

Drinks

BEER | WINE | MARGARITAS | COCKTAILS | NON-ALCOHOLIC

BROKEN TOOTH

◆ BREWING ◆

SPECIALTY BEERS glass 5.75 | pint 7 | pitcher 26

CLASSIC BEERS glass 4.75 | pint 6 | pitcher 23

GROWLERS

We are only able to fill new growlers at this time; all beer prices include growler glass.

root beer & cream soda 11 // classic beers 15 // specialty beers 18

CHUGACH SESSION -13 IBU | 4 SRM | 4.8% ABV

a cream ale that is brewed like a lager with ale yeast; rich, balanced, and easy-drinking

HEFEWEIZEN -16 IBU | 4 SRM | 5.2% ABV

a cloudy refreshing wheat beer served "mit Hefe" ("with yeast") giving it an opaque straw color

WILD COUNTRY RASPBERRY WHEAT -11 IBU | 5 SRM | 5.3% ABV

a wheat beer with Oregon raspberries*

HARD APPLE ALE 0 IBU | 5 SRM | 4.8% ABV

cider-like ale, full of apple aroma and flavor*

POLAR PALE ALE -19 IBU | 7 SRM | 5.6% ABV

pale in color, malty with wonderful citrus/floral notes and flavors but not as strong as an I.P.A.

YELLOWEYE P.A. -74 IBU | 6 SRM | 7.9% ABV

tropical hop notes ranging from apricot to mango and passionfruit to peach, clean and crisp

FAIRWEATHER I.P.A. -64 IBU | 7 SRM | 6.4% ABV

a powerful but balanced ale; straw-colored with strong citrus and floral aroma and flavor

NORTHERN LIGHTS AMBER -17 IBU | 14 SRM | 5.4% ABV

light copper color, slightly sweet maltiness

BEAR TOOTH ALE -35 IBU | 22 SRM | 6.6% ABV

malty, deep copper with floral/citrus aroma and flavor

PIPELINE STOUT -30 IBU | 74 SRM | 6.3% ABV

our darkest ale, roasted malt flavor, rich full texture

REVOLVING TAPS ask your server about current selection

**our fruit ales may vary slightly in appearance and taste from batch to batch and season to season*

CIDER / GLUTEN FREE / NA

DOUBLE SHOVEL CIDER

APPALANCHE 16 oz. can

7

GHOSTFISH BREWING CO.

METEOR SHOWER BLONDE ALE

5

KICK STEP I.P.A.

5

ST. PAULI non-alcoholic

4

WINE

VALUE VINO rotating varietals - 6oz glass only 5

white 3oz / 6oz / 9oz | btl

CHATEAU ST. JEAN chardonnay - ca 4 / 8 / 12 | 30

WITHER HILLS sauvignon blanc - nz 4 / 8 / 12 | 30

RIFF pinot grigio - ita 4 / 8 / 12 | 30

CODORNIU cava - spa 4 / 8 / 12 | 30

rosé

VILLA WOLF pinot noir rosé - ger 4 / 8 / 12 | 30

red

EVESHAM WOOD

WILLAMETTE VALLEY pinot noir - or 5 / 10 / 15 | 38

TERRAZAS malbec - arg 4 / 8 / 12 | 30

BIG HOUSE red blend - ca 3.5 / 7 / 10.5 | 26

MILBRANDT TRADITIONS 4 / 8 / 12 | 30

cabernet sauvignon - wa

HOUSE SPECIALTIES

REFRESCO DE LA HACIENDA 10

house-aged Bear Tooth Reposado, lemon, lime, fresh-squeezed grapefruit, soda, chili-lime salt

JALISCO MULE 10

Cuervo Tradicional blanco, Cock n' Bull ginger beer, fresh lime (substitute Tito's vodka for a Moscow Mule)

BASIL CRUSH 9

68 Below vodka (AK), lemon, lime, grapefruit, sugar, basil

CAIPIRINHA 9

Cachaca, fresh muddled limes

FRENCH 75 10

Bombay Sapphire gin, lemon, brut, Angostura bitters

MIMOSA 9

fresh OJ, fresh grapefruit, pineapple, blood orange, prickly pear, or refresco

MEXICAN COFFEE 9

Kahlua, Sauza Hornitos Reposado, coffee, whipped cream, cinnamon syrup

MICHELADA 7 // with tequila 9

Chugach Session, bloody mary mix, spices

BLOODY MARY 10

Tito's vodka or house-infused habanero vodka

BLOODY MARIA 10

Camarena Reposado or house-infused habanero tequila

MARGARITAS

- SPENARD RITA** 9
Sauza Hornitos, lime, agave nectar,
Chugach Session, chili-lime salt
- CUCUMBER MARGARITA** 9
cucumber-infused blanco tequila, Triple Sec,
agave nectar, lime juice, jalapeño optional

on the rocks or blended

house-made margarita mix
(*substitute skinny, blood orange, or prickly pear mix*)

- HOUSE MARGARITA** 8
Cuervo Tradicional blanco, Triple Sec
- HOUSE DELUXE** 9
Sauza Hornitos Reposado, Triple Sec
- BEAR TOOTH** 10
house-aged Reposado, Patron Citronge
- MIDDLE SHELF** 11
1800 Reposado, Grand Marnier
- TOP SHELF** 12
Corralejo Reposado, Cointreau
- EL CIELO** 13
Corralejo Anejo, Cointreau, Grand Marnier

blended only

- STRAWBERRY OR MANGO** 10
Cuervo Tradicional blanco, Triple Sec

shaken & up

- LA TRADICIONAL** 8
Cuervo Tradicional reposado, Triple Sec, lime juice
- HIPSTER** 10
Sauza Hornitos, Aperol, lime, agave nectar,
basil, orange bitters, shaken & up
- PRICKLY PEAR OR BLOOD ORANGE** 8
Cuervo Tradicional blanco, Triple Sec

HOUSE MADE MARGARITA MIXES TO GO

- regular and skinny 9/quart
prickly pear 14.5/quart
blood orange and refresco 17/quart

NON-ALCOHOLIC

COCK 'N' BULL GINGER BEER 4

FOUNTAIN SODAS 2.25

KALADI BROTHERS COFFEE

FRENCH PRESS - kaladi café 3 / 7

DRIP COFFEE - red goat 2.5

handcrafted sodas 3.50

PALOMA

grapefruit, lemon, lime

HAVANA

lime, mint, agave

BLOOD ORANGE

BROKEN TOOTH BREWING

ROOT BEER or CREAM SODA

SPARKLING LEMONADE

add strawberries 1

other n/a options

INDIGO TEAS

gunpowder green

english breakfast

earl grey

masala chai

peppermint

2.5

*// We do not carry plastic straws, but will provide
eco-friendly straws upon request //*