

PFRIEM

Private Event Offerings

We are happy to portion items out for you based on your headcount, and send over an estimate.

Introductions

Bread & Butter - V; VF w/o butter

Seeded baguette, seasonal butter 7
Serves 2

Pickle Plate - VF, GF

Seasonal selection of pickled vegetables 9
Serves 3

Seasonal Vegetables - GF, VF

Broccolini, radish, poblano, yellow squash, romesco sauce, basil, hazelnut dukkah 13
Serves 2

Olives - VF; GF w/o bread

House-marinated olive selection, warm bread 8
Serves 2

Cheese Plate - V

Cave-aged Gruyère, Smoked Gouda, & rotating cheeses, crackers, olive mix, fig jam, apple, seeded baguette 22
Serves 3

Gochujang Wings - GF, DF

Whole chicken wings, gochujang BBQ, sesame, scallions, pickled radish, arugula, chile-lime sauce 17
Serves 3

Sausage Sampler

Choice of two Olympia Provisions sausages, house beer cheese & mustard, Blue Bus kraut, bread 22
Serves 3 | Additional sausage - 7

Smoked Trout - GF w/o baguette

NW rainbow trout, horseradish crema*, pickles, capers, seeded demi baguette 22
Serves 3

Charcuterie

Includes a selection of cold cuts, cheeses, sauerkraut, house pickles, smoked fish, mustard, olives, chutney, crackers, and bread.

Prices range depending on product availability.

Small

Serves 25-40 people 225 - 275

Medium

Serves 40-60 people 475 - 525

Large

Serves 60+ people 725 - 775

Salads

*All salads serve 2 | Cheese can be served on the side upon request
Add chicken or bratwurst to any salad - 7*

Caesar - GF w/o croutons

Romaine lettuce, Grana Padano cheese, house croutons, lemon, caesar dressing 14

Snap Pea - VF, GF

Mixed greens, snap peas, cabbage, carrot, pickled peppers, onion, mint, cilantro, fried shallot, miso-ginger vinaigrette 16

Asparagus - V, GF; VF w/o cotija

Mixed greens, asparagus, radish, pickled carrot, cotija, hazelnut dukkah, tahini-za'atar dressing 16

Simple - VF, GF

Mixed greens, seasonal vegetables, choice of dressing 12

Classics

Brat Plate

Olympia Provisions & pFriem Lager bratwurst, yukon potatoes, bacon, mustard vinaigrette, beer mustard, Blue Bus lemon-dill kraut, herbs 17
Serves 2

Mac & Cheese - V

Gemelli pasta, creamy cheddar and pilsner sauce, garlic breadcrumbs, herbs 16
Serves 3 | Add bacon - 4 | Add chicken or bratwurst - 7

Vegan Mac - VF

Gemelli pasta, vegan mozzarella, roasted mushrooms, herbs, garlic breadcrumbs 16
Serves 3

*V - Vegetarian; VF - Vegan-Friendly;
GF - Gluten-Free; DF - Dairy-Free*

**Consuming raw, under cooked meats and/or eggs may increase your risk of food borne illness.*



pFriem artisanal beers are symphonies of flavor and balance, influenced by the great brewers of Europe, but unmistakably true to our homegrown roots in the Pacific Northwest. We are guided by a religious commitment to quality and the never-ending pursuit of innovation. Although they are served humbly, each glass is overflowing with pride and a relentless aspiration to brew the best beer in the world.



On the corner of Main and Harrison Streets once stood an impressive schoolhouse. The schoolhouse was built in 1893 and had four rooms. In 1908, four more rooms were added, and it became a school for all twelve grades. The schoolhouse was eventually torn down, and the building that you are currently standing in, the Historic Milwaukie City Hall, was built in its place.

Dedicated on July 9, 1938, the building was a Moderne-style structure, designed by Portland architect Walter E. Kelly, and funded in part by a grant from the Public Works Administration. The building originally housed the fire department, public library, City offices, and “a large community center hall available for dancing and other forms of entertainment.” Today, it is home to pFriem Family Brewers and Keeper Coffee, as well as a community conference room.