



## Restaurant

Wed: 11:30am-8pm

Thurs: 11:30am-8pm

Fri: 11:30am-9pm

Sat: 11:30am-9pm

Sun: 11:30am-8pm

## Taproom

Available for Private Events

# HAPPY HOUR

WED - FRI FROM 3PM - 5PM

\$1 Off Beer Pints  
\$1 Off Wells

\$1 Off Wine  
\$1 Off Cocktails

## STARTERS

### Chip Basket

Corn tortilla chips, house-made beer cheese, green onion

\$5

### French Fry Cone

Ask your server about our sauce selection!

\$7

### Beer Pretzel Bites (V)

Honey mustard, house-made beer cheese.

**(VG)** Sub nutritional yeast for beer cheese

\$14

### Hummus Plate (VG)

Hummus, pita, celery, carrot, cucumber, red pepper

\$15

### Carnitas Fries

Pork carnitas, chipotle aioli, jalapeño "crema",  
pickled onion, cilantro, lime

**(GF)** Sub corn tortilla chips for fries

\$17

### Chicken Wings\*\*

8 pieces of honey glazed, buffalo, or BBQ bone-in wings and  
drumsticks, seasonal veggies, ranch or bleu cheese dipping sauce

\$19

**VG / Vegan | V / Vegetarian | GF / Gluten Free**

Please notify your server of any food allergies

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk for food-borne illness.

## SOUP & SALAD

Make any large salad a wrap with a side of fries +\$5

- Twins House Salad** (small or large) **\$7/\$13**  
Mixed greens, tomato, cucumber, bell peppers, pickled onion, candied bacon, lemon-thyme vinaigrette
- Caesar** (small or large) **\$7/\$13**  
Romaine, Parmesan, croutons, lemon, Caesar dressing
- Soup of the Day** (cup or bowl) **\$8/\$10**  
Ask your server for details about today's soup selection!

## BIG PLATES

- Pub Burger** \*\* **\$22**  
Cheddar, lettuce, tomato, onion, pickle, black pepper aioli, side of fries. **Make it a Twin** (double meat, double cheese) +\$6  
Add bacon +\$4  
**(V)** Sub Beyond Burger patty **(GF)** Sub gluten free bun
- Chipotle Black Bean Burger (VG)** **\$21**  
House-made vegan patty, lettuce, tomato, pickled onion, house-made vegan chipotle mayo, potato bun, side of fries.
- Beer Poached Bratwurst** **\$17**  
Hempler's jalapeño cheddar brat, grilled peppers & onions, spicy brown mustard, side of fries
- Cubano Sandwich** \*\* **\$22**  
House-made mojo pork, honey glazed ham, Swiss cheese, mustard, pickles, Amoroso roll, side of fries
- BLTS** **\$17**  
Candied bacon, lettuce, tomato, Swiss cheese, black pepper aioli, side of fries.
- Fish & Chips** \*\* **\$22**  
Beer battered cod, coleslaw, tartar, lemon, side of fries.
- 3 Street Tacos** \*\* **\$19**  
Pork Carnitas, Beer Battered Cod, or Cajun Sweet Potatoes - cabbage, pickled red onion, cilantro, jalapeño crema, corn tortillas
- Blackened Salmon Tacos** \*\* **\$23**  
Sockeye salmon, house-made seasoning, green apple & pineapple pico de gallo, cabbage, jalapeño crema, cilantro
- Mac and Cheese** **\$13**  
Pasta shells, cheddar, Parmesan, green onion, bread crumbs.  
Add crumbled bacon +\$2
- Reuben** **\$22**  
Corned beef braised in Dark Skies Czech Dark Lager, marbled rye bread, sauerkraut, Swiss cheese, house-made Russian dressing, side of fries.

## ADDS & SUBS

Can be combined with any salad, wrap, small plate, or entree or substituted for any side.

- Sub Salad** **\$5**
- Chicken** **\$7**
- Candied Bacon** (2 strips) **\$4**
- Pork Carnitas** **\$9**
- Beer Cheese** **\$3.50**
- Salmon** **\$14**

## SAUCES

All sauces available for \$0.50 each.

Ranch, Bleu Cheese, Jalapeño Crema, Peppercorn Aioli, Tartar, Honey Mustard, Stone Ground Mustard, BBQ, Chipotle Aioli

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## COCKTAILS

### **Mt. Baker Mule | \$12**

Vodka, raspberry liqueur, lime, ginger beer

### **Maple Bourbon Old Fashioned | \$12**

Bourbon, maple syrup, bitters

### **Twin Sisters Margarita | \$12**

Blanco tequila, triple sec, lime, orange juice

\*Make it *SPICY* with house-made jalapeño-infused tequila

### **Twin Peaks | \$12**

White rum, rosemary simple syrup, grapefruit juice, Whatcom's Finest

### **Peach-Mango-Strawberry Bellini | \$12**

Peach schnapps, mango purée, strawberry purée, sparkling wine

### **Heather Meadows Martini | \$12**

Bombay Bramble gin, gin, lemon juice, rosemary simple syrup

### **Mimosa | \$12**

Choice of juice (orange, grapefruit, pineapple, or cranberry), sparkling wine

### **Michelada | \$10**

TSB Mexican Style Lager, clamato juice, Tajín rim

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## WINES

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*Ask your server for details on our wines.*

### **Reds | \$10**

Cabernet, Merlot, Pinot Noir, Red Blend

### **Whites & Rosé | \$10**

Chardonnay, Pinot Gris, Sauv Blanc, Rosé

### **Bubbles | \$10**

Chloé

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## NON-ALCOHOLIC

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### **Whatcom's Finest | \$4.50**

Fresh filtered bubbly water from our brewery

### **Strawberry Spritz Mocktail | \$8**

Lemon juice, rosemary simple syrup, strawberry purée, Whatcom's Finest  
*Add your choice of shot +\$6*

### **Bottomless Soft Drinks | \$4**

Ask your server about what Pepsi products are available!

*A 2% card transaction fee will be added for all card transactions. Parties of 8-14 are subject to a 20% auto gratuity. Parties of 15 or more are subject to a 25% auto gratuity. Parties of 25 or more will need to book a reservation a minimum of 24 hours in advance or book a Private Event a minimum of 14 days in advance.*

*(360) 922-6700*