



BREAKFAST

MONTE CRISTO beer and vanilla batter, smoked ham, gruyere cheese, vanilla strawberry ipa jam, powder sugar, rustic pullman bread	14
ROASTED BEEF HASH roasted and ground beef, breakfast tots, beer cheese, two fried eggs, toast	13*
BISCUTS & GRAVY sausage gravy, house-made buttermilk biscuit, breakfast tots	sm 8 / lg 11
BANANAS FOSTER FRENCH TOAST dayglow batter, pullman bread, banana, brown sugar, butter, rum, walnuts	sm 9 / lg 12
BREWER'S BREAKFAST two fried eggs, breakfast tots, boar bratwurst, beer stone ground mustard, toast	14*
OVERNIGHT BREWER'S OATS beer-soaked steel cut oats, cherries, almond milk, nutella, ground flaxseed, vanilla yogurt, mixed berries	8
MUSHROOM AND SPINACH SCRAMBLE mushrooms, baby spinach, goat cheese, breakfast tots, toast	13

SMALL PLATES

STEAMED MANILA CLAMS pepper bacon, shaved fennel, herb butter, mens room red, scallions, grilled baguette	15
ROASTED BRUSSEL SPROUTS roasted brussel sprouts, shallots, preserved lemon, piquillo peppers, goat cheese cream, mixed herbs	12
BEET AND FENNEL SALAD citrus scented braised beets, arugula, fennel, goat cheese, candied pistachios, carob grape vinaigrette	11
JALAPENO KALE CAESAR romaine lettuce, lacinato kale, pretzel croutons, ancho chili pepitas, ranchero cheese, lemon add: <i>grilled shrimp 6</i> <i>grilled chicken breast 6</i> <i>grilled sockeye 7.5*</i>	7* / 12*
BROCCOLI BEER CHEESE SOUP broccolini, spinach, fontina cheese, esb, leeks, pretzel croutons, mixed herbs	5 cup / 8 bowl

SANDWICHES & ENTRÉES

POTATO, BROCCOLINI AND GOAT CHEESE FLATBREAD yukon gold potatoes, spinach, broccolini, goat cheese cream, mixed herbs	16
GRIDDLE CHEESE BURGER double patty natural beef, lto, white american cheese, sliced dill pickles, house aioli add: <i>peppered bacon 2</i> <i>mushrooms 2</i> <i>jalapeno 1</i> <i>fried egg 2*</i>	14*
CHIPOTLE FRIED CHICKEN buttermilk and chipotle marinated chicken breast, pepper jack cheese, lto, sliced pickle, chipotle ranch	14
ELYSIAN BAR REUBEN beer braised corned beef, cornichon aioli, gruyere cheese, coleslaw, rye bread	14
GRILLED CHEESE AND TOMATO white american, mozzarella, gruyere, sliced tomatoes, frisée, como bread, cornichon pickle, tomato cream soup	13
NEW YORK STEAK grilled natural new york strip, mashed potatoes, sautéed baby spinach, caramelized onion and mushrooms, blue cheese cream	8oz 26* / 12oz 36*
BUTTERNUT SQUASH RAVIOLI house made ravioli, blue cheese cream, candied pumpkin seeds, amaretti crumbs	13 / 18
MUSSELS & FRITES saffron cream, house cut frites, green onion	15
HALIBUT AND CHIPS beer batter, house slaw, cornichon house aioli	18
BOUILLABAISSE STEW prawns, shellfish, fin fish, fennel, saffron, fish and shrimp broth, saffron risotto and grilled baguette	19

SAUSAGE PATTY	3	BISCUIT	3.5	CREAMY POLENTA	6
BACON	3	TOAST	3	GRILLED BAGUETTE	4
SEASONAL BERRIES	7	BRUSSEL SPROUTS	6	SAUTÉED SPINACH	6
BREAKFAST TOTS	6	MASHED POTATOES	5	PUMPKIN SPAETZLE	5
2 FRIED EGGS *	4	FRITES	6	TRUFFLE BEEF POUTINE	sm 8 / lg 13

BRUNCH

BRUNCH COCKTAILS

BLOODY MARYS

HERBACEOUS MARY square one botanical vodka, lemon juice, tomato juice, house-made bloody mary mix	12
MARIA DE OAXACA sombra mezcal, tomato juice, house-made bloody mary mix	12
CLASSIC MARY vodka, house-made bloody mary mix, veggies	10

SPARKLING COCKTAIL

THE ELDERFRUIT MIMOSA st. germain, grapefruit juice, topped with sparkling cava in a flute	10
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COFFEE COCKTAIL

CAFÉ SALVATORE averna amaro, kahlua, coffee, topped with lightly whipped cream	10
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BRUNCH BEVERAGES

ASSORTED FRESH JUICES orange, grapefruit, cranberry	4
STUMPTOWN COFFEE stumptown coffee regular & decaf	3
TEA assorted herbal teas	3

WINE

SPARKLING

	<i>glass / bottle</i>
POEMA CAVA BRUT, FR	8 / 32
DOM. CHANDON BRUT, CA	10 / 50
DRAPPIER BRUT, FR	85
ARGYLE ROSE, OR	70

WHITE

BENVOLIO PINOT GRIGIO, IT	7.5 / 30
LAGEDER PORER PINOT GRIGIO, IT	45
DR. LOOSEN RIESLING, GR	8 / 30
JOSEPH DROUHIN CHABLIS, FR	45
DOM. DAULNY SANCERRE "LCDC", FR	40
ADELSHEIM PINOT GRIS, OR	32
MOHUA SAUVIGNON BLANC, NZ	9 / 36
SEAN MINOR CHARDONNAY, CA	8 / 30
CA MILBRANDT CHARDONNAY, WA	9 / 36
JM CELLARS CHARDONNAY, WA	70
CHATEAU SAINT NABOR ROSE, FR	8 / 30

RED

	<i>glass / bottle</i>
VIETTI PERBACCO NEBBIOLO, IT	45
PICO MACCARIO BARBERA D'ASTI, IT	35
CASTELLO DI BOSSI CHIANTI CLASSICO, IT	38
DI MAJO NORANTE SANGIOVESE, IT	7 / 28
MARQUES DE CACERAS RESERVA, ESP	48
FAMILLE PERRIN COTES DU RHONE, FR	8 / 30
CHATEAU D'ARVIGNY HAUT-MEDOC, FR	28
PERRIN CHATEANEUF DE PAPE, FR	69
DOM. VALLET ST. JOSEPH MERIBETS, FR	60
DONA PAULA MALBEC, ARG	8 / 32
KENNEDY SHAH MERLOT, WA	42
LUKE CABERNET SAUV, WA	48
DISRUPTION CABERNET SAUV., WA	10 / 40
ALEXANDRIA NICOLE QUARRY BUTTE, WA	13 / 52
SYNCLINE SUBDUCTION RED, WA	45
CHATTER CREEK CABERNET FRANC, WA	50
JANUIK SYRAH, WA	50
RIDGE 3 VALLEY ZINFANDEL BLEND, CA	45
STONE STREET CABERNET SAUVIGNON, CA	80
DOMAINE DROUHIN, PINOT NOIR, OR	85
PIKE ROAD PINOT NOIR, OR	12 / 46



**ELYSIAN
BAR & KITCHEN**
EST. 2014

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PRIVATE EVENT SPACE AVAILABLE