



## CLASSICS

*Burgers & sandwiches come with choice of salad, fries, or coleslaw.*

**Pimento Cheeseburger** *(cooked to order)*  
Half pound beef patty\*, house pimento cheese, lettuce, sweet onion, house pickle chips & aioli\*, potato bun - 18  
*Add bacon - 4*

**Veggie Burger** - *VF*  
House veggie patty, apple-onion chutney, charred onion aioli, pickled veg mix, sweet onion, arugula, ciabatta - 17  
*Sub Pimento-Style - 2*

**Brat Plate**  
Olympia Provisions & pFried lager bratwurst, yukon potatoes, bacon, mustard vinaigrette, beer mustard, Blue Bus lemon dill sauerkraut, herbs - 17

**Korean Pork Sandwich** - *DF*  
Lager braised and pulled pork shoulder, gochujang BBQ, kraut-chi slaw, spicy pickles, potato bun - 17

**Fish & Chips** - *GF*  
NW rockfish, GF dredge, house fries, slaw and tartar\*, lemon - 22

**Mac & Cheese** - *V*  
Gemelli pasta, creamy cheddar and pilsner sauce, garlic breadcrumbs, herbs - 16  
*Add bacon - 4 | Add chicken or bratwurst - 7*

**Vegan Mac** - *VF*  
Gemelli pasta, vegan mozzarella, roasted mushrooms, Mama Lil's peppers, garlic breadcrumbs, herbs - 16

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

## INTRODUCTIONS

**Hand-Cut Fries** - *V, GF; VF w/o aioli*  
Idaho potato fries, house aioli\* - 6

**Bread & Butter** - *V; VF w/o butter*  
Grand Central seeded baguette, seasonal butter - 7

**Pickle Plate** - *VF, GF*  
Seasonal selection of pickled vegetables - 9

**Mochiko Chicken** - *GF, DF*  
Marinated and fried chicken thigh, green onion, sesame, gochujang bbq, pickled vegetables - 12

**Yamitsuki Cabbage** - *GF, VF*  
Crisp cabbage, toasted sesame, garlic, togarashi - 6

**Cheese Plate**  
Rogue Blue, smoked gouda, & Marin French Brie cheeses, apple-onion chutney, house pickles, fresh apple, crackers - 23  
*Add Olympia Provisions salami - 7*

**Hummus Plate** - *GF w/o bread, VF*  
Garbanzo beans, roasted garlic, tahini, carrot, radish, cucumber, seeded baguette, chili crunch, fresh herbs - 14

**Sausage Sampler**  
Choice of two Olympia Provisions sausages, house beer cheese & mustard, Blue Bus kraut, Grand Central bread - 22 | *Additional sausage - 7*  
Sausage Options: pFried Lager bratwurst, Frankfurter, Italian (df), Chorizo

**Smoked Trout** - *GF w/o bread and mustard*  
NW rainbow trout, horseradish crema\*, house pickles, capers, demi baguette - 22

Parties of six or more include a 20% gratuity.

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

## SALADS

*Offered in half & full sizes.  
Add chicken or bratwurst to any salad - 7*

**Wedge** - *V, GF*  
Iceberg lettuce, smokey blue cheese dressing, radish, pickled peppers, maple candied hazelnuts, fresh herbs - 8 / 16

**Fennel & Apple** - *V, GF; VF w/o cheese*  
Mixed greens, shaved fennel, toasted pine nuts, fresh apple, Grana Padano cheese, lemon vinaigrette - 8 / 16

**Asparagus** - *V, GF; VF w/o cotija*  
Mixed greens, shaved asparagus, radish, pickled carrot, cotija, hazelnut dukkah, tahini-za'atar dressing - 8 / 16

**Simple** - *VF, GF*  
Mixed greens, seasonal vegetables, choice of dressing - 6 / 12

## SEASONAL

**Chicken Milanese** - *GF*  
Panko fried chicken breast, arugula, jicama, apple, lemon vinaigrette, cilantro-mint yogurt sauce, lemon - 17

**Pork Chile Verde** - *GF; DF w/o cotija*  
Braised pork shoulder, salsa verde, white beans, steamed rice, cotija, chile garlic crunch, cilantro, radish - 14

**Mussels & Frites** - *DF; GF w/o bread*  
NW mussels, shallot, tom kha broth, cilantro, hand-cut fries, house aioli\*, bread - 22

**Kale & Quinoa** - *VF, GF*  
Shallot, kale, roasted mushrooms, quinoa, lemon vinaigrette, pickled peppers, chili roasted sunflower seeds, romesco, fresh herbs - 14

# PFRIEM

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.



*est. 2012*

