

MT TABOR BREWING
EST. 2010

124 SE 11TH AVE PORTLAND OR 97214



MT TABOR BREWING - THE PUB
EST. 2017

3600 NW 119TH ST VANCOUVER WA 98685

SMALL PLATES

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| ROASTED CARROTS (V) BROWN SUGAR, HAZELNUTS, CHEVRE, SEA SALT | 7 |
| GRILLED PRAWN SKEWER SMOKED CHIMICHURRI, RADISH, WINTER SLAW, BAGUETTE | 11 |
| GRILLED ASPARAGUS (V) HOUSE PULLED MOZZARELLA, BALSAMIC REDUCTION, POMODORRACIO TOMATO, ARUGULA | 9 |
| BUTTERMILK FRIED WINGS CHOICE OF CROWN POINT PORTER BBQ, SPICED HONEY OR HOUSE BUFFALO | 9 |
| THE PUB BOARD DAILY SELECTION OF ARTISAN CHEESES, CURED MEATS, HOUSE SAUSAGE, SEASONAL PRESERVES, HOUSE PICKLES, TOASTED BAGUETTE | 15 |
| TOASTED MOZZARELLA BREAD (V) FRESH OREGANO, SEA SALT AND HOUSE MARINARA | 7 |
| WOOD FIRE PRETZEL (V) BEER FONDUE, EASTSIDE STOUT WHOLE GRAIN MUSTARD | 7 |
| MT TABOR MAC AND CHEESE (50Z/120Z)* 7/10 SMOKED PROVOLONE, AGED CHEDDAR, POWELL BUTTE PALE BECHAMEL, GARLIC, BUTTERED BREAD CRUMBS | |
| *ADD ON: GULF PRAWNS 6, VIRGINIA COUNTRY HAM 5, WOOD FIRE CHICKEN 5, PORK BELLY 5, HOUSE SAUSAGE 5, PORTABELLA MUSHROOM 3 | |

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF SHOESTRING FRIES, CAESAR OR HOUSE SALAD

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| THREE MEATS SOPPRESSATA SALAMI, MORTADELLA, CAPICOLA, SMOKED PROVOLONE, ROASTED PEPPERS, OLIVE SALAD, CIABATTA | 11 |
| CUBANO SHREDDED PORK BELLY, SHAVED VIRGINIA COUNTRY HAM, PICKLED JALAPENO, SWISS, DIJON AIOLI, TOASTED BAGUETTE | 14 |
| VEGGIE (V) GRILLED PORTABELLA, CHEVRE, OLIVE TAPANADE, ROASTED PEPPERS, PESTO AIOLI, SHAVED CARROTS | 10 |
| BBQ CHICKEN CROWN POINT PORTER BBQ SAUCE, DRAPER VALLEY ORGANIC SHREDDED CHICKEN, PICKLED RED ONION, EASTSIDE STOUT WHOLE GRAIN MUSTARD, SLAW, SMOKED PROVOLONE | 12 |

FROM THE GARDEN

*ADD ON: GULF PRAWNS 6, VIRGINIA COUNTRY HAM 5, WOOD FIRE CHICKEN 5, HOUSE SAUSAGE 5, CRISPY PORK BELLY 5, PORTABELLA MUSHROOM 3

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| THAI SPRING SALAD SHAVED CARROTS, ASPARAGUS, SESAME SEEDS, CILANTRO, RED ONION, FRIED WONTON, SPICY PEANUT DRESSING | 10 |
| CHICKPEA AND BARLEY CABBAGE, SHREDDED CARROT, PICKLED RED ONION, FRESH MINT, FETA, TAHINI YOGURT DRESSING | 11 |
| CAESAR (V) FRESH ROMAINE, FRESHLY GRATED PARMESAN AND BUTTERED BREAD CRUMBS | 7 |
| SPINACH BACON, FETA, RED ONION, PINE NUTS, APPLE DIJON VINAIGRETTE | 10 |
| HOUSE SALAD (V) FIELD GREENS MIXED WITH LOCAL VEGGIES, CHOICE OF BLEU CHEESE, BALSAMIC VINAIGRETTE, TAHINI YOGURT DRESSING, HERB BUTTERMILK, APPLE DIJON VINAIGRETTE | 7 |

WOOD FIRED PIZZA

ALL OF OUR PIES ARE TOPPED WITH OUR HOUSE MOZZARELLA AND PARMESAN

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| PERA CARMELLATA ROASTED PEAR, CHEVRE, GARLIC OIL, BALSAMIC, VIRGINIA COUNTRY HAM, FRESH OREGANO | SM 18 LG 25 |
| THE NORTHWESTER (V) BRIE, ROASTED GARLIC OIL, MARINATED APPLES, LOCAL MUSHROOMS, ARUGULA, CARROT-TOP PESTO | SM 18 LG 25 |
| BEER BELLY CROWN POINT PORTER BBQ SAUCE, ROASTED PORK BELLY, APPLE SMOKED BACON, MAMA LIL'S PICKLED PEPPERS, MARINATED APPLES | SM 19 LG 26 |
| EL BLANCO WOOD FIRE ROASTED DRAPER VALLEY ORGANIC CHICKEN, FRESH SPINACH, ROASTED GARLIC CREAM SAUCE, PICKLED RED ONION, SHIITAKE MUSHROOMS | SM 18 LG 25 |
| THE MEATS HOUSE GROUND ITALIAN SAUSAGE, PEPPERONI, SHAVED VIRGINIA COUNTRY HAM, KALAMATA OLIVES | SM 20 LG 27 |
| POMPEII (V) MARINATED ARTICHOKE HEARTS, KALAMATA OLIVES, POMODORACCIO TOMATOES, FETA, FRESH OREGANO, ROASTED RED PEPPER SAUCE | SM 17 LG 24 |
| LESS IS MORE (V) HOUSE MOZZARELLA SLICES, FRESH BASIL, GARLIC OIL, POMODORACCIO TOMATOES | SM 14 LG 20 |
| THE AMAZING AMATO SOPPRESSATA SALAMI, BLACK OLIVES, LOCAL MUSHROOMS, POMODORACCIO TOMATOES | SM 17 LG 24 |

GET CREATIVE

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| JUST THE CHEESE (V) CHOICE OF BBQ, ROASTED GARLIC CREAM, TOMATO, FIRE ROASTED PEPPER SAUCE | 12/16 | |
| GLUTEN SENSITIVE (10" PIE) TOPPED WITH HOUSE MOZZARELLA | 10 | |
| PIZZA AND SALAD (SERVED 'TILL 3PM) 8" TWO TOPPING PIZZA WITH CAESAR OR HOUSE SALAD | 12 | |
| 2/3 FRESH SPINACH PICKLED ONIONS PICKLED JALAPENOS FRESH BASIL ARUGULA MARINATED TOMATO PICKLED PEPPERS PINEAPPLE BLACK OLIVES | 2.5/3.5 BRIE BLEU CHEESE CRIMINI MUSHROOM ARTICHOKE HEARTS CHEVRE FETA CARROT-TOP PESTO KALAMATA OLIVES | 3/4 SMOKED HAM HOUSE SAUSAGE PEPPERONI CHICKEN SMOKED BACON ANCHOVIES SALAMI PORK BELLY |

THE SWEETS

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| CINNAMON & SUGAR PRETZEL BITES HOUSE MADE PRETZEL BITES, COVERED IN CINNAMON AND SUGAR TOPPED WITH 60% DARK CHOCOLATE SHAVINGS AND HOUSE LAMP POST LAGER SALTED CARAMEL SAUCE | 7 |
| EASTSIDE STOUT ICE CREAM FLOAT OUR EASTSIDE STOUT AND TILLAMOOK ICE CREAM TOPPED WITH DARK CHOCOLATE SHAVINGS | 7 |
| BEER-OWNIES POWELL BUTTE PALE ALE BLONDIE TOPPED WITH TILLAMOOK VANILLA ICE CREAM, LAMP POST LAGER SALTED CARAMEL SAUCE AND CANDIED PECANS | 7 |

(V) = DENOTES VEGETARIAN ITEM BUT NOT NECESSARILY VEGAN MOST ITEMS CAN BE MADE VEGETARIAN. ASK YOUR SERVER

* WE OFFER GLUTEN SENSITIVE OPTIONS, BUT ARE NOT A GLUTEN FREE KITCHEN OR OVEN
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. FOOD MAY CONTAIN PEANUT PRODUCTS

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TO US, BEER GOES BEST WITH FAMILY, FRIENDS AND FOOD. SEVEN YEARS AGO OR SO, A CIRCLE OF FRIENDS STARTED BREWING AS A WAY TO MAKE SURE WE GOT TOGETHER ON A REGULAR BASIS. EARLY MORNING BREW SESSIONS LED TO ALL OF OUR FAMILIES COMING TOGETHER LATER THAT EVENING FOR HOME-COOKED MEALS AND GREAT BEER. OVER THE YEARS, THE BREWERY EVOLVED FROM A HOBBY TO A "JOBBOY" BUT A FEW THINGS REMAIN THE SAME; WE'RE STILL FRIENDS, WE STILL BREW APPROACHABLE, FOOD-FRIENDLY BEER AND WE LOVE WHAT WE DO. WE INVITE YOU, YOUR FRIENDS AND YOUR FAMILIES IN TO COMPLETE THE CIRCLE. CHEERS!

MT TABOR FLAGSHIP BREWS

HALF GLASS/4 16oz/5

LAMP POST LAGER ABV 4.2/IBU 18
LIGHT, CRISP AND FULL OF MALT FLAVOR. SLIGHT TROPICAL CITRUS AROMA. CLEAN AND REFRESHING.

ASH STREET AMBER ALE ABV 5.3/IBU 27
MALTY SWEET WITH NOTES OF CARAMEL. SPICY HOP AROMA WITH A CLEAN AND DRY FINISH.

POWELL BUTTE PALE ALE ABV 5.1/IBU 30
BIG TROPICAL CITRUS AROMA SLIGHT SWEETNESS FROM CARAMEL MALT WITH A HOP FORWARD NW HOP FINISH.

BRIDGE LIFTER IPA ABV 6.8/IBU 86
HUGE HOP AROMA WITH A NICE BITTER BITE, LIGHT MALT UNDERTONES

RESERVOIR 6 IRA ABV 6.0/IBU 60
BIG SPICY CITRUS AROMA AND FLAVOR BACKED UP WITH SWEETNESS FROM CARAMEL MALT. HOP FORWARD NW HOP FINISH.

ASYLUM AVENUE IPA ABV 6.3/IBU 64
HUGE TROPICAL CITRUS AROMA, SUBTLE MALT FLAVOR. CRISP AND CLEAN WITH A BIG NW HOP NOSE.

CROWN POINT PORTER ABV 6.0/IBU 30
CHOCOLATE WITH SUBTLE HINTS OF COFFEE DOMINATE THE AROMA. PINEY CITRUS, EARTHINESS AND SPICE. DARK MALT FINISH.

EASTSIDE STOUT ABV 6.0/IBU 34
ROAST, CHOCOLATE AND COFFEE AROMAS. SPICE AND CITRUS HOPS. DARK ROAST AND SPICY MALT FINISH.

GROCERY IPA ABV 6.2/IBU 63
SPECIFICALLY BREWED FOR SALTY AT THE GROCERY COCKTAIL AND SOCIAL DOWNTOWN VANCOUVER, THIS OLD SCHOOL STYLE IPA BALANCES SMOOTH, MALTY FLAVOR WITH A STRONG, PINEY FINISH.

VESTA SAISON ABV 5.1/IBU 23
CLASSIC STYLE SAISON POURS GOLD WITH A SLIGHT HAZE, FRUITY AROMAS, SPICY EARTH TONES, BALANCED MALT AND HERBAL HOPS FOR CRIPS EASY DRINKING

LORO NEGRO ABV 4.3/IBU 12
DARK MEXICAN STYLE LAGER, WELL BALANCED WITH A HINT OF LIME AND A SMOOTH, LIGHT MALT FINISH. PERFECT FOR THE BEACH OR THE PUB!

CRAZZBERRY SOUR ABV 5.0
A COMBINATION OF CRANBERRIES AND RASPBERRIES MIXED WITH THE WIZARDRY OF OUR HEAD BREWER, RODNEY, THIS SOUR WILL PUCKER YOU UP JUST IN TIME FOR SPRING

ROTATING HANDLES AND CIDERS
ASK YOUR SERVER FOR A LIST OF OUR CIDERS AND BEER YOU CAN'T GET ANYWHERE ELSE BUT HERE!

WHITE GRAPES

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|---|------|
| CHARDONNAY WITNESS TREE, WILLAMETTE VALLEY | 9/32 |
| CHARDONNAY CHARLES SMITH EVE, COLUMBIA VALLEY | 8/28 |
| PINOT GRIS SOLENA, WILLAMETTE VALLEY | 8/28 |
| PROSECCO RUFFINO, ITALY, 375ML | 13 |
| RIESLING CHARLES SMITH KUNG FU, COLUMBIA VALLEY | 9/32 |
| ROSE HONORO VERA, SPAIN | 8/28 |
| BLACK CURRANT CIDER FINN RIVER, CHIMACUM WA | 12 |

RED GRAPES

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|---|--------|
| PINOT NOIR ERATH, WILLAMETTE VALLEY | 9.5/35 |
| BLEND INFLUENCE, WALLA WALLA | 9/32 |
| BLEND L'ECOLE FRENCHTOWN RED, COLUMBIA VALLEY | 11/40 |
| MERLOT FORGERON CELLARS BLACKSMITH, WALLA WALLA | 9/32 |
| CABERNET CSM INDIAN WELLS, COLUMBIA VALLEY | 9.5/35 |
| SYRAH CHARLES SMITH BOOM BOOM, COLUMBIA VALLEY | 9.5/35 |

NON-ALCOHOLIC BEVERAGES

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| FRENCH PRESS STYLE COFFEE LOCALLY ROASTED "RELEVANT COFFEE" GROUND TO ORDER, FRENCH PRESS STYLE. | 4 |
| TEA, FRENCH PRESS STYLE LOOSE LEAF TEA FROM LOCAL TEA MAKER, "JASMINE PEARL TEA COMPANY". CHOOSE FROM RUBY NECTAR HIBISCUS BLEND, FEEL BETTER CHAMOMILE BLEND, NILGIRI BLACK AND MOROCCAN MINT GREEN. | 4 |
| TOWNSHEND'S BREW DR. KOMBUCHA. CHOOSE FROM SUPERBERRY, CITRUS HOPS OR SEASONAL OFFERING | 4.5 |

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| SODAS PEPSI, DIET PEPSI, MT DEW, MUG ROOTBEER, DR PEPPER, SIERRA MIST | 3 |
| BOTTLES OF SODA MADE WITH REAL SUGAR, CHOICE OF PEPSI, MT DEW, DR PEPPER | 3 |
| JUICES AND MILK APPLE, ORANGE, CRANBERRY, V8 OR LEMONADE | 3 |
| SAN PELLEGRINO SPARKLING WATER 500ML OR 1L | 3/4 |

18% GRATUITY AND ONE CHECK WILL BE APPLIED TO PARTIES OF 7 OR MORE PEOPLE