



DESSERT MENU

- PEACH COBBLER** 7
LOCAL PEACHES, TILLAMOOK VANILLA ICE CREAM, FRESH MINT,
LAMP POST LAGER CARAMEL
- CINNAMON AND SUGAR PRETZEL BITES** 6
HOUSE MADE PRETZEL BITES COVERED IN CINNAMON AND SUGAR,
TOPPED WITH 60% DARK CHOCOLATE SHAVINGS AND
HOUSE MADE LAMP POST LAGER SALTED CARAMEL SAUCE
- BEER-OWNIES** 7
LAMP POST LAGER BLONDIE TOPPED WITH TILLAMOOK VANILLA
ICE CREAM, LAMP POST LAGER SALTED CARAMEL SAUCE AND
CANDIED PECANS
- VANILLA CARDAMOM CREME BRULEE** 7
MADAGASCAR VANILLA BEAN, TOASTED CARDAMOM,
CARMELIZED PURE CANE SUGAR
- S'MORES** 5
OUR TAKE ON A CLASSIC FAVORITE...
MARSHMALLOWS TOASTED GOLDEN BROWN IN OUR WOOD FIRE
OVEN ON TOP OF A CRISP GHRAM CRACKER TOPPED WITH
POWDERED SUGAR AND FINELY GRATED DARK CHOCOLATE



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LATE NIGHT MENU

LATE NIGHT MENU IS SERVED FROM 9:00-10:00, MONDAY THROUGH THURSDAY

BEER BELLY	SM 20 LG 27
CROWN POINT PORTER BBQ SAUCE, CARLTON FARMS ROASTED PORK BELLY, APPLE WOOD SMOKED BACON, MAMA LIL'S PICKLED PEPPERS, MARINATED APPLES	
EL BLANCO	SM 19 LG 26
WOOD FIRE ROASTED DRAPER VALLEY ORGANIC CHICKEN, FRESH SPINACH, ROASTED GARLIC CREAM SAUCE, PICKLED RED ONION, CRIMINI MUSHROOMS	
THE MEATS	SM 22 LG 29
HOUSE GROUND ITALIAN SAUSAGE, PEPPERONI, SHAVED VIRGINIA COUNTRY HAM, BLACK OLIVES	
POMPEII (V)	SM 19 LG 26
MARINATED ARTICHOKE HEARTS, KALAMATA OLIVES, POMODORACCIO TOMATOES, FETA, FRESH OREGANO, ROASTED RED PEPPER SAUCE	
LESS IS MORE (V)	SM 16 LG 22
MOZZARELLA SLICES, FRESH BASIL, GARLIC OIL, HEIRLOOM TOMATOES	
THE AMAZING AMATO	SM 19 LG 26
SOPPRESSATA SALAMI, BLACK OLIVES, CRIMINI MUSHROOMS, POMODORACCIO TOMATOES	
WICKED GENIUS	SM 21 LG 28
CRISPY FRIED CHICKEN, DICED CELERY, BLEU CHEESE DRESSING, PICKLED RED ONION, HOUSE BUFFALO SAUCE	
CAESAR (V)	7
FRESH ROMAINE, FRESHLY GRATED PARMESAN AND BUTTERED BREAD CRUMBS	
HOUSE SALAD (V)	7
FIELD GREENS MIXED WITH LOCAL VEGGIES CHOICE OF BLEU CHEESE, BALSAMIC VINAIGRETTE, TAHINI YOGURT DRESSING, HERB BUTTERMILK, CREAMY PESTO	
THE PUB BOARD	15
ARTISAN CHEESES, CURED MEATS, HOUSE SAUSAGE, SEASONAL PRESERVES, HOUSE PICKLES, TOASTED BAGUETTE	
TOASTED MOZZARELLA BREAD (V)	7
FRESH OREGANO, SEA SALT AND HOUSE MARINARA	
WOOD FIRE PRETZEL (V)	7
BEER FONDUE, EASTSIDE STOUT WHOLE GRAIN MUSTARD	
CINNAMON AND SUGAR PRETZEL BITES	6
HOUSE MADE PRETZEL BITES COVERED IN CINNAMON AND SUGAR, TOPPED WITH 60% DARK CHOCOLATE SHAVINGS AND HOUSE MADE LAMP POST LAGER SALTED CARAMEL SAUCE	

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