



farm to pub

The Pub prides itself on bringing you the freshest local ingredients from the Pacific Northwest. Our chefs use scratch cooking techniques that include homemade sausage and cured meats. Our in-house smoker is used for pulled pork and smoked salmon. Our menu uses scratch recipes that source a number of culinary backgrounds and consider vegetarian, vegan and gluten free options. We hope this provides you with a dining experience beyond the typical pub fare.

Our local, seasonal purveyors include:

Wilder Land & Sea | Stargazer Farms | Prairie Creek Farms | Bee Local Honey
Jacobsen Salt Co | OTA Tofu | Portland Creamery | Iliamna Fish Company
Draper Valley Chicken | Mary's Chicken | Cattail Creek Lamb | Lava Lake Lamb
Double R Ranch | St. Helens Beef | Country Natural | Field Roast Chao Cheese
Painted Hills Ham | Coleman Chicken | Mama Lil's Peppers
Seoul Kimchi | DiNapoli Organic Tomatoes | Portland French Bakery

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Our Pub strives to offer a casual destination for all occasions. Families and large parties are welcome. We are proud to provide a dedicated event team to handle your private, special occasion needs. Our Heritage Room is a wonderful place for both casual and elegant events with its mixture of historic charm and modern amenities. The room can accommodate 25-110 guests depending on the style of your event and comes complete with all your event essentials. Our Old Knucklehead Room is located on the first floor next to our main bar allowing privacy amidst the bustle of our busy pub. This room can accommodate 14-24 guests and is great for meetings, intimate dinners, birthday parties and showers.

Please inquire for more information.

our beers

VISIT OUR BAR
for A SAMPLE!

HALF PINTS	\$4
13 OZ. SELECT PINTS	\$6
20 OZ. PINTS	\$6
PITCHERS	\$16

enjoy!

A TASTER TRAY OF OUR CLASSIC BEERS — \$9 —

A TASTER TRAY OF OUR SEASONAL BEERS — \$10 —

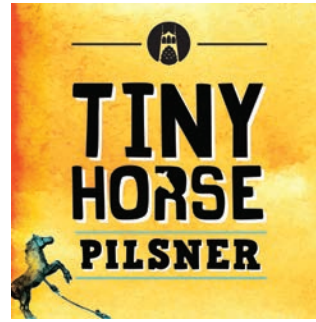
lighter



CREAM ALE

Our Cream Ale starts with a malt base, followed by malted wheat and flaked oats for a rich creamy backbone. We then lightly bitter it with Nugget and Meridan hops, finishing it with Mosaics for a note of tropical fruit.

ALCOHOL 4.8%
ORIGINAL GRAVITY 12.1
IBUS 18



TINY HORSE

Tiny Horse Pilsner is our own spin on the classic Pilsner style and brewed with locally-sourced Pilsen malt and Willamette Valley hops.

ALCOHOL 5.6%
ORIGINAL GRAVITY 12.5
IBUs 30

hoppy



IPA

BridgePort IPA set the standard for American-Style IPAs back in 1995. We blend 5 varieties of hops grown in Oregon's Willamette Valley to create the citrus and floral aroma that this beer is famous for.

ALCOHOL 5.5%
ORIGINAL GRAVITY 13.5
IBUs 50



MULTI BALL

This hoppy brew starts with a specialty malt base for some subtle caramel notes and rich amber color. Then we go full tilt with 7 types of delicious NW hops, including a ton of Cascade dry hops for a floral and citrus aroma.

ALCOHOL 8.2%
ORIGINAL GRAVITY 18.7
IBUs 65



HAZY IPA

All about high hops and low bitterness achieved by skipping kettle hops—something we've never done before! Pale and White Wheat malt create a smooth, slightly hazy backbone accentuated by Mosaic, Centennial, and Liberty hops added post boil with a dry hop finish.

ALCOHOL 6.9%
ORIGINAL GRAVITY 15.3
IBUs 42



TRIPLE HOP SERIES

Ask your server about our Triple Hop Series Selections.

robust



KINGPIN

Kingpin showcases the spicy tone of the Liberty hop variety grown in Oregon's Willamette Valley. We add the hops at three stages during brewing for an offer you can't refuse.

ALCOHOL 7.5%
ORIGINAL GRAVITY 17.0
IBUs 65



OLD KNUCKLEHEAD

Old Knucklehead is a deeply complex barley wine style ale aged in oak. This ruby-colored brew kicks off with robust malt sweetness, finishing with notes of vanilla, toffee and rich cherry.

ALCOHOL 9.2%
ORIGINAL GRAVITY 22.2
IBUs 69

malty



PORTER

Our Porter, only sold on draught, is a rich and dark malty treat that evokes coffee and chocolate flavors with pleasant accents from mid-range hopping.

ALCOHOL 5.5%
ORIGINAL GRAVITY 13.5
IBUs 30

*growler & crowler
fills*

\$3.00 OFF ON WEDNESDAYS

keg sales

OPEN TUESDAY-SATURDAY NOON-7PM

@ 1318 NW NORTHRUP

503.241.2515 / bridgeportbrew.com

NATURALLY-CONDITIONED ALES

Our naturally conditioned ales are gently matured in the "firkin" casks from which they are served. They represent traditional British ales that are still alive and continue fermenting in the cask (hence, cask conditioned). After undergoing a secondary fermentation during two weeks of cellar aging, these unfiltered ales are full flavored and smooth, with only natural carbonation. Served at cellar temperature. Try our draught ales if you prefer more sparkle in your ale.

ales to go

6-PACKS (cans or bottles).....	<i>\$8 + deposit</i>	64oz HYDRO FLASK FILLED	<i>\$59</i>
12-PACKS	<i>\$16 + deposit</i>	64oz GROWLER FILL	<i>\$13</i>
CASE (cans or bottles).....	<i>\$32 + deposit</i>	64oz PREMIUM GROWLER FILL	<i>\$21</i>
32oz CROWLER CAN FILLED	<i>\$10-\$13</i>	1/4 BBL	<i>\$75 + deposit</i>
64oz GLASS GROWLER FILLED	<i>\$29</i>	1/2 BBL	<i>\$140 + deposit</i>
32oz HYDRO FLASK FILLED	<i>\$49</i>		

all day menu

STARTERS

- V GF WARM SPINACH-ARTICHOKE DIP** \$9.5
Served in a large hot skillet, topped with pico de gallo and tortilla chips
- V BAVARIAN -STYLE PRETZEL** \$9.75
One over-sized pretzel served with BridgePort's Kingpin-honey mustard, porter & cheddar spread, and Tiny Horse jalapeño cheese sauce
- V MEDITERRANEAN PLATE** \$10.5
Roasted garlic hummus, house-marinated olives, crispy spiced chickpeas, beet-pickled egg, feta cheese, veggies & pita chips

KOREAN FRIED CHICKEN BITES \$10
Korean fried chicken tossed in Spicy K sauce and served with house-pickled cucumbers, kimchi and spicy aioli

IPA BBQ CHICKEN & GREEN CHILI QUESADILLA \$9
Melted monterey jack & smoked cheddar cheese, roasted green chilis & red onion served with cilantro sour cream, pico de gallo & tomatillo-avocado sauce

Add house guacamole \$1.5

BRIDGEPORT'S WINGS \$11.5
One pound of Mary's All Natural Chicken wings rubbed with house spice blend, fried & tossed with house buffalo sauce, BridgePort IPA BBQ or spicy Korean BBQ. Served with celery & blue cheese dressing.

SOUPS & SALADS

Add house-smoked or blackened salmon to any salad for \$5

Add chicken breast to any salad for \$5

VG VEGETABLE & QUINOA SOUP \$4.75
Carrots, zucchini, peppers, corn, black beans, kale & tomatoes in a savory vegetable broth garnished with crispy tortilla strips

NEW ENGLAND STYLE

CLAM CHOWDER Cup \$5.25 | Bowl \$8.5
Bacon, potatoes, cream & chives served with oyster crackers

V GF SIMPLE MIXED GREENS Small \$4.5 | Dinner \$7
Fresh local mixed greens with shredded organic carrots & cucumber with choice of dressing: house-made balsamic vinaigrette, buttermilk ranch, blue cheese, or sesame ginger vinaigrette

CAESAR SALAD \$7.5
Crisp hearts of full-leaf romaine, grated parmesan, garlic croutons & house made Caesar dressing

V GF BREWPUB SALAD \$8
Simple mixed greens, toasted hazelnuts, apple, goat cheese & cider hazelnut vinaigrette

V HARVEST SALAD \$11.5
Baby kale, shredded brussel sprouts, roasted squash, dried cranberries, pumpkin seeds, carrots, quinoa, smoked cheddar cheese & maple-mustard dressing

HOUSE-SMOKED WILD

SOCKEYE SALMON SALAD \$12.75
Baby spinach, local toasted hazel nuts, dried local cherries, pickled red onions & balsamic vinaigrette

GF CHOPPED THAI CHICKEN SALAD \$13
Chopped romaine, napa cabbage, peppers, carrots, cilantro & green onions tossed with sesame ginger dressing. Topped with chopped peanuts & spicy peanut sauce.

VG Substitute Crispy OTA Tofu \$10.5

V WARM WILD MUSHROOM SALAD \$10.75
Arugula, spinach, asiago cheese, croutons & Portland Creamery Goat Cheese dressing

Add peppered bacon \$1.5

V VEGETARIAN

GF GLUTEN FREE

VG VEGAN

— ALL DAIRY PRODUCTS ARE PASTEURIZED —

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

An 18% gratuity is included for parties of 8 or larger. Credit cards left overnight will have an 18% gratuity added to them.

SANDWICHES & BURGERS

Substitute a side of sweet potato fries on any sandwich for \$1.5

Substitute Field Roast Chao Cheese (vegan cheese) for \$1 or add it for \$1.5

SPICY SAMBAL, HONEY & LEMONGRASS CHICKEN BANH MI SANDWICH\$13

Sweet chili mayo, cucumber, cilantro & pickled carrots on a toasted amoroso roll with fries.

V Substitute Crispy OTA Tofu

SHRIMP “BEER” BOY SANDWICH.....\$15

Blackened shrimp with Tiny Horse Pilsner, peppered bacon, shredded lettuce, sliced tomato & spicy Creole style tartar sauce on a toasted hoagie roll with fries

HOUSE-SMOKED PULLED PORK SANDWICH \$12.5

Topped with coleslaw & served on a toasted potato bun with sweet potato fries.
Choice of BBQ sauce: smoky-sweet BridgePort IPA, fire-smoked pineapple habanero & spicy porter molasses

BRIDGEPORT BRICK BURGER*\$14

8 oz. all natural patty, arugula, caramelized onion, bacon & porter jam, jalepeño beer cheese, tomato & Mama Lil’s pepper aioli served on a toasted Ciabatta bun with fries

THE BRIDGEPORT BURGER*\$13

Oregon Country Natural Beef patty, house secret sauce, shredded lettuce, minced onion, pickles, melted Tillamook cheddar cheese topped with crispy onions on a toasted potato bun with fries

Sub house-made veggie patty or grilled chicken breast

Add applewood smoked bacon\$1.5

Gluten free bun\$1.5

Tomatoes available upon request

HOUSE-MADE BRATWURST BURGER\$12

House-smoked bratwurst burger topped with “beerkraut,” melted Swiss cheese & Russian dressing with fries on a pretzel bun

Add cheesy spaetzle \$1

WILD SALMON BURGER.....\$14

House-made salmon patty, tarragon caper aioli, sliced tomato, onions & lettuce on a toasted potato bun with fries

SUGGESTED PAIRING: CREAM ALE

VG **THE WALLACE BURGER — House-made Vegan “Cheeseburger”**\$13

Patty made with smoked tofu, brown rice, onions, spices & oats topped with locally made Field Roast Chao Cheese, shredded lettuce, marinated red cabbage & 1000 Island dressing on a toasted vegan wheat bun served with a miso vinaigrette side salad.

Go Wallace Style: add spicy roasted hatch green chilies50¢

PUB FAVORITES

THE PUB STANDARD—SHEPHERD’S PIE \$13.25

BridgePort Porter-ground beef & local lamb, root veggies, peas & potato crust **SUGGESTED PAIRING: MULTI-BALL IPA**

BRIDGEPORT’S EXCLUSIVE ALE BRAT PLATE.....\$13

Two ale-infused brats with cheesy spaetzle, bacon braised cabbage, caramelized onions, chives & BridgePort Kingpin beer mustard

V **BREW HOUSE MACARONI & CHEESE**\$12

Smoked cheddar, mozzarella, Bridgeport Kingpin Ale, parsley & kettle chip crumbs

Add bacon, sausage or broccoli \$2

GF **MUSSELS & FRIES***\$15

A pound of mussels steamed in white wine and toasted almond lemon butter, topped with fries & garlic aioli

SUGGESTED PAIRING: TINY HORSE PILSNER

GF **JORDAN’S PORK CHILI VERDE**\$11.50

Pork shoulder braised with tomatillo, onions & poblano peppers served with crispy tortilla strips, sour cream & warm flour tortilla (contains gluten)

VG GF **VEGAN BOWL**.....\$12

Organic quinoa, black beans, grilled OTA tofu, kale, sweet potato, edamame, red peppers & green onions topped with sesame carrot salad & spicy cashew sauce

Add chicken breast.....\$4.5

Add avocado\$1.25

CHICKEN POT PIE.....\$13

Chicken, BridgePort IPA, peas, carrots, onions, mushrooms, ham, potatoes with puff pastry crust & melted hop butter

BRIDGEPORT IPA FISH ‘n CHIPS.....\$16

Large filet of haddock lightly breaded in panko, IPA beer & spices with our house-made “chips,” tartar sauce, lemon & coleslaw

Wednesdays only

PIZZA

Our 12” hand-tossed pie serves 1 – 2 people

Gluten free cauliflower-parmesan crust add \$2.5

Substitute Field Roast vegan cheese for \$1 or add it for \$1.5

V **THE BURNSIDE**.....\$14

Wild Oregon mushrooms, smoked onions, rosemary, parmesan, fontina & roasted garlic olive oil

THE STEEL.....\$15

House-made Italian sausage, pepperoni, mushrooms, black olives, sliced red onion, green peppers, mozzarella & organic red sauce

V **THE HAWTHORNE**.....\$14

Artichoke hearts, red onion, spinach, feta, parmesan, sun-dried tomatoes & roasted garlic olive oil

V **THE ST. JOHNS**\$14

Fresh tomato, roasted garlic olive oil, basil, parmesan & fresh mozzarella

THE SELLWOOD.....\$14

House-smoked chicken, house-cured smoked bacon, BridgePort IPA BBQ sauce, red onion, smoked mozzarella & topped with green onions

Add fresh tomatoes..... \$1

THE MARQUAM.....\$14

House-made Italian sausage, mushroom, arugula, spicy Mama Lil’s peppers, organic red sauce, mozzarella, fontina & parmesan

cocktails

BEER INFUSED COCKTAILS

- BP SWEET TEA** \$9
44 North Nectarine Vodka, Amaro, Tiny Horse Pilsner, fresh lemon juice
- BARREL AGED WHITE OR BLACK RUSSIAN** \$9
R Barrel aged in-house with Portland Vodka, Vivacity Turkish coffee liquor, topped with or without cream
- WINTER SHANDY** \$9
Kingpin Double Red Ale, ginger beer, Indio Curacao, fresh lemon juice
- CASCADE SOUR** \$9
Aria Gin, Original IPA, Cascadia Liqueur, house ginger syrup, fresh lemon juice

CLASSICS

- OLD FASHIONED** \$9
Barlow Trail Rye, Scrappy's Aromatic & Orange bitters, Demerara Syrup
- MOSCOW MULE** \$9
D. L. Franklin vodka, ginger beer, lime
- GIN AND TONIC** \$9
Union gin, Bradley's Kina Tonic, lime
- YULETIDE DAIQUIRI** \$9
Doryman's rum, Allspice Dram, fresh lime juice

wine

BUBBLES

- CODORNIU CAVA**, ESP 187ml Split \$8
- INNOCENT BYSTANDER, PINK MOSCATO**, AUS \$28
- ROEDERER ESTATE BUBBLES**, NV \$42
- LOUIS ROEDERER BRUT PREMIERE**, Reims FRA \$60

WHITE

- FEATURE WHITE** \$7 / \$25
- NXNW CHARDONNAY**,
Horse Heaven Hills WA, '15/'16 \$8.5
- INNOCENT BYSTANDER PINOT GRIS**, Victoria AUS '16 \$8 / \$29
- ELK COVE RIESLING**, Willamette Valley OR '17 \$9 / \$33
- LA VIEILLE FERME ROSE**, FRA '17 \$7.5 / \$26
- DOG POINT SAUVIGNON BLANC**,
Marlborough NZ '16/'17 \$40
- WILLAMETTE VALLEY VINEYARD
PINOT GRIS**, OR '16 \$28
- ELK COVE PINOT GRIS**, Willamette Valley OR '17 \$32
- TRISAETUM ESTATE RIESLING**,
Wichmann Dundee OR '16 \$34
- POET'S LEAP RIESLING**, Columbia Valley WA '16 \$38
- KISTLER CHARDONNAY**, "AVA Selection" CA '15/'16 \$72

RED

- FEATURE RED** \$7 / \$25
- TRISAETUM PINOT NOIR**,
Willamette Valley OR '16 \$11 / \$42
- TERRA BLANCA SYRAH**, Red Mountain, WA '14/'15 \$8.5
- THE SHOW CABERNET SAUVIGNON**, CA '15/'16 \$9 / \$34
- ELK COVE PINOT NOIR**, Willamette Valley OR '17 \$45
- ST. INNOCENT PINOT NOIR "TEMPERANCE HILL"**,
Eola-Amity OR '15 \$48
- CHAPTER 24 "THE FLOOD" PINOT NOIR**,
Willamette Valley OR '15 \$65
- DOMAINE SERENE PINOT NOIR**,
"Evenstad Vineyard" OR '15 \$80
- BROWN ESTATE ZINFANDEL**, Napa Valley CA '15 \$54
- STORYBOOK MOUNTAIN ZINFANDEL**,
"Mayacamas Range" CA '15 \$57
- TURLEY ZINFANDEL** "Single Vineyard Series" CA '16 \$60
- D'ARENBERG GRENACHE**,
"Custodian" McLaren vale AUS '14 \$35
- D'ARENBERG SHIRAZ** "Footbolt" McLaren vale AUS '14 \$35
- JOHN DUVAL SHIRAZ** "Plexus" Barossa Valley AUS '14 \$52
- TIKAL MALBEC** "Patriota" Mendoza ARG '15 \$33

happy hour

MONDAY-FRIDAY 4-6PM

\$4 pints

\$2 OFF pitchers

\$2 OFF house cocktails

\$6 FEATURE white & red wine

\$4

- V** **MARINATED OLIVES & HOUSE-SMOKED ALMONDS** — served with bread
- V** **TOFU SKEWERS** — with Korean BBQ sauce & scallions
- V** **SIMPLE MIXED GREENS** — choice of dressing
- V** **CHEESY HOUSE BREADSTICKS** — asiago & mozzarella cheese, served with warm organic red sauce
- V** **HOUSE-MADE ROASTED GARLIC HUMMUS** — with olives, feta & pita chips

\$6

- BRIDGEPORT CONEY DOG** — house Coney sauce, mustard, minced onions & crispy onions
- V** **LONG BALL ALE BALLPARK NACHOS** — warm tortilla chips, smothered in roasted jalapeño beer cheese sauce, topped with cilantro sour cream, green onions, pickled jalapeños & topped with pico de gallo
 - Add chorizo or house smoked chicken**..... \$2
 - Add house guacamole**..... \$1.5
- PULLED PORK SWEET POTATO WAFFLE FRIES** — house-smoked pork, white cheese curds, spicy molasses BBQ & pico de gallo
- V** **DAMN GOOD THREE CHEESE PIZZA** — 12-inch pizza with organic red sauce
- ASIAN STYLE STICKY RIBS** — porter marinated pork ribs, house-pickled cucumbers & Korean BBQ sauce
- QUESO FUNDIDO** — spicy house-made chorizo, melted cheese & beer dip topped with pico de gallo served with tortilla chips
- BACON & JALAPENO PIZZA PINWHEELS** — served with buttermilk ranch

\$8

- SPICY SHRIMP & TINY HORSE PILSNER CEVICHE** — tomato, avocado, cucumber, onion, lime & cilantro served with chipotle cocktail sauce & tortilla chips
- HOUSE-SMOKED PULLED PORK SANDWICH** — topped with coleslaw & served with sweet potato fries
- BRIDGEPORT STROMBOLI** — sausage, pepperoni, cheese, peppers & onions with organic red sauce
- THE BRIDGEPORT CHEESEBURGER**** — Oregon Country Natural Beef patty, house secret sauce, shredded lettuce, minced onion, pickles, melted Tillamook cheddar cheese topped with crispy onions on a toasted potato bun with fries
- PEPPERONI OR SAUSAGE PIZZA** — 12-inch pizza with organic red sauce

V VEGETARIAN

GF GLUTEN FREE

VG VEGAN

— ALL DAIRY PRODUCTS ARE PASTEURIZED —

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Please observe the \$3.00 drink minimum when ordering | Happy Hour food items are not available to go

after dinner

DESSERTS

THREE-BERRY CAKE.....\$7

Served with homemade lemon curd and whipped cream

COOKIE PIE.....\$7

Chocolate chip cookie, baked to order on a cast iron skillet,
served with vanilla ice cream

FRIED APPLE PIE.....\$7

House-made fried apple pie topped with Tillamook vanilla ice cream &
caramel sauce

COOKIE DOUGH ICE CREAM.....\$4

2 scoops of cookie dough ice cream

TILLAMOOK VANILLA ICE CREAM.....\$4

2 scoops of vanilla ice cream

