

MIDNIGHT MULLIGAN BREWING

SHAREABLES AND SMALL PLATES

Deviled Eggs GF | \$8

Served 2 ways: maple black peppercorn bacon + Hungarian paprika

Dip Platter GF available

Spinach artichoke dip, bacon pimiento cheese and baked crab dip, served with pita toast points
Choose 2 for \$11 or try all 3 for \$15

Parmesan Baked Meatballs | \$10

Italian style beef and pork meatballs in a basil marinara sauce, topped with a mozzarella blend and finished in the oven

Counselor Beer Cheese Macaroni | \$9

Penne noodles smothered in a creamy white cheddar and gouda beer cheese made with our flagship West Coast Double IPA then baked until golden brown.

Add Bacon +\$3 / Braised Short Rib +\$6

Shrimp Fra Diavolo GF available | \$11

Sauteed shrimp in a red pepper infused pomodoro sauce. Served with rosemary garlic bread.

Midnight Potatoes | \$15

Crispy diced potatoes tossed with red peppers and scallions, topped with braised short ribs and a Counselor Beer Cheese drizzle

Braised Short Ribs GF | \$16

Slow-cooked short ribs served over garlic and herb Yukon mashed potatoes. Garnished with braised onions and roasted julienned carrots.

Salmon over Shaved Vegetables* GF | \$16

Seared salmon coated with a honey hoisin glaze and served over a bed of thinly shaved apples, watermelon radish and fennel that have been tossed in a citrus vinaigrette

CHARCUTERIE BOARDS

Rotating selection of artisanal meats & cheeses, served with seasonal accoutrements and grilled baguette. GF available

Small Board | 2 meats + 2 cheeses | \$20

Serves 1-2

Large Board | 3 meats + 3 cheeses | \$27

Serves 2-4

SALADS

Add: Grilled Chicken +\$5 / Grilled or Blackened Shrimp +\$6 / Grilled or Blackened Salmon +\$8*

Poblano Caesar Salad GF available, V, VG | \$11

Romaine hearts with Parmigiano-Reggiano, fresh cracked black pepper, lemon, roasted garlic croutons and a poblano-infused Caesar dressing

Apple Fields Salad GF, V, VG | \$12

Mixed green and frisée blend, apple ginger vinaigrette, shaved celery, Gala apples, roasted sunflower seeds

House Salad GF, V, VG | \$8

Mixed greens, tossed in an avocado basil dressing with tri-color carrots, heirloom cherry tomatoes and shaved red onions

Please inform our staff of any food allergies when ordering.

GF (Gluten Free) | V (Vegetarian) | VG (Vegan)

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



🦋 FLATBREADS 🦋

*Served on 15" flatbreads locally sourced from Dukes Bread
(Sub cauliflower crust GF +\$2.5)*

Margherita | \$14

Basil-infused tomato sauce, sliced mozzarella, roma tomatoes, fresh basil

Bianca | \$14

Roasted garlic base, mozzarella blend, shaved red onions, crispy purple brussels

Italian | \$16

Spicy tomato sauce base topped with uncured pepperoni, hot Italian sausage, diced mozzarella, bell peppers, shaved red onions

Rosemary Chicken and Mushroom | \$15

House made basil pesto, fire-roasted chicken, mozzarella blend, caramelized onions, rosemary roasted mushrooms

🦋 HANDHELDS 🦋

*Served with choice of French fries or sweet potato fries. Sub a side house salad +\$2.
All handhelds available on gluten-free bread (+\$1) or a lettuce wrap.*

Blackened Salmon BLT* | \$16

Blackened salmon, thick-cut bacon, Bibb lettuce, heirloom tomatoes and a Calabrian chili aioli on toasted sourdough

Honey Mustard Grilled Chicken | \$14

Marinated grilled chicken breast, Bibb lettuce, thick-cut bacon, swiss, avocado and a house made stone-ground honey mustard on toasted ciabatta

Taproom Burger* | \$14

8 oz. Black Angus burger topped with Tillamook white cheddar, Bibb lettuce, tomato, and sliced red onion.

Served on a butter toasted brioche bun.

Add Avocado +\$2 / Bacon +\$3

Herbed Grilled Cheese & Tarragon Tomato Soup | \$14

Toasted sourdough layered with an herb-seasoned 3-cheese blend. Served with a cup of tarragon tomato soup for dipping.

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