



## SMALL PLATES

<b>ROASTED CARROTS (V)</b>	9
BROWN SUGAR, HAZELNUTS, CHEVRE, SEA SALT	
<b>GRILLED PRAWN SKEWER</b>	11
SMOKED CHIMICHURRI, RADISH, CITRUS SLAW, BAGUETTE	
<b>BUTTERMILK FRIED WINGS</b>	9
CHOICE OF CROWN POINT PORTER BBQ, SPICED HONEY OR HOUSE BUFFALO	
<b>THE PUB BOARD</b>	15
ARTISAN CHEESES, CURED MEATS, HOUSE SAUSAGE, SEASONAL PRESERVES, HOUSE PICKLES, TOASTED BAGUETTE	
<b>TOASTED MOZZARELLA BREAD (V)</b>	7
FRESH OREGANO, SEA SALT AND HOUSE MARINARA	
<b>WOOD FIRE PRETZEL (V)</b>	7
BEER FONDUE, LITTLE BULL STOUT WHOLE GRAIN MUSTARD	
<b>MT TABOR MAC &amp; CHEESE (50Z/120Z) *6/10</b>	
SMOKED PROVOLONE, AGED CHEDDAR, POWELL BUTTE PALE BECHAMEL, GARLIC, BUTTERED BREAD CRUMBS	
*ADD ON: GULF PRAWNS 6, SMOKED HAM 5, GRILLED DRAPER VALLEY ORGANIC CHICKEN 5, PORK BELLY 5, HOUSE SAUSAGE 5, PORTABELLA MUSHROOM 3	

## FROM THE GARDEN

*ADD ON: GULF PRAWNS 6, SMOKED HAM 5, WOOD FIRE CHICKEN 5, HOUSE SAUSAGE 5, CRISPY PORK BELLY 5, PORTABELLA MUSHROOM 3	
<b>CAESAR (V)</b>	7
FRESH ROMAINE, FRESHLY GRATED PARMESAN AND BUTTERED BREAD CRUMBS	
<b>SPINACH</b>	10
BACON, FETA, RED ONION, PINE NUTS, STRAWBERRY BALSAMIC	
<b>HOUSE SALAD (V)</b>	7
FIELD GREENS MIXED WITH LOCAL VEGGIES CHOICE OF BLEU CHEESE, BALSAMIC VINAIGRETTE, TAHINI YOGURT DRESSING, HERB BUTTERMILK, STRAWBERRY BALSAMIC DRESSING, CREAMY PESTO	

(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

## WOOD FIRED PIZZA

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

<b>BEER BELLY</b>	SM 20 LG 27
CARLTON FARMS ROASTED PORK BELLY, APPLE WOOD SMOKED BACON, MAMA LIL'S PICKLED PEPPERS, MARINATED APPLES, CROWN POINT PORTER BBQ SAUCE	
<b>EL BLANCO</b>	SM 19 LG 26
WOOD FIRE ROASTED DRAPER VALLEY ORGANIC CHICKEN, FRESH SPINACH, PICKLED RED ONION, CRIMINI MUSHROOMS, ROASTED GARLIC CREAM SAUCE	
<b>THE MEATS</b>	SM 22 LG 29
HOUSE GROUND ITALIAN SAUSAGE, PEPPERONI, SHAVED SMOKED HAM, BLACK OLIVES, HOUSE TOMATO SAUCE	
<b>POMPEII (V)</b>	SM 19 LG 26
MARINATED ARTICHOKE HEARTS, KALAMATA OLIVES, POMODORACCIO TOMATOES, FETA, FRESH OREGANO, ROASTED RED PEPPER SAUCE	
<b>LESS IS MORE (V)</b>	SM 16 LG 22
MOZZARELLA SLICES, FRESH BASIL, GARLIC OIL, HEIRLOOM TOMATOES, HOUSE TOMATO SAUCE	
<b>THE AMAZING AMATO</b>	SM 19 LG 26
SOPPRESSATA SALAMI, BLACK OLIVES, CRIMINI MUSHROOMS, HEIRLOOM TOMATOES, HOUSE TOMATO SAUCE	
<b>WICKED GENIUS</b>	SM 21 LG 28
CRISPY FRIED CHICKEN, DICED CELERY, BLEU CHEESE DRESSING, PICKLED RED ONION, HOUSE BUFFALO SAUCE	

## GET CREATIVE

CHOOSE FROM TOPPINGS LISTED BELOW

<b>JUST THE CHEESE (V)</b>	14/18
CHOICE OF BBQ, ROASTED GARLIC CREAM, OLIVE OIL, TOMATO, CARROT TOP PESTO, FIRE ROASTED PEPPER SAUCE	
<b>GLUTEN SENSITIVE (10" PIE)</b>	12
TOPPED WITH HOUSE PULLED MOZZARELLA	
<b>PIZZA COMBO (AVAILABLE 'TIL 3:00)</b>	14
8" PERSONAL PIZZA WITH YOUR CHOICE OF CAESAR, HOUSE	

## PIZZA TOPPINGS

**SM PIZZA - ADD 2 / LG PIZZA - ADD 3**  
FRESH SPINACH - HOUSE PICKLED RED ONIONS - HOUSE PICKLED JALAPEÑOS - FRESH BASIL - POMODORACCIO TOMATOES - PINEAPPLE - BLACK OLIVES - BALSAMIC VINEGAR REDUCTION - MAMA LIL'S PICKLED PEPPERS - SWEET PEPPERS-ZUCCHINI - CRIMINI MUSHROOMS

**SM PIZZA - ADD 2.5 / LG PIZZA - ADD 3.5**  
CRUMBLED BLEU CHEESE - MARINATED ARTICHOKE HEARTS - CHEVRE - FETA - KALAMATA OLIVES - MARINATED APPLES - FRESH TOMATOES

**SM PIZZA - ADD 3 / LG PIZZA - ADD 4**  
SMOKED HAM - HOUSE GROUND ITALIAN SAUSAGE - OLLI'S PEPPERONI SALAMI - WOOD FIRE ROASTED DRAPER VALLEY ORGANIC CHICKEN - DAILY'S HONEY CURED BACON - ANCHOVIES - CARLTON FARMS BRAISED PORK BELLY - SOPPRESSATA SALAMI



## SANDWICHES

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

<b>THREE MEATS</b>	14
SOPPRESSATA SALAMI, OLLI'S PEPPERONI, CAPICOLA, SMOKED PROVOLONE, FRESH HEIRLOOM TOMATOES, SHREDDED ROMAINE, PESTO AIOLI, TOASTED CIABATTA	
<b>CUBANO</b>	15
CRISPY PORK BELLY, SHAVED SMOKED HAM PICKLED JALAPENOS, SWISS, DIJON AIOLI, TOASTED BAGUETTE	
<b>VEGGIE (V)</b>	12
GRILLED PORTABELLA, CHEVRE, OLIVE TAPANADE, ROASTED PEPPERS, PESTO AIOLI, SHAVED CARROTS	
<b>BBQ CHICKEN</b>	14
CROWN POINT PORTER BBQ SAUCE, DRAPER VALLEY ORGANIC SHREDDED CHICKEN, PICKLED RED ONION, LITTLE BULL STOUT WHOLE GRAIN MUSTARD, SLAW, SMOKED PROVOLONE	
<b>BUFFALO CHICKEN</b>	14
BREADED CHICKEN TOSSED IN OUR HOUSE BUFFALO SAUCE SLAW, DILL PICKLE CHIPS, BLEU CHEESE CRUMBLES	
<b>BLT</b>	14
THICK CUT DAILY'S BACON, ROMAINE, HEIRLOOM TOMATO, ROASTED GARLIC AIOLI	
<b>HAM AND CHEESE</b>	10
SMOKED HAM, MELTED SWISS AND AGED CHEDDAR	
<b>1/2 SANDWICH COMBO (AVAILABLE 'TIL 3:00)</b>	13.5
CHOICE ANY OF OUR SANDWICHES, SERVED WITH FRIES AND CHOICE OF DAILY SOUP, CAESAR, OR HOUSE SALAD	

## \*LARGE PIZZA AND GROWLER COMBO\*

ORDER ANY OF OUR LARGE PIZZAS AND GRAB A GROWLER FILL OF ANY MT TABOR BREW FOR ONLY 10.  
NEED A GROWLER? ONLY 16.  
VALID FOR TOGO ORDERS ONLY

BE SURE TO ASK ABOUT OUR

SEASONAL OPTIONS AND SPECIALS

HERE AT MT TABOR BREWING, WE FEEL IT IS IMPORTANT TO SERVE YOU ONLY THE FRESHEST INGREDIENTS, LOCALLY SOURCED WHEN AVAILABLE. SOME OF OUR MENU ITEMS ARE BASED ON THE AVAILABILITY OF THE SEASON. PLEASE INQUIRE ABOUT NEW PIZZAS, SALADS AND SANDWICHES WE HAVE CREATED FOR THIS PARTICULAR TIME OF YEAR.

# CATERING MENU

PLEASE BOOK ALL PRIVATE EVENTS THROUGH [CATERING@MTTABORBREWING.COM](mailto:CATERING@MTTABORBREWING.COM). A \$150.00 NON-REFUNDABLE DEPOSIT IS REQUIRED AT THE TIME OF BOOKING YOUR EVENT TO GUARANTEE YOUR RESERVATION. PARTY SIZE IS LIMITED TO 30 GUESTS WITH AN ADDITIONAL 20 GUESTS SEATED OUTSIDE ON OUR COVERED AND HEATED BALCONY. ALL CATERING ITEMS LISTED BELOW ARE AVAILABLE FOR TAKE OUT WITH MINIMUM 72 HOURS NOTICE.

<b>CHARCUTERIE TRAY</b> - SERVES 20	80
A SELECTION OF ARTISAN CHEESES, CURED MEATS, SEASONAL PRESERVES, HOUSE PICKLES AND TOASTED BAGUETTES	
<b>FRESH VEGETABLE TRAY</b> - SERVES 20	35
AN ASSORTMENT OF FRESH LOCALLY SOURCED VEGETABLES, SERVED WITH OUR HOUSE MADE HERB BUTTERMILK DRESSING	
<b>PIZZA PINWHEELS</b> - SERVES 20	40
HAND HELD PIZZA PASTRIES, CHOOSE FROM OUR THREE MEATS WITH SALAMI, PEPPERONI, HOUSE SAUSAGE AND MOZZARELLA, OUR VEGETARIAN WITH PESTO, SEASONAL VEGETABLES AND MOZZARELLA, OR OUR QUATTRO FROMAGE WITH AGED CHEDDAR, MOZZARELLA, SMOKED PROVOLONE AND SWISS	
<b>PRETZEL BITES</b> - SERVES 10	20
BITE SIZED PRETZELS COMBINED WITH YOUR CHOICE OF JALAPENO AND AGED CHEDDAR, GARLIC HERB, OR PLAIN, SERVED WITH BEER FONDUE AND LITTLE BULL STOUT WHOLE GRAIN MUSTARD	
<b>PRETZEL STICKS</b> - SERVES 20	40
SOFT PRETZEL DOUGH STICKS SERVED WITH YOUR CHOICE OF PIZZA DIP WITH SAUSAGE, PEPPERONI, PIZZA SAUCE AND MOZZARELLA CHEESE, JALAPENO AND ARTICHOKE DIP WITH MARINATED ARTICHOKE HEARTS, PARMESAN AND HOUSE PICKLED JALAPENOS, OR QUATTRO FROMAGE WITH AGED CHEDDAR, MOZZARELLA, SMOKED PROVOLONE AND SWISS	
<b>HOT WINGS</b> - ONE DOZEN	15
BATTERED CHICKEN WINGS, TOSSED IN BUFFALO, SPICY HONEY OR CROWN POINT PORTER BBQ SAUCE	
<b>CAESAR SALAD</b> - SERVES 10	40
TRADITIONAL CAESAR DRESSING WITH FRESH ROMAINE, SHREDDED PARMESAN CHEESE AND BREAD CRUMBS	
<b>HOUSE SALAD</b> - SERVES 10	40
FIELD GREENS MIXED WITH LOCALLY SOURCED VEGETABLES WITH YOUR CHOICE OF BLEU CHEESE, HERB BUTTERMILK, BALSAMIC VINAIGRETTE OR OUR SEASONAL DRESSING SELECTIONS	
<b>SEASONAL SALAD</b> - SERVES 10	60
CHOOSE FROM OUR TWO SEASONAL SALAD SELECTIONS	
<b>RATATOUILLE</b> - SERVES 20	40
ROASTED EGGPLANT, ZUCCHINI, SUMMER SQUASH, HEIRLOOM TOMATOES, FRESH BASIL, BALSAMIC REDUCTION AND ROASTED SWEET PEPPERS	
<b>SANDWICH PLATTER</b> - SERVES 20	110
CHOOSE FROM THE CUBANO, VEGGIE, THREE MEATS, BBQ CHICKEN OR BUFFALO CHICKEN SANDWICHES	
<b>PIZZA</b> - EACH PIZZA SERVES 4	MENU PRICE
CHOOSE FROM ANY OF OUR SPECIALTY PIZZAS OR CREATE YOUR OWN PIZZAS	
<b>MACARONI AND CHEESE</b> - SERVES 20	60
SMOKED PROVOLONE, AGED CHEDDAR, POWELL BUTTE PALE ALE BÉCHAMEL, GARLIC AND BUTTERED BREAD CRUMBS	

ADD: SMOKED HAM 32, WOOD FIRED CHICKEN 32, PORK BELLY 32, HOUSE SAUSAGE 32, OR PORTABELLA MUSHROOM 25

# MT TABOR FLAGSHIP BREWS

64OZ GROWLER 12 WITH BOTTLE 20  
32OZ GROWLER 8 WITH BOTTLE 16

\*KEGS AVAILABLE TOGO WITH MINIMUM 72 HOURS NOTICE. \$100 REFUNDABLE KEG DEPOSIT REQUIRED AT TIME OF PAYMENT

<b>LAMP POST LAGER</b>	ABV 4.2/IBU 18
LIGHT, CRISP AND FULL OF MALT FLAVOR. SLIGHT TROPICAL CITRUS AROMA. CLEAN AND REFRESHING.	
<b>ASH STREET AMBER ALE</b>	ABV 5.3/IBU 27
MALTY SWEET WITH NOTES OF CARAMEL. SPICY HOP AROMA WITH A CLEAN AND DRY FINISH.	
<b>POWELL BUTTE PALE ALE</b>	ABV 5.1/IBU 30
BIG TROPICAL CITRUS AROMA SLIGHT SWEETNESS FROM CARAMEL MALT WITH A HOP FORWARD NW HOP FINISH.	
<b>BRIDGE LIFTER IPA</b>	ABV 6.8/IBU 86
HUGE HOP AROMA WITH A NICE BITTER BITE, LIGHT MALT UNDERTONES	
<b>RESERVOIR 6 IRA</b>	ABV 6.0/IBU 60
BIG SPICY CITRUS AROMA AND FLAVOR BACKED UP WITH SWEETNESS FROM CARAMEL MALT. HOP FORWARD NW HOP FINISH.	
<b>ASYLUM AVENUE IPA</b>	ABV 6.3/IBU 64
HUGE TROPICAL CITRUS AROMA, SUBTLE MALT FLAVOR. CRISP AND CLEAN WITH A BIG NW HOP NOSE.	
<b>CROWN POINT PORTER</b>	ABV 6.0/IBU 30
CHOCOLATE WITH SUBTLE HINTS OF COFFEE DOMINATE THE AROMA. PINEY CITRUS, EARTHINESS AND SPICE. DARK MALT FINISH.	
<b>LITTLE BULL AMERICAN STOUT</b>	ABV 6.0/IBU 34
ROAST, CHOCOLATE AND COFFEE AROMAS. SPICE AND CITRUS HOPS. DARK ROAST AND SPICY MALT FINISH.	
<b>GROCERY IPA</b>	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.	
<b>LORO NEGRO</b>	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!	
<b>SEASONAL SOUR</b>	ABV 5.0/IBU 10
OUR HEAD BREWER IS ALWAYS COMING UP WITH SOMETHING NEW WHILE THE FRUIT IS FRESH!	
<b>ROTATING HANDLES AND CIDERS</b>	
ASK FOR A LIST OF OUR CIDERS AND BEER YOU CAN'T GET ANYWHERE ELSE BUT HERE!	



## MT TABOR BREWING - THE PUB

EST. 2017  
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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 "JOB" 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!