



Restaurant

Wed: 3pm-8pm
Thurs: 3pm-8pm
Fri: 12pm-9pm
Sat: 12pm-9pm
Sun: 12pm-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
- Cuban 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, mozzarella, provolone, 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-Pear Bellini | \$12

House-made peach-pear 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

WINES

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

NON-ALCOHOLIC

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 | \$3

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