

# 210

## BREWING CO

### HOURS

Sunday – Thursday: 7AM – 11PM

Friday & Saturday: 7AM – 1AM

### HAPPY HOUR

Daily: 2PM – 4PM

Monday – Thursday: 9PM – 11PM

ALL AGES WELCOME FOR DINING.  
21+ FOR BAR.

# 210 BREWING CO

## BREAKFAST

### **GF** RIBEYE STEAK & EGGS\*

Hand-cut char-grilled 12oz ribeye, steak butter, two eggs any style, choice of hash browns or fingerling potatoes O'Brien, & choice of toast \$32

### BREAKFAST SANDWICH\*

Brioche bun, two eggs any style, choice of cheese, choice of bacon, sausage, or Canadian bacon, & choice of hash browns or fingerling potatoes O'Brien \$11.50

### **GF** SMOKED SALMON OMELET

Smoked cream cheese, smoked wild caught salmon, dill, oven roasted tomatoes, avocado, choice of hash browns or fingerling potatoes O'Brien, & choice of toast \$13.50

### RED CHILI WET BURRITO

Scrambled eggs, bacon, ham, potato crisps, chipotle mayo, red chili sauce, white cheddar & Cotija cheese, Pico de Gallo, & cilantro \$12

### BREWERY WAFFLE

Belgian style waffle, whipped maple butter, & choice of bacon, sausage, Canadian bacon, or fried chicken tenders \$13

### BREWERY BENEDICT\*

House-made croissant, house-smoked pork belly, two eggs any style, garlicky spinach, Tillamook white cheddar cheese sauce, & choice of hash browns or fingerling potatoes O'Brien \$12.50

### BISCUITS & GRAVY\*

Two buttermilk biscuits, house-made sausage gravy, two eggs any style, choice of hash browns or fingerling potatoes O'Brien, & choice of bacon, sausage, or Canadian bacon \$15

### **GF** BREWER'S BREAKFAST\*

Two eggs any style, choice of hash browns or fingerling potatoes O'Brien, choice of bacon, sausage, or Canadian bacon, & choice of toast \$13.50

### **GF** STEEL CUT OATS

Slow-cooked oats, butter, brown sugar, fresh berries, & raisins \$8

### **GF** HUEVOS RANCHEROS\*

Crispy corn tortillas topped with ranchero chili sauce, scrambled eggs, avocado, Cotija cheese, Pico de Gallo, cilantro, & green onion \$12

### VANILLA BEAN FRENCH TOAST

Vanilla custard dipped brioche bread, fresh berries, whipped butter, powdered sugar, maple syrup, & choice of bacon, sausage, or Canadian bacon \$13

\*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen; milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame.

# SHARED PLATES

## 210 PRETZEL

Hand-made soft pretzel, 210 beer cheese, & hot honey mustard \$9.50

## HICKORY SMOKED STICKY RIBS

Flash fried ribs tossed in our Carolina mustard BBQ sauce or 210 smoky-sweet BBQ sauce, served with a side of BBQ spiced fries \$13

## CARNE ASADA FRIES\*

Seasoned fries, thin-sliced ribeye, Tillamook white cheddar cheese sauce, candied jalapeño, avocado-cilantro crema, chipotle mayo, & Pico de Gallo \$12

## ONION RINGS

A large order of panko breaded onion rings served with 210 burger sauce \$8

## CHICKEN TENDERS

Fried chicken tenders, served with celery sticks, blue cheese or ranch dressing, & choice of sauce or dry seasoning \$14

## CAROLINA FRIES

Seasoned fries, house-smoked pulled pork, Tillamook white cheddar cheese sauce, pimento cheese, Carolina mustard BBQ sauce, 210 smoky-sweet BBQ sauce, & candied jalapeños \$11.50

## BREWER'S MAC & CHEESE

Cavatappi pasta, 210 beer cheese sauce, & toasted seasoned breadcrumbs \$8.50

add smoked pork shoulder \$5 | smoked beef brisket \$7  
fried chicken tenders \$4 | smoked pork belly \$7

## MOZZARELLA STICKS

Parmesan, garlic, and herb breaded whole milk mozzarella sticks served with San Marzano tomato sauce \$12

## CHICKEN WINGS

Fried chicken wings tossed in choice of sauce or dry seasoning, served with celery sticks, & choice of blue cheese or ranch dressing \$15

## BBQ NACHOS

Freshly made thick cut tortilla chips, 210 beer cheese sauce, pulled pork, smoked brisket, avocado-cilantro crema, Pico de Gallo, & Cotija cheese \$15

## SAUCES & DRY SEASONINGS

210 dry rub | Sweet caramelized garlic | Cilantro-lime  
Lemon pepper dry rub | Carolina mustard BBQ sauce | 210  
smoky-sweet BBQ sauce | Cajun dry rub | Brown butter  
Buffalo | Honey-sriracha | 210 extra hot dry rub | Mike's Extra  
Hot Honey | XXX ghost pepper sauce

# SOUP & SALADS

## SOUP OF THE DAY

Chef's house-made selection \$5 cup | \$8 bowl

## CAESAR SALAD

Romaine lettuce, garlic-cheese croutons, Parmesan cheese, & Caesar dressing \$12

add grilled chicken or crispy chicken \$4

## BUFFALO CHICKEN SALAD

Romaine lettuce, choice of grilled or crispy chicken, crumbled blue cheese, diced tomato, diced celery, red onion, & buffalo ranch dressing \$15.50

## GF TEX MEX SALAD\*

Romaine lettuce, grilled steak, marinated red onion, grilled corn, black beans, white cheddar, Pico de Gallo, crispy tortilla strips, & cilantro-lime dressing \$17

## GF 210 CHEF'S SALAD

Romaine lettuce, spinach, hard-boiled egg, tomatoes, ham, bacon, Tillamook white cheddar cheese, & choice of dressing \$15.50

## GF BREWER'S CHOPPED SALAD

Romaine lettuce, grilled chicken, Granny Smith, apple bacon bits, grilled corn, blue cheese, avocado, & choice of dressing \$15

# STREET TACOS

Served with thick cut tortilla chips & choice of smokey red chili salsa or house-made salsa Verde.

All tacos come topped with Cotija cheese, and served with lime wedges and Pico de Gallo on the side

## BAJA FISH

210 beer battered cod, shredded cabbage, avocado-cilantro crema, & cilantro \$16

## GF CARNE ASADA\*

Thin sliced ribeye, red chili salsa, diced onions, & chopped cilantro \$16.50

## GF SMOKED BRISKET

Sliced house made hickory smoked brisket, marinated red onion slices, & shredded lettuce \$17.50

## GF SMOKED PORK SHOULDER

Smoked pork, marinated red onion, avocado, & candied jalapenos \$15

# SANDWICHES & BURGERS

Served with choice of one side | plant-based burger patty substitute available upon request

## PULLED PORK GRILLED CHEESE

Sourdough bread, chipotle aioli, house-smoked pork shoulder, 210 smoky-sweet BBQ sauce, cheddar cheese, American cheese, crispy onion straws \$15

## 210 SMASH BURGER

Brioche bun, two griddled patties, American cheese, caramelized onions, lettuce, tomato, & 210 burger sauce \$15.50

## THE BIG CHICKEN SANDWICH

Brewer's bread, buttermilk herb marinated crispy chicken thigh, garlic aioli, lettuce, tomato, onions, choice of cheese, & choice of sauce or dry rub \$15.50

## SMOKED BRISKET DIP

Brewer's bread, house-smoked beef brisket, caramelized onions, candied jalapeño, garlic aioli, Swiss cheese, served with homemade au jus \$17.50

## PNW CRUNCH BURGER\*

Brioche bun, char-grilled burger patty, red onion marmalade, Tillamook white cheddar cheese, & potato crisps \$15.50

## BBQ'UBAN

Soft roll, house-smoked pork shoulder, smoked ham, Swiss cheese, pickles, garlic aioli, & tangy mustard sauce \$16

## BBQ JALAPEÑO BURGER\*

Brioche bun, char-grilled burger patty, smoked pork shoulder, chipotle aioli, candied jalapeños, pepper jack cheese, lettuce, tomato, & onion \$17

## CHEESEBURGER\*

Brioche bun, char-grilled burger patty, lettuce, red onion, tomato, garlic aioli, & choice of cheese \$15 add bacon \$2

## SMOKED PRIME RIB PHILLY

Soft roll, shaved hickory smoked prime rib, bell peppers, onions, garlic aioli, smoked cream cheese, mozzarella & Provolone cheese blend, & Tillamook white cheddar sauce \$17.50

# ENTRÉES

## ST. LOUIS RIBS

An eight-bone rack of house-smoked pork ribs, choice of Carolina mustard BBQ sauce or 210 smoky-sweet BBQ sauce, cornbread muffin, & choice of two sides \$24.50






## BEER BATTERED FISH & CHIPS

210 beer battered cod, seasoned fries, coleslaw, house-made tartar sauce, & lemon \$21

## CHAR-GRILLED RIBEYE\*

Hand-cut 12oz ribeye, steak butter, & choice of two sides \$32

# SIDES

Garden salad  | Caesar salad | Coleslaw  | Seasoned fries  
Garlic-herb fingerling potatoes  | Chips & red chili salsa   
Onion rings | BBQ baked beans  | Cup of soup  
Brewer's mac & cheese (+\$2)

# BRICK OVEN PIZZA

Crispy crust or gluten-free cauliflower crust available upon request

## SMOKEHOUSE

Cheese blend, 210 smoky-sweet BBQ sauce, smoked beef brisket, smoked pork shoulder, smoky bacon, caramelized onions, & crispy onions \$16

## CHICKEN BACON RANCH

Cheese blend, cheddar cheese, ranch dressing, grilled chicken, smoky bacon, red onion, tomato, & green onion \$15

## THE CARNIVORE

Cheese blend, San Marzano tomato sauce, pepperoni, sausage, bacon, diced ham, Canadian bacon, brisket, pork shoulder, & grilled chicken \$16

## ANGRY HAWAIIAN

Cheese blend, San Marzano tomato sauce, diced ham, Canadian bacon, pineapple, candied jalapeño, & Mama Lil's peppers \$15

## ITALIANO

Cheese blend, San Marzano tomato sauce, pepperoni, ham, sausage, olives, peperoncini, basil pesto drizzle, & Parmesan cheese \$15

## DETROIT STYLE PIZZA (SERVES 2)

Double layered pepperoni, Wisconsin brick cheese, & San Marzano tomato sauce \$24

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# DESSERTS

## MIDNIGHT PEANUT BUTTER PIE

Chocolate cookie crust, whipped peanut butter mousse, candy bar crunch, chocolate sauce, & caramel sauce \$8.50

## ROCKY ROAD BROWNIE SKILLET

Warm fudge brownie with chocolate gelato, dark chocolate sauce, salted caramel sauce, toasted marshmallows, candied walnuts, & whipped cream \$9

## BIRTHDAY CAKE DONUT

Vanilla bean cake layers, vanilla buttercream, sprinkles, & vanilla bean gelato \$8.50

## KEY LIME PIE CHEESECAKE

Blondie crust, Key lime cream cheese filling, & whipped cream \$8.50

## MAPLE BACON CRÈME BRÛLÉE

Maple and vanilla bean custard, bacon jam, whipped cream, & candied bacon \$8.50



# ABOUT 210 BREWING CO

When it first opened in 2015, 210 Brewing CO was the first Tribal-owned brewery in the state of Washington. It began with eight rotating beers and has grown to 16 taps with a constant rotation of new & seasonal beers. In keeping with its trailblazing spirit, 210 Brewing CO has evolved both its menu and beers on tap to provide an innovative yet comfortable dining experience. Taste the personalized difference with limited-release seasonal brews and ever-diversifying menu options. For those on the go, crowlers canned to order, growlers & six packs are available for purchase. There's something for everyone!

**CHEERS!**

