



MENU

PORTLAND BREWING

Beverages

HAND CRAFTED BEERS

All of our beers are crafted right here at the brewery
Over 18 selections of beer and ciders
\$5.25- \$6/pint

WINE SELECTION

Selection and prices vary/please request most current wine list

NON-ALCOHOLIC BEVERAGES

Selection of sodas, tea, lemonade and coffee

Desserts

PLATTERS/BY THE DOZEN/MIN 2 DOZEN OF ANY ITEM

Cookies \$12, Brownies \$24, Lemon bars \$24, Key Lime Tartlets \$24, Cheese cake tartlets \$24

INDIVIDUALLY PLATED \$5/PERSON MIN ORDER OF 6 OF ANY ITEM

Crème Brulee. Vanilla cream

Mud Pie. Oreo Cookie crust, peanut butter, chocolate, coffee ice cream, and whipped cream

Cobbler. Strawberry, Black berry, and blue berry, oatmeal crust, vanilla ice cream

Chocolate Mousse. Dark chocolate, whipped cream

Cheesecake. Seasonal options available

Key Lime Pie. Graham cracker crust, key lime, whipped cream.

Brownie Sundae. Warm brownie, vanilla ice cream, whipped cream, chocolate and caramel



BREAKFAST

PORTLAND BREWING

EARLY MORNING MEETINGS AND EVENTS CAN BE ARRANGED TO BEGIN AS EARLY AS 7 AM.

ALL BREAKFAST MENUS INCLUDE COFFEE, HOT TEA AND JUICE.

FULL BREAKFAST OPTIONS FOR GROUPS OF 20 OR MORE.

CONTINENTAL BREAKFAST IS OFFERED FOR ANY SIZE GROUP.

CONTINENTAL BREAKFAST \$10/PERSON

Fresh Fruit, yogurt and Breakfast Breads

BREAKFAST OPTION 1 \$14/PERSON

Fresh Fruit and Breakfast Breads
Country Potatoes and Scrambled Eggs
Choose one of the following
Bacon, Sausage or ham Ham

BREAKFAST OPTION 2 \$17/PERSON

Fresh Fruit and Breakfast Breads
Country Potatoes
Choose two of the following
Black Watch Porter Pancakes
Biscuits and Gravy
Scrambled Eggs
Choose two of the following
Bacon, Sausage or Ham

BREAKFAST OPTION 3 \$20/PERSON

Fresh Fruit and Breakfast Breads
Country Potatoes and Scrambled Eggs
Biscuits and Gravy, Black Watch Porter
Pancakes, Bacon, Sausage, and Ham



APPETIZERS

PORTLAND BREWING

BY THE DOZEN (MINIMUM ORDER OF 2 DOZEN)

- Sausages- Spicy Italian Sausages with peppers and onions. \$24/dozen
- Grilled Garlic and Herb Chicken Skewers with lemon yogurt sauce \$24/dozen
- Wings. Choice of Buffalo, BBQ, or Spicy BBQ sauce served with house Blue Cheese Dressing. \$24/dozen
- Meatballs. Pork and Beef meat balls with marinara sauce and grated parmesan. \$20/dozen
- Prawn Cocktail. Chilled prawns with cocktail sauce. \$30/dozen
- Stuffed Mushrooms. With sausage, Grana Padano, garlic, and house potato chips. \$20/dozen
- Crab Cakes. Blue crab, Mixed peppers, scallions, poblano aioli. \$36/dozen
- Crab Sandwiches. Dungeness crab, Open faced ciabatta, peppers, cream cheese. \$30/dozen
- Crostini Trio. Herbed goat cheese, beer cheese spread, and artichoke Parmesan spread. \$24/dozen
- Lamb Lolly Pops. Roast rack of lamb, rosemary, garlic infused olive oil. \$40/dozen
- Fried Oysters. -Deep Fried with Poblano Aoli \$24/dozen

PLATTERS

Small platters have approximately 25 portions/Large platters have approximately 45 portions

Crab Dip \$90/\$150
Served with warm pita bread

Charcuterie Board \$110/\$200
Served with crackers

Baked Brie Board \$100
Served with crostinni

Hummus \$60/\$100
Served with warm pita bread

Assorted Vegetable \$60/\$100

Seasonal Fruit \$60/\$100

Antipasto \$90/150
Assorted meats, grilled vegetables, and
cheese. Served with crackers.

Assorted Cheese \$110/\$180
Served with Crackers

Grilled and Chilled Vegetables \$90/\$150



BUFFET STYLE

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INDUSTRIAL \$22/PERSON

Rotisserie "Beer Can" Chicken and house IPA Sausages with sauerkraut served with your choice of potato and vegetable, House mixed green salad, pasta salad, and beer muffins.

BAJA \$22/PERSON

Baja Buffet. Our take on a taco bar. Ground Beef, Chicken and Shrimp fajita mix served with flour and corn tortillas, dirty rice, refried beans, chips and salsa, our house South West salad, and all the fixings

BREWERS \$22/PERSON

Rotisserie "Beer Can" Chicken and Fire Roasted Pork Loin served with your choice of potato and vegetable, house mixed green salad, classic Caesar salad, and beer muffins.

PYRAMID \$26/PERSON

Pyramid Buffet. Baked Wild Alaskan Salmon with Citrus-Ginger Butter, Rotisserie "Beer Can" Chicken, and house IPA Beer Sausages served with choice of potato and vegetable, House Taproom salad, Classic Caesar Salad, and beer muffins.

ITALIAN \$28/PERSON

Buananote Buffet. Chicken Marsala, Baked Penne with Sausage and Peppers, and your choice of Ravioli with basil cream sauce served with mixed green salad, Caesar Salad, and garlic bread.

SMOKEHOUSE \$28/PERSON

Smoke House Buffet. House Smoked St. Louise Ribs, Pulled Pork, and BBQ chicken served with Garlic Texas Toast, choice of mixed green salad or Caesar Salad, Baked Mac and Cheese, Coleslaw, and BBQ Baked Beans.

MACS \$34/PERSON

Mac's Buffet. Hazelnut Crusted Halibut with Dijon cream, Rotisserie "Beer Can" Chicken, and Carved Fire Roasted Prime Rib served with choice of potato and vegetable, house Taproom Apple Salad, Classic Caesar Salad, and Beer Muffins.

SIDES

Potato Choices: Herb Roasted Red Potato, House Garlic Mashed Red Potato, Horseradish Mashed Russets, Mashed Sweet Potato, Potato Salad, and Smashed Yukon Gold Potato.

Vegetable Choices: Sautéed Zucchini and Squash, Baked Asparagus with Grana Padano (\$1 extra), Steamed Broccoli, Roasted Brussel Sprouts with bacon (\$1 extra)

Ravioli Choices: Walla Walla Sweet onion, Shrimp Artichoke and Fromage Blanc, Pumpkin Asiago, 3 cheese, wild mushroom, and other seasonal offerings.



PLATED STYLE

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Plated Dinners for Groups of 30 guests or more. Choose three entrees from the options below. All plated dinners come with one choice of house mixed green salad or Classic Caesar salad. All entrees counts are due 72 hours prior to insure quality and accuracy. Vegan Options available upon request.

Rotisserie Chicken./\$22

“Beer Can” Draper Valley half chicken with garlic mashed potatoes and sauteed zucchini and squash.

Cordon Bleu/\$22

Draper Valley airline Chicken breast, ham and swiss, Dijon cream, horseradish mashers, and steamed broccoli.

Cajun Chicken/\$22

Draper Valley airline chicken breast, onions and peppers, Cajun cream, horseradish mashers, and steamed Broccoli.

Wild Salmon/\$26

Baked Alaskan Salmon, Citrus/ginger butter, garlic mashed potato, asparagus.

Halibut/\$36

Hazelnut crusted Wild Alaskan Halibut, Dijon cream, garlic mashed potato, asparagus.

Prime Rib/\$32

Fire Roasted Certified Angus Beef, Horseradish Mashed potato, asparagus.

Pork Loin/\$24

Fire Roasted Carlton Farms Pork Loin, sweet potato puree, and roasted brussels sprouts.

Ravioli/\$20

Walla Walla sweet onion Ravioli, shallots, kale, cream, and grana Padano. (Other ravioli choices available upon request.)

Pork Ribs/\$26

House slow smoked St. Louise ribs, Root Beer BBQ sauce, garlic mashed potato, and sautéed greens.

Grilled Shrimp/\$24

Marinated and grilled shrimp skewers, lemon cream, polenta cake, and asparagus.

Petite Filet/\$38

6 oz. tenderloin, horseradish mashers, mushroom demi, asparagus.

Scallops/\$28

Pan seared diver scallops, creamed leeks, Yukon gold potato, asparagus.

Pork Tenderloin/\$28

Medallions, dried cherry mustard cream, mashed russets, green beans.