

TO US, BEER GOES BEST WITH FAMILY, FRIENDS AND FOOD. SEVEN YEARS AGO OR SO, A CIRCLE OF FRIENDS STARTED BREWING AS A WAY TO MAKE SURE WE GOT TOGETHER ON A REGULAR BASIS. EARLY MORNING BREW SESSIONS LED TO ALL OF OUR FAMILIES COMING TOGETHER LATER THAT EVENING FOR HOME-COOKED MEALS AND GREAT BEER. OVER THE YEARS, THE BREWERY EVOLVED FROM A HOBBY TO A "JOB" BUT A FEW THINGS REMAIN THE SAME; WE'RE STILL FRIENDS, WE STILL BREW APPROACHABLE, FOOD-FRIENDLY BEER AND WE LOVE WHAT WE DO. WE INVITE YOU, YOUR FRIENDS AND YOUR FAMILIES IN TO COMPLETE THE CIRCLE. CHEERS!

MT TABOR FLAGSHIP BREWS

10oz/5 (CIDER 5.5) 18.5oz/6 (CIDER 6.5)

LAMP POST LAGER ABV 4.2/IBU 18

LIGHT, CRISP AND FULL OF MALT FLAVOR. SLIGHT TROPICAL CITRUS AROMA. CLEAN AND REFRESHING.

ASH STREET AMBER ALE ABV 5.3/IBU 27

MALTY SWEET WITH NOTES OF CARAMEL. SPICY HOP AROMA WITH A CLEAN AND DRY FINISH.

POWELL BUTTE PALE ALE ABV 5.1/IBU 30

BIG TROPICAL CITRUS AROMA SLIGHT SWEETNESS FROM CARAMEL MALT WITH A HOP FORWARD NW HOP FINISH.

BRIDGE LIFTER IPA ABV 6.8/IBU 86

HUGE HOP AROMA WITH A NICE BITTER BITE, LIGHT MALT UNDERTONES

RESERVOIR 6 IRA ABV 6.0/IBU 60

BIG SPICY CITRUS AROMA AND FLAVOR BACKED UP WITH SWEETNESS FROM CARAMEL MALT. HOP FORWARD NW HOP FINISH.

ASYLUM AVENUE IPA ABV 6.3/IBU 64

HUGE TROPICAL CITRUS AROMA, SUBTLE MALT FLAVOR. CRISP AND CLEAN WITH A BIG NW HOP NOSE.

CROWN POINT PORTER ABV 6.0/IBU 30

CHOCOLATE WITH SUBTLE HINTS OF COFFEE DOMINATE THE AROMA. PINEY CITRUS, EARTHINESS AND SPICE. DARK MALT FINISH.

LITTLE BULL AMERICAN STOUT ABV 6.0/IBU 34

ROAST, CHOCOLATE AND COFFEE AROMAS. SPICE AND CITRUS HOPS. DARK ROAST AND SPICY MALT FINISH.

LORO NEGRO ABV 4.3/IBU 12

DARK MEXICAN STYLE LAGER, WELL BALANCED WITH A HINT OF LIME AND A SMOOTH, LIGHT MALT FINISH. PERFECT FOR THE BEACH OR THE PUB!

MALT'N GUAVA ABV 5.0/IBU 10

TART WITH MILD ACIDITY. NOTES OF BRIGHT TROPICAL AROMATICS AND BOTANICALS. FLAVORS OF PINEAPPLE, PAPAYA, BANANA AND LEMON

ROTATING HANDLES AND CIDERS

ASK YOUR SERVER FOR A LIST OF OUR CIDERS AND BEER YOU CAN'T GET ANYWHERE ELSE BUT HERE!

WHITE GRAPES

CHARDONNAY MARCH CELLARS, WALLA WALLA 9/32

CHARDONNAY CSM INDIAN WELLS, COLUMBIA VALLEY 9.5/35

PINOT GRIS SOLENA, WILLAMETTE VALLEY 8/28

PROSECCO RUFFINO, ITALY, 375ML 13

RIESLING CHARLES SMITH KUNG FU, COLUMBIA VALLEY 9/32

ROSE SENORIO DE INIESTA, SPAIN 8/28

RED GRAPES

PINOT NOIR ERATH, WILLAMETTE VALLEY 9.5/35

BLEND INFLUENCE, WALLA WALLA 9/32

BLEND L'ECOLE FRENCHTOWN RED, COLUMBIA VALLEY 11/40

MERLOT FORGERON CELLARS BLACKSMITH, WALLA WALLA 9/32

CABERNET CSM INDIAN WELLS, COLUMBIA VALLEY 9.5/35

CABERNET ROBERT MONDAVI, COLUMBIA VALLEY 9/32

NON-ALCOHOLIC BEVERAGES

FRENCH PRESS STYLE COFFEE 4

LOCALLY ROASTED "HAPPY CUP COFFEE COMPANY" SERVED IN A FRENCH PRESS.

TEA, FRENCH PRESS STYLE 4

LOOSE LEAF TEA FROM LOCAL TEA MAKER, "JASMINE PEARL TEA COMPANY". CHOOSE FROM RUBY NECTAR HIBISCUS BLEND, FEEL BETTER CHAMOMILE BLEND, NILGIRI BLACK AND MOROCCAN MINT GREEN.

TOWNSHEND'S BREW DR. KOMBUCHA. 4.5

CHOOSE FROM SUPERBERRY, CITRUS HOPS OR SEASONAL OFFERING

SODAS 3

PEPSI, DIET PEPSI, MT DEW, MUG ROOTBEER, DR PEPPER, SIERRA MIST

BOTTLES OF SODA 3

MADE WITH REAL SUGAR, CHOICE OF PEPSI, MT DEW, DR PEPPER

JUICES AND MILK 3

APPLE CIDER, ORANGE, CRANBERRY, V8 OR LEMONADE

SAN PELLEGRINO SPARKLING WATER 3/4

500ML OR 1L

18% GRATUITY AND ONE CHECK WILL BE APPLIED TO PARTIES OF 7 OR MORE PEOPLE

MT TABOR BREWING

EST. 2010

124 SE 11TH AVE PORTLAND OR 97214



MT TABOR BREWING - THE PUB

EST. 2017

3600 NW 119TH ST VANCOUVER WA 98685

WOOD FIRED PIZZA

ALL OF OUR PIES ARE TOPPED WITH OUR HOUSE
MOZZARELLA AND PARMESAN

BEER BELLY SM 20 LG 27

CARLTON FARMS ROASTED PORK BELLY,
DAILY'S SMOKED BACON, MAMA LIL'S PICKLED PEPPERS,
MARINATED APPLES, CROWN POINT PORTER BBQ SAUCE

EL BLANCO SM 19 LG 26

WOOD FIRE ROASTED DRAPER VALLEY ORGANIC CHICKEN,
FRESH SPINACH, PICKLED RED ONION, CRIMINI MUSHROOMS,
ROASTED GARLIC CREAM SAUCE

THE MEATS SM 22 LG 29

HOUSE GROUND ITALIAN SAUSAGE, PEPPERONI, SHAVED
SMOKED HAM, BLACK OLIVES, HOUSE TOMATO SAUCE

POMPEII (V) SM 19 LG 26

MARINATED ARTICHOKE HEARTS, KALAMATA OLIVES,
POMODORACCIO TOMATOES, FETA, FRESH OREGANO,
ROASTED RED PEPPER SAUCE

THE AMAZING AMATO SM 19 LG 26

SOPPRESSATA SALAMI, BLACK OLIVES, CRIMINI MUSHROOMS,
HEIRLOOM TOMATOES, HOUSE TOMATO SAUCE

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF
SHOESTRING FRIES, CAESAR OR HOUSE SALAD

THREE MEATS 14

SOPPRESSATA SALAMI, OLLI'S PEPPERONI, CAPICOLA, SMOKED
PROVOLONE, FRESH HEIRLOOM TOMATOES, SHREDDED ROMAINE,
PESTO AIOLI, TOASTED CIABATTA

CUBANO 15

CRISPY PORK BELLY, SHAVED SMOKED HAM PICKLED
JALAPENOS, SWISS, DIJON AIOLI, TOASTED BAGUETTE

VEGGIE (V) 12

GRILLED PORTABELLA, CHEVRE, OLIVE TAPANADE, ROASTED
PEPPERS, PESTO AIOLI, SHAVED CARROTS

BBQ CHICKEN 14

CROWN POINT PORTER BBQ SAUCE, DRAPER VALLEY ORGANIC
SHREDDED CHICKEN, PICKLED RED ONION, LITTLE BULL STOUT
WHOLE GRAIN MUSTARD, SLAW, SMOKED PROVOLONE

BUFFALO CHICKEN 14

BREADED CHICKEN TOSSED IN OUR HOUSE BUFFALO SAUCE
SLAW, DILL PICKLE CHIPS, BLEU CHEESE CRUMBLES

BLT 14

THICK CUT DAILY'S BACON, ROMAINE, HEIRLOOM TOMATO,
ROASTED GARLIC AIOLI

HAM AND CHEESE 10

SMOKED HAM, MELTED SWISS AND AGED CHEDDAR

1/2 SANDWICH COMBO 13.5

CHOICE ANY OF OUR SANDWICHES, SERVED WITH FRIES AND
CHOICE OF DAILY SOUP, CAESAR, OR HOUSE SALAD

(V) = DENOTES VEGETARIAN ITEM BUT NOT NECESSARILY VEGAN
MOST ITEMS CAN BE MADE VEGETARIAN. ASK YOUR SERVER
* WE OFFER GLUTEN SENSITIVE OPTIONS, BUT ARE NOT A GLUTEN
FREE KITCHEN OR OVEN

GET CREATIVE

CHOOSE FROM TOPPINGS LISTED BELOW

JUST THE CHEESE (V) 14/18

CHOICE OF BBQ, ROASTED GARLIC CREAM, OLIVE OIL, TOMATO,
CARROT TOP PESTO, FIRE ROASTED PEPPER SAUCE

GLUTEN SENSITIVE (10" PIE) 12

TOPPED WITH HOUSE PULLED MOZZARELLA

PIZZA COMBO 14

8" PERSONAL PIZZA WITH YOUR CHOICE OF CAESAR, HOUSE
SALAD OR DAILY SOUP

PIZZA TOPPINGS

SM PIZZA - ADD 2 / LG PIZZA - ADD 3

FRESH SPINACH ~ HOUSE PICKLED RED ONIONS ~ HOUSE PICKLED
JALAPEÑOS ~ FRESH BASIL ~ POMODORACCIO TOMATOES ~
PINEAPPLE ~ BLACK OLIVES ~ BALSAMIC VINEGAR REDUCTION ~
MAMA LIL'S PICKLED PEPPERS ~ SWEET PEPPERS ~ ZUCCHINI ~
SUMMER SQUASH ~ CRIMINI MUSHROOMS

SM PIZZA - ADD 2.5 / LG PIZZA - ADD 3.5

CRUMBLLED BLEU CHEESE ~ MARINATED ARTICHOKE HEARTS ~
CHEVRE ~ FETA ~ KALAMATA OLIVES ~ MARINATED APPLES ~
HEIRLOOM TOMATOES

SM PIZZA - ADD 3 / LG PIZZA - ADD 4

SMOKED HAM ~ HOUSE GROUND ITALIAN SAUSAGE ~
OLLI'S PEPPERONI SALAMI ~ WOOD FIRE ROASTED
DRAPER VALLEY ORGANIC CHICKEN ~ DAILY'S SMOKED BACON ~
ANCHOVIES ~ CARLTON FARMS BRAISED PORK BELLY ~
SOPPRESSATA SALAMI

FROM THE GARDEN

*ADD ON: GULF PRAWNS 6, VIRGINIA COUNTRY HAM 5,

WOOD FIRE CHICKEN 5, HOUSE SAUSAGE 5, CRISPY
PORK BELLY 5, PORTABELLA MUSHROOM 3

ASIAN SQUASH & WONTON 12

LOCAL SHAVED SUMMER SQUASH, SCALLIONS, RADISH,
CILANTRO, SESAME SEEDS, PEANUTS, GINGER SOY VINAIGRETTE

BEET & TOMATO CAPRESE 11

TENDER BRAISED BEETS, LOCAL HEIRLOOM TOMATOES,
HOUSE MOZZARELLA, FRESH BASIL, BALSAMIC REDUCTION,
OLIO VERDE OLIVE OIL, SEA SALT

CAESAR (V) 7

FRESH ROMAINE, GRATED PARMESAN AND BREAD CRUMBS

SPINACH 10

BACON, FETA, APPLES, PINE NUTS, BALSAMIC VINAIGRETTE

HOUSE SALAD (V) 7

FIELD GREENS MIXED WITH LOCAL VEGGIES
CHOICE OF BLEU CHEESE, BALSAMIC VINAIGRETTE,
HERB BUTTERMILK, GINGER SOY VINAIGRETTE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH,
SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS. FOOD MAY CONTAIN PEANUT PRODUCTS