.

PUB MEATLOAF \$10.95
Our classic pub meatloaf wrapped in peppered bacon then topped with a tangy tomato sauce, served with garlic mashed potatoes.

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.

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

CHICKEN CURRY
Chicken, carrots, celery and broccoli simmered in a spicy, coconut-curry broth.

FRENCH ONION
Savory French onion soup with parmesan cheese and croutons.

SALADS

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

MIXED GREENS \$4.95
Baby mixed greens with cucumbers, tomatoes, and seasoned croutons. Served with your choice of dressing on the side.

WEDGE \$6.95
Crisp iceberg lettuce wedge topped with blue cheese dressing, bacon bits, cucumbers, eggs and tomatoes.

CLASSIC CAESAR \$9.95
Crisp romaine tossed with our homemade Caesar dressing, shredded parmesan and seasoned croutons.
Add grilled chicken for an additional \$2.00
Add blackened salmon for an additional \$4.00
Starter \$4.95

CHICKEN COBB \$11.25
Mixed greens with grilled chicken breast, bacon, hard boiled egg, blue cheese crumbles, cucumbers and tomatoes with your choice of dressing on the side.

MEDITERRANEAN \$10.95
Fresh romaine with kalamata olives, cucumber, tomato, red peppers, peperoncinis and feta cheese tossed with an oregano vinaigrette.

AHI SALAD \$12.95
Mixed greens tossed in a light vinaigrette with roasted beets, goat cheese, toasted hazelnuts and peppercorn seared ahi tuna.

CARNE ASADA SALAD \$11.95
Bibb lettuce, black beans, tomatoes, cucumbers and black olives tossed in a honey-lime vinaigrette, topped with tender carne asada skewers.

PIZZAS

Enjoy one of our hearty pizzas featuring a variety of flavorful toppings.

CLASSIC COMBO \$11.95
Pepperoni and Italian fennel sausage, mozzarella and parmesan with a traditional Italian pizza sauce.

ISLAND PIZZA \$11.95
Smoked ham, pineapple, bell peppers, red onions and mozzarella with traditional pizza sauce.

MARGHERITA \$10.25
Brushed with herb-olive oil, topped with marinated tomatoes, roasted garlic, fresh basil and Fontina cheese.

BBQ CHICKEN \$10.95
Mac's Amber Ale BBQ sauce, chicken, smoked provolone, finished with sliced red onions and fresh cilantro.

ALEHOUSE BURGERS

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

PYRAMID BURGER \$10.95
This hands-down, fan-favorite is piled high with smoked provolone, peppered bacon, habanero BBQ sauce and giant onion rings.

BACON BURGER \$9.95
Topped with cheddar cheese, peppered bacon, and Thousand Island dressing.

MUSHROOM BURGER \$9.50
Topped with sautéed mushrooms, smoked provolone cheese.

TURKEY BURGER \$8.95
Herb-seasoned turkey breast burger with swiss cheese and Cajun aioli.

WAG-YU KOBE BURGER \$12.95
Half-pound Wag-Yu Kobe beef burger with roasted onions and a creamy gorgonzola cheese sauce.

SWISS BURGER \$9.95
Topped with grilled onions, Swiss cheese and steak sauce.

DIABLO BURGER \$9.95
Basted with our ThunderHead chipotle BBQ sauce, topped with blue cheese crumbles and chipotle mayo.

VEGGIE BURGER \$8.95
Grilled veggie burger topped off with Thousand Island dressing.

SPECIALTY SANDWICHES

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

BBQ PORK \$9.95
Mac's Amber Ale braised pork with hickory seasonings, finished with our special Mac's Amber Ale BBQ sauce.

BLACKENED CHICKEN \$9.25
Spicy blackened chicken breast seared then topped with pepper jack cheese & Cajun aioli.

REUBEN \$9.95
A pub classic! Thick-cut marbled rye with sliced corned beef, Swiss cheese, sauerkraut and Thousand Island dressing.

BLACKENED SALMON BLT \$10.95
Blackened filet of salmon with peppered bacon, lettuce, tomato and chipotle aioli.

ITALIAN DELI \$10.95
A classic Italian deli sandwich with dry salami, pepperoni, smoked provolone cheese, beer mustard and peperoncinis on French bread.

CHICKEN CLUB \$10.95
Grilled chicken breast with cheddar cheese, peppered bacon and Cajun aioli.

DELI TURKEY SANDWICH \$9.95
Rustic Italian bread with sliced deli turkey, avocado, sprouts, onion, lettuce and tomato with chipotle mayo.

We use 0 trans fat oils.

Caesar dressing contains raw eggs. Burgers cooked rare or medium-rare are considered to be undercooked and may pose a health risk.

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

