

ELYSIAN

BREWING

SHAREABLES

PICKLED PLATE - \$12 (V)
assorted house pickled vegetables, jam, sourdough

ELYSIAN PRETZELS - \$10 (V)
pub style grain mustard & beer cheese

WARM GOAT CHEESE - \$14 (V)
tomato jam, toasted sourdough

SAUSAGE PLATE - \$16
2 house made sausages, sauerkraut, pub mustard, rye

CHICKEN WINGS - \$15
choice of buffalo, emerald city hot, spicy chili oil, or BBQ,
carrots & celery, choice of ranch or blue cheese

FRIED BRUSSEL SPROUTS - \$10 (V)
caesar dressing, parmesan, sourdough crumbles

POPCORN CHICKEN - \$12
cajun breaded, house made emerald city hot sauce

FRIES - \$8
house sauce

SOUPS, SALADS, SIDES

SOUP OF THE DAY - \$9
ask your server for today's selection

CLAM CHOWDER - \$10
friday only

HOUSE SALAD - SM \$7 / LG \$10 (VN, GF)
mixed greens, dried cranberries, shaved fennel,
toasted hazelnuts, crumbled goat cheese,
cranberry dressing

ELYSIAN CAESAR - SM \$8 / LG \$12 (V)
romaine hearts, pickled onion, sourdough croutons,
shaved parmesan

WARM POTATO SALAD - \$7 (V)
whole grain mustard

SIDE OF VEGGIES - \$8 (V)
ask your server for rotating selection

ADD-ONS

BACON \$4 - FRIED EGG \$2 - AVOCADO \$3 - SALMON \$10
CHICKEN BREAST \$8 - FRIED CHICKEN THIGH \$6
VEGAN CHEESE \$3

HANDHELDS

AUTUMN GRILLED CHEESE - \$14 (V)
sourdough, swiss, parmesan, tomato jam, crispy shaved
brussel sprouts

PUB BURGER - \$17
St. Helens ½ lb beef patty, beer cheese, sauerkraut,
pub mustard, on Grand Central potato bun

CAP HILL BURGER* - \$15
St. Helens ½ lb beef patty, american cheese, lettuce,
tomato, house sauce, on Grand Central potato Bun

EMERALD HOT CHICKEN SANDWICH - \$16
cajun breaded thigh, housemade emerald city hot
sauce, lettuce, house pickles, chipotle mayo, potato bun

QUINOA VEGGIE BURGER - \$15 (V)
mushroom white bean quinoa patty, spinach, tomato,
house sauce on a potato bun

SIDE CHOICES
fries, mixed greens salad
caesar, soup (+\$2)
sub gluten free bun (+\$2) (VN)

ENTREES

CHICKEN SCHNITZEL - \$18
fennel caper cream, warm potato salad

MAC & CHEESE - whole/half \$16/\$8
cheddar-parmesan cream sauce, toasted panko
add fried chicken thigh \$6 - add bacon \$4

BRAISED BEEF CHEEK RISOTTO - \$22
oyster mushroom, fennel, port reduction,
bone marrow drizzle

FISH AND CHIPS - \$18
ling cod, panko breading, Space Dust infused tartar,
fries

CHICKEN TENDERS - \$14
3 breaded strips, BBQ, fries

V: VEGETARIAN — VN: VEGAN — GF: GLUTEN FREE

* THE CONSUMPTION OF RAW OR UNDER-COOKED POTENTIALLY
HAZARDOUS FOODS
MAY RESULT IN FOOD-BOURNE ILLNESS

**20% GRATUITY FOR PARTIES OF 8 OR MORE
PARTIES OF 10+ ALL ONE CHECK**

GENERAL MANAGER: ALI SCOTT **HEAD CHEF:** JASON SUTTMILLER
BAR MANAGER: RED MCCULLEY

