

BEVERAGES

DIET PEPSI	2 ⁵⁰
PEPSI	2 ⁵⁰
SPRITE	2 ⁵⁰
FANTA	2 ⁵⁰
COKE	2 ⁵⁰
ROOT BEER	2 ⁵⁰
LEMONADE	2 ⁵⁰
ICED TEA	2 ⁵⁰
COFFEE	3 ⁷⁵

ABOUT MAZAMA

Mazama Brewing Co. is an independent, family owned and operated brewery, founded in 2012 in Corvallis, Oregon. We sold our first beers out of our taproom on May 31, 2013. Since then, Mazama has grown its beer list and we now distribute to Idaho and up and down the West Coast. Our international fans are able to purchase our beer in Japan and Norway.

Mazama prides itself on making true to style European beers. The beers feature traditional and quality ingredients. They are sourced as locally as possible and create smooth and dynamic flavors. Our beer list is approachable to novices and connoisseurs alike. We believe that if you don't like beer, you just haven't tried enough yet. Everyone will find something they can enjoy at Mazama!

To us, Mazama means family. Every team member is part of that family. When we grow, we grow together and when we succeed, we succeed together. Every product and service we provide strengthens our bonds as a family. Our beer, our food, and our restaurants are an extension of who we are and what we believe in. We aim to support the communities we serve by offering living wages and benefits, supporting local philanthropies and non-profits, and collaborating with other like minded businesses.

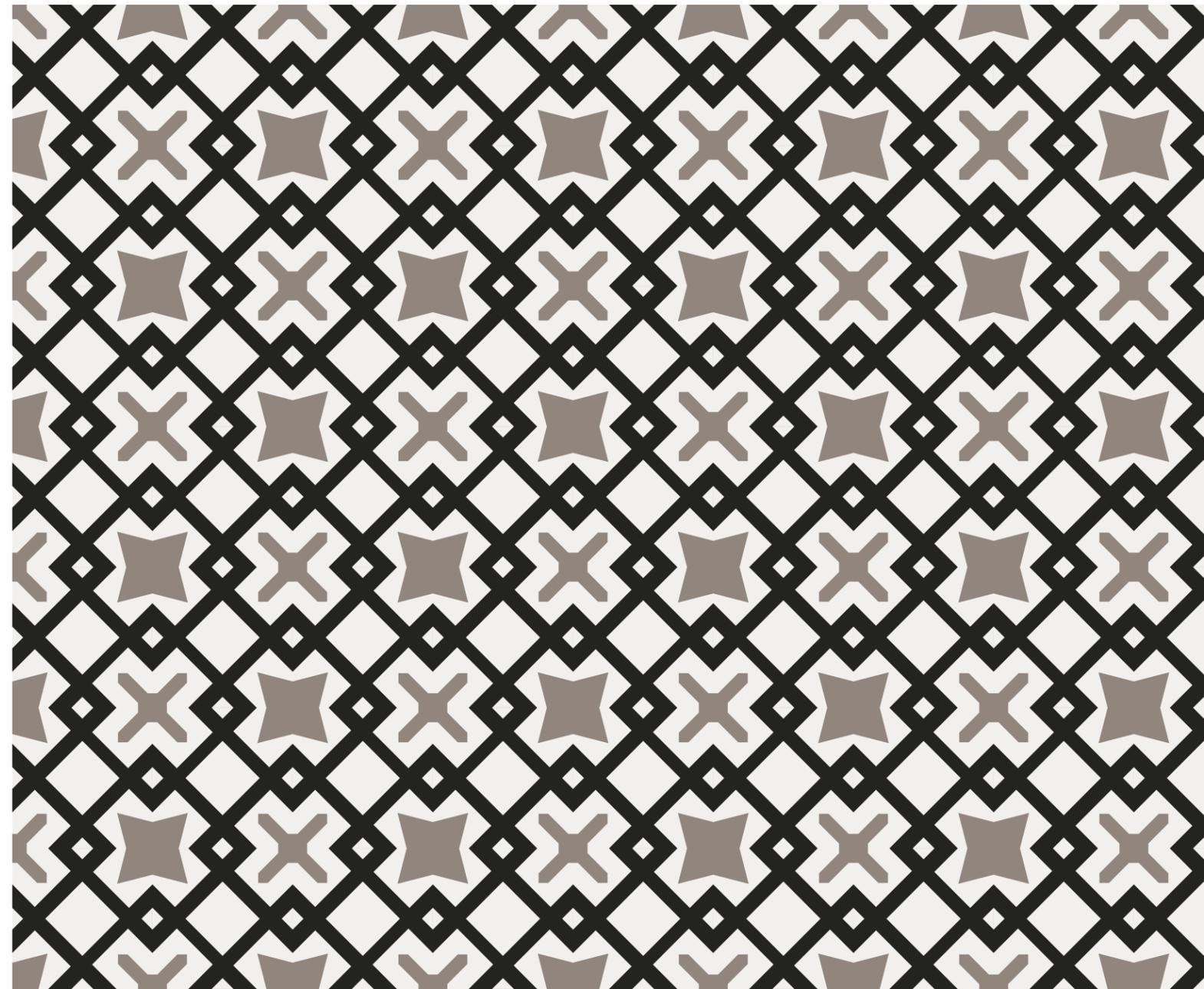
We want to provide an unforgettable experience that educates our customers about the culture of craft beer and food. We hope to offer a nourishing experience and grow with this community. Enjoy your time with us and welcome to the Mazama Brewing family!

Sincerely,

The Tobin Family & the Mazama Brewing Team

Mazama Brewing

CRAFT BEER & KITCHEN



LUNCH & DINNER

served weekdays 11a-10p, weekends 3p-10p

SMALL OFFERINGS

BEER BATTERED GREEN BEANS (v) 7	POMMES FRITES (gf) 6
battered with Mazama's Salud Mexican amber lager, served with malt vinegar aioli	housemade fries
BEER MUSSELS 15	MAZAMA MAC & CHEESE 10
fennel, nduja butter, Mazama's Salud Mexican amber lager, mussels, herb oil rye toast, Calabrian chili aioli	cavatappi pasta, Tillamook white cheddar bechamel, panko, chives. + Lobster Butter \$6
DUCK MEATLOAF 8	
housemade duck meatloaf made with Dayton Natural organic ground duckling breast, cherry BBQ sauce, pistachio pesto, arugula	

WITH TOAST

Choose from these delectable spreads
Accompanied with grilled sourdough

BEER CHEESE \$5 made with Mazama's various beers, gruyere, & Tillamook White Cheddar
CHICKEN LIVER WITH DUCK FAT \$5 housemade chicken liver mousse topped with duck fat
WHITE BEAN PUREE WITH BASIL OIL (v+) \$5 white beans with garlic and rosemary infused olive oil, topped with basil oil.

BAR SNACKS

HOUSE PICKLED VEGGIES (v+) \$4 seasonally rotating assortment of pickled vegetables
PICKLED EGGS (2) (v, gf) \$4 rotating flavors of pickled eggs
HOUSE NUTS (v, gf) \$4 a blend of savory, sweet, & spice peanuts & hazelnuts

SOUP & SALADS

SOUP DU JOUR 8	SPRING SALAD (gf) 8
rotating housemade offering, grilled herb oil bread	spinach, toasted quinoa, shaved fennel, rainbow carrots, & seasonal radishes, creamy lemon vinaigrette
MAZAMA MIXED GREENS (gf) 14	CILANTRO KALE CAESAR 12
mixed greens, candied pecans, Benton's bacon, goat feta, sherry shallot vinaigrette	cotija, Tuscan kale, chili lime pepitas, crunchy bread, cilantro Caesar dressing

v: vegetarian
v+: vegan
gf: gluten free

we aim to make food that is approachable to many different diets, restrictions, and allergies. please inform your server of any needs and we will do our best to accomodate.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUNCH & DINNER

served weekdays 11a-10p, weekends 3p-10p

BETWEEN BREAD

served with choice of green salad or pommes frites | dressing options: sherry shallot vinaigrette, creamy lemon vinaigrette, cilantro Caesar, green goddess

GRILLED CHEESE 10	FRIED CHICKEN 15
Tillamook white cheddar, smoked gouda, gruyere, sourdough + Bacon or Ham \$2 + Tomato jam or pickled onions \$1	buttermilk fried chicken, fermented garlic honey, bread & butter pickles, green goddess dressing, potato bun
BURGER 16	
1/2 pound Angus burger, Tillamook aged white cheddar, arugula, pickled onions, bacon, tomato jam, potato bun	

ENTRÉES

FISH & CHIPS 16	STEAK FRITES (gf) 23
cod beer battered with Mazama's Salud Mexican amber lager, served with pommes frites, honey coleslaw, malt vinegar Aioli, charred lemon	flatiron steak cooked to order, served with pommes frites, charred red onions, herb oil, housemade cherry BBQ sauce
CAULIFLOWER STEAK (v, gf) 14	PORKCHOP (gf) 19
tumeric-poached cauliflower, served with celery root puree, pickled golden raisins, curry oil	bone-in Duroc chop, served with butternut squash puree, charred onions, pickled apple, arugula, rosemary honey
CHICKEN (gf) 18	SALMON 23
airline chicken breast served with thrice cooked smashed potatoes drizzled with green onion oil, jus made with Mazama's Grand Cru, fermented garlic honey, on a bed of dressed greens	skin on Creative King Salmon, served on farro risotto with pickled fennel, asparagus, Grana Padano infused carrot broth

DESSERTS

CHOCOLATE 7	APPLE 7
chocolate juniper cake, milk jam, sage caramel, chocolate soil	thyme streusel, caramel apple compote, buttermilk panna cotta, candied orange
COFFEE (gf) 7	DOUGHNUTS 8
coffee pot de crème, orange whip, pistachio brittle	doughnut holes, dulce de leche yoghurt, chocolate porter sauce, raspberry orange glaze
WAFFLE 8	
liège waffle, lemon curd, mascarpone, candied nuts	

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