

Starters

Blackened Ahi Tuna

Sesame seed encrusted seared rare *, served with wasabi, and citrus soy ginger sauce

Barleans's Local Shellfish Bowl

Plump clams & mussels cooked up according to the chef's whim and served with toast points (please ask your server for this week's recipe)

Nachos Supremo

Crisp corn chips with black beans, cheese, tomatoes, jalapeños, black olives, sour cream, guacamole and Chuckanut Brewery salsa (add roasted chicken or natural ground beef)

Del Oro Quesadilla

Flour tortilla with monterey/jack cheese, sour cream, guacamole, Chuckanut Brewery Salsa (add chicken or natural ground beef)

Savory Goat Cheese Pie

A slice of herb and garlic infused goat cheese filling in a nut crust, served with roasted shallot vinaigrette tossed field greens and sundried tomatoes.

Roasted Yam Fries

With spicy creamy chipotle dipping sauce.

Chips and Chuckanut Brewery Salsa

Add guacamole, and/or add sour cream, extra salsa.

Soups & Salads

Chuckanut Chowder cup / bowl

Creamy New England style chowder with plump clams, house smoked salmon, veggies, bits of bacon & cream.

Soup de Jour (market price)

Ask your server or check the board for today's special soup

Field Greens small / large

Fresh field greens with cucumbers, carrots, red onion, and tomato tossed in citronette dressing (add tempeh or roasted chicken).

Brewhouse Caesar small / large

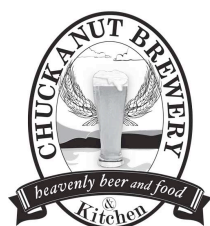
Crisp romaine tossed in traditional creamy Caesar dressing sprinkled with parmesan cheese, kalamata olives, and house-made croutons (add tempeh or roasted chicken).

Thai Sweet Chili Beef Salad

Slow roasted tender beef tossed in sweet chili sauce served over greens tossed in ponzu vinaigrette, topped with cucumbers, green onions, rice noodles, carrots and edamame (you can substitute chicken for beef if you wish).

Mediterranean Salad

Fresh field greens with kalamata olives, feta cheese, fresh tomatoes, red onions, pepperoncini all tossed in a roasted shallot dressing (add tempeh or roasted chicken).



Bellingham, Washington

Automatic 20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats may cause illness

CHUCKANUT BREWERY & KITCHEN

www.chuckanutbreweryandkitchen.com

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Entrées

South of the Border Yamburrito

Yams, roasted garlic, cabbage, caramelized onions, monterey/jack cheese and corn in a flour tortilla topped with tomatillo salsa. Served with rice and black beans.

Brewmaster's Meatloaf

Mama's recipe recreated with all natural ground beef topped with housemade mushroom gravy, served with roasted vegetables, and garlic mashed red potatoes.

Chuckanut Ale Marinated BBQ Beef

Tender beef slow roasted to tender perfection & drenched in our own BBQ Beer sauce, served with garlic mashed potatoes and roasted vegetables.

Holly Street Mac & Cheese

Fresh Bellingham Pasta Company pasta in a creamy 3 cheese garlic sauce, topped with a browned crust (Add: bacon and/or house smoked salmon)

Wood Stone Pizzas

Our 10" pizzas are made with local sustainable NW "Shepard's Grain Flour"

Margaherita

Fresh tomatoes, basil, roasted shallot sauce and mozzarella cheese.

Pepperoni

Pepperoni, marinara sauce and mozzarella cheese.

BBQ Chicken

Chicken, red onions, jalapenos, Chuckanut BBQ sauce and mozzarella cheese.

Mediterranean

Kalamata olives, feta cheese, tomato, red onions marinara sauce and mozzarella cheese

Locals Only

Featuring our house smoked products or ingredient from our friends in the Northwest, ask your server for today's pizza.

Sandwiches & More

Served with your choice of Field Greens, Roasted Yam Fries, or Tim's Cascade chips except Brat

Warm Roasted Veggie/Goat Cheese Wrap

Roasted veggies in a flour tortilla with sundried tomato chevre, fresh field greens, and tomatoes.

Oy Vey Reuben

Lean corned beef, homemade sauerkraut and swiss on local bakery rye bread with russian dressing.

Brat and Beer with pint/ no pint

Hempler's plump bratwurst cooked in our beer & served with our own sauerkraut, stone beer mustard and Tim's chips.

Desserts

All of our delicious and decadent desserts are homemade and vary week to week. Please ask your server for this week's special desserts.

