

210

BREWING CO

BREAKFAST

SERVED UNTIL 11AM DAILY

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.

20% gratuity added to parties of 8 or more for our service staff.



210 BREWING CO

BREAKFAST

Breakfast meat options: Seasoned sausage patty, hand-sliced Canadian bacon, thick-cut bacon

Toast options: Sourdough, white, wheat, English muffin

Substitute options for potatoes: Side salad, fresh seasonal fruit, garlic spinach

BREAKFAST SANDWICH*

Toasted brioche bun, two eggs any style, choice of breakfast meat, choice of cheese, & choice of fingerling potato medley or crispy hash browns **\$12.50**

BREWERY BENEDICT*

House-made croissant, hickory-smoked pork belly, two eggs any style, garlic spinach, Tillamook white Cheddar cheese sauce, & choice of fingerling potato medley or crispy hash browns **\$14.25**

SMOKED SALMON OMELET

Cedar-smoked wild-caught salmon, house-smoked cream cheese, oven-roasted tomatoes, green onions, avocado, dill, & choice of fingerling potato medley or crispy hash browns **\$14.50**

PULLED PORK OMELET

Hickory-smoked pulled pork, pepper jack & Tillamook white Cheddar cheese, crispy fried onions, 210 smoky-sweet BBQ sauce, & choice of fingerling potato medley or crispy hash browns **\$14**

CHEESESTEAK OMELET

Thin-sliced steak, American & Cheddar cheese blend, caramelized onions, roasted peppers, & choice of fingerling potato medley or crispy hash browns **\$15.50**

GRILLED VEGETABLE OMELET

Garlic spinach, broccoli, oven-roasted tomatoes & mushrooms, red pepper, goat cheese, mozzarella cheese, & choice of fingerling potato medley or crispy hash browns **\$13.25**

RED CHILI WET BURRITO

Scrambled eggs, crumbled bacon, diced ham, crispy potato strings, chipotle mayonnaise, red chili tortilla sauce, shredded Tillamook white Cheddar cheese, & house-made pico de gallo **\$13.50**

BISCUITS & GRAVY*

Two buttermilk biscuits, house-made sausage gravy, two eggs any style, choice of breakfast meat, & choice of fingerling potato medley or crispy hash browns **\$16.75**

BREWER'S BREAKFAST*

Two eggs any style, choice of breakfast meat, choice of toast, & choice of fingerling potato medley or crispy hash browns **\$14.25**

BREWERY WAFFLE

Golden buttermilk waffle, whipped maple butter, maple syrup, powdered sugar, & choice of breakfast meat or fried chicken tenders **\$13.50**

STEEL-CUT OATS

Slow-cooked Bob's Red mill steel-cut oats, milk, vanilla, cinnamon, served with whipped butter, brown sugar, berries, & raisins **\$9**



VANILLA BEAN FRENCH TOAST

Vanilla custard-dipped brioche bread, fresh berries, whipped butter, powdered sugar, maple syrup, & choice of breakfast meat **\$14.75**

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**Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.*

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 = Gluten Free  = Vegetarian

SMALLER PLATES

V 210 GIANT SOFT PRETZEL

House-made warm soft pretzel, 210 Cheddar cheese sauce, & spicy honey mustard **\$10.25**

V THAI FRIES

Seasoned French fries, 210 garlic sauce, hoisin, sriracha, fresh cilantro, crushed peanuts, & lime wedges **\$12**

HICKORY-SMOKED STICKY RIBS

Flash fried hickory-smoked ribs, 210 smoky-sweet BBQ sauce or Carolina mustard BBQ sauce, BBQ-spiced French fries & celery sticks **\$14**

CARNE ASADA FRIES*

Seasoned French fries, thin-sliced steak, Tillamook white Cheddar cheese sauce, candied jalapeño, avocado-cilantro crema, chipotle mayonnaise, & house-made pico de gallo **\$12.75**

GF CRISPY BRUSSELS SPROUTS

Flash fried Brussels sprouts, crumbled bacon, & maple butter **\$10**

CHICKEN TENDERS

Brined & hand-breaded fresh chicken tenders, celery sticks, choice of sauce or dry rub, & ranch or blue cheese on the side **\$14.50**

GREEN CHILI PULLED PORK ENCHILADAS

Hickory-smoked pulled pork, thick corn tortillas, Wisconsin brick cheese, salsa verde, tomatillo cream sauce, mozzarella cheese, & pico de gallo **\$14.25**

V BREWER'S MAC & CHEESE

Cavatappi pasta, 210 Cheddar cheese sauce, & garlic-seasoned breadcrumbs **\$9**

add smoked pulled pork **\$5** | smoked beef brisket **\$7**
two fried chicken tenders **\$4** | smoked pork belly **\$7**

GF CARNE ASADA STREET TACOS*

Thin-sliced steak, diced onions & chopped cilantro, Cotija cheese, spicy salsa roja, & lime wedges on the side **\$14.25**

BAJA FISH STREET TACOS

210 beer-battered cod, shredded red & green cabbage, avocado-cilantro crema, Cotija cheese, salsa verde, & lime wedges on side **\$13.75**

CHICKEN WINGS

Jumbo fried chicken wings, choice of sauce or dry rub, celery sticks, & ranch or blue cheese on the side **\$16**

GREEN CHILI CHICKEN NACHOS

Crispy thick-cut tortilla chips, 210 Cheddar cheese sauce, green chili chicken, roasted corn salsa, avocado-cilantro crema, lime wedges, & fresh cilantro **\$16**

HOUSE-MADE SAUCES & DRY RUBS

Sweet caramelized garlic | Carolina mustard BBQ sauce | 210 smoky-sweet BBQ sauce | Brown butter buffalo | Honey-sriracha | XXX ghost pepper sauce | 210 dry rub | Lemon-pepper dry rub | Cajun dry rub | 210 extra hot dry rub

SOUP

\$5 cup | \$8 bowl

Chef's house-made selection

Inquire with your server for our soup of the day

SALADS

CAESAR SALAD

Chopped romaine lettuce hearts, garlic-cheese croutons, Parmesan cheese, & Caesar dressing **\$12**

Side Caesar **\$5**

add grilled or crispy chicken breast **\$5**

SMOKED TURKEY CRUNCH SALAD

Baby greens, hickory-smoked turkey breast, toasted pecans, pumpkin seeds, dried cranberries, potato crisps, cornbread croutons, & apple cider vinaigrette **\$16.50**

GF 210 CHEF'S SALAD

Chopped romaine lettuce hearts, baby spinach, hard-boiled egg, oven-roasted tomatoes, diced ham, crumbled bacon, & shredded Tillamook white Cheddar cheese **\$16.50**

GF BREWER'S CHOPPED SALAD

Chopped romaine lettuce hearts, grilled & chilled chicken, diced Granny Smith apple, grilled corn, crumbled bacon, blue cheese crumbles, & avocado **\$15.75**

GF MIXED GREEN SIDE SALAD

Baby greens, oven-roasted tomatoes, cucumber, & black olive **\$5**

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LARGER PLATES

(served with choice of one side)

Our burger patties are made using a blend of chuck & brisket; smash burgers are made of 100% ground chuck.

Plant-based patty available upon request /
Gluten free bun available upon request

BBQ PULLED PORK SANDWICH

Toasted brioche bun, hickory-smoked pulled pork, candied jalapeño, pickled red onion, backyard coleslaw, & Carolina mustard BBQ sauce **\$14.25**

210 CHEESEBURGER*

Toasted brioche bun, char-grilled burger patty, choice of cheese, romaine lettuce, red onion, sliced tomato, & garlic aioli **\$16**
add thick-sliced bacon **\$2**

PULLED PORK GRILLED CHEESE

Sourdough bread, hickory-smoked pulled pork, American & Cheddar cheese, 210 smoky-sweet BBQ sauce, chipotle mayonnaise, & crispy fried onions **\$16**

THE BIG CHICKEN SANDWICH

House-made brewer's bread, Crispy seasoned chicken breast, choice of cheese, garlic aioli, romaine lettuce, sliced tomato, red onion, & choice of sauce **\$14**

GREENHOUSE GRINDER

House-made brewer's bread, oven-roasted tomatoes & mushrooms, garlic spinach, red pepper, garlic aioli, basil pesto, & Tillamook white Cheddar cheese **\$18**

210 SINGLE SMASH BURGER

Toasted brioche bun, one griddled & smashed patty, American cheese, caramelized onion, romaine lettuce, sliced tomato, & 210 burger sauce **\$16**
add extra patties **\$3.00 each**

THE SMOKESHOW GRINDER

Amoroso soft roll, sliced smoked turkey breast, garlic aiol, Havarti cheese, Mama Lil's peppers, romaine lettuce, & red onion **\$17.25**

210 BEER-BATTERED FISH & CHIPS

210 beer-battered cod, seasoned French fries, 210 tartar sauce, & lemon wedges **\$21.75**

SMOKED BRISKET DIP

House-made brewer's bread, hickory-smoked brisket, Swiss cheese, caramelized onions, candied jalapeño, garlic aioli, & house-made au jus **\$18**

PIGGIE SMALLS

Amoroso soft roll, hickory-smoked pulled pork, garlic aioli, crumbled bacon, pepper jack cheese, 210 smoky-sweet BBQ sauce, crispy fried onions, and bread-&-butter pickles **\$18**

SMOKED PRIME RIB PHILLY

Amoroso soft roll, shaved smoked prime rib, bell pepper, caramelized onion, garlic aioli, mozzarella & Provolone blend, house-smoked cream cheese, & Tillamook white Cheddar cheese sauce **\$18**

SIDES

GF V Mixed green salad | GF V Caesar salad |
GF V Backyard coleslaw | V Seasoned French fries |
GF V Chips & spicy salsa roja |
V Onion rings | BBQ baked beans | Cup of soup

PREMIUM SIDES (+\$2.50)

V Garlic fries | GF V Fingerling potato medley | GF Crispy Brussels sprouts with bacon & maple butter | GF V Oven-roasted broccoli with garlic & shallots | V Brewer's mac & cheese

BRICK OVEN PIZZA

Dough options: Napoli style hand-tossed, crispy thin crust, or cauliflower crust GF

Our pizza cheese is a house-shredded and blended mix of mozzarella & Provolone cheeses

Our pizza sauce is house-made with San Marzano tomatoes, herbs, & spices

V THE HERBIVORE

Pizza cheese, pizza sauce, oven roasted tomatoes & mushrooms, garlic spinach, broccoli, red pepper, goat cheese, & basil pesto drizzle **\$15.25**

CHICKEN BACON RANCH

Pizza cheese, Cheddar cheese, ranch dressing, diced grilled chicken, crumbled bacon, red onion, oven-roasted tomatoes, & green onion **\$15.50**

THE CARNIVORE

Pizza cheese, pizza sauce, hickory-smoked brisket, hickory-smoked pulled pork, pepperoni, Italian sausage, & crumbled bacon **\$16.50**

V MARGHERITA

Pizza sauce, fresh mozzarella, basil, & Parmesan cheese **\$14**

SMOKEHOUSE

Pizza cheese, 210 smoky-sweet BBQ sauce, hickory-smoked brisket, hickory-smoked pulled pork, crumbled bacon, caramelized onion, & crispy fried onions **\$16.75**

ANGRY HAWAIIAN

Pizza cheese, pizza sauce, sliced Canadian bacon, diced ham, pineapple chunks, candied jalapeño, & Mama Lil's peppers **\$15.50**

V DILL-ICIOUS PICKLE PIZZA

Pizza cheese, ranch dressing, dill pickles, & Parmesan cheese **\$13.50**

ITALIANO

Pizza cheese, pizza sauce, pepperoni, diced ham, Italian sausage, black olives, sliced pepperoncini, basil pesto drizzle, & Parmesan cheese **\$15.75**

DETROIT STYLE PIZZA

Thick pan-baked crust, double-layered pepperoni, Wisconsin brick cheese, & pizza sauce **\$25**

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DESSERTS

V MIDNIGHT PEANUT BUTTER PIE

Chocolate cookie crust, whipped peanut butter mousse, candy bar crunch, chocolate sauce, & salted caramel sauce **\$8.75**

V STICKY PEACH COBBLER CAKE

Warm toffee peach crumble cake, salted caramel vanilla gelato, toffee bits, & whipped cream **\$9.50**

V ROCKY ROAD BROWNIE SKILLET

Warm fudge brownie, chocolate gelato, chocolate sauce, salted caramel sauce, toasted marshmallows, candied walnuts, & whipped cream **\$9.75**

V KEY LIME PIE CHEESECAKE

Walnut blondie crust, Key lime & cream cheese filling, & whipped cream **\$9.25**

GF V GELATO COOKIE SANDWICH

Chocolate chip cookie, pistachio gelato, & toasted pistachios **\$8**

COCKTAILS

\$12

SEVEN LAKES SPRITZ

Aperol, pamplemousse, Prosecco

PEAR COLLINS

Tito's Vodka, St. Germain, spiced pear, lemon

CUCUMBER GIMLET

Bombay Sapphire Gin, cucumber, lime

210 MAI TAI

Gosling's Black Seal Rum, Cointreau, orgeat, orange, lime, Angostura Bitters

ROSEMARY'S PALOMA

El Jimador Blanco Tequila, grapefruit, rosemary

MAYAN MARGARITA

400 Conejos Mezcal, Cointreau, passionfruit, lime

BLACKBERRY SMASH

Old Forester Bourbon, blackberries, mint, lime

BANANA OLD FASHIONED

Bulleit Bourbon, banana, chocolate bitters

ARLINGTON APPLE

Copper & Kings Apple Brandy, Old Overholt Rye Whiskey, grenadine, lemon

WINE

\$8

RED

14 Hands Merlot

14 Hands Cabernet Sauvignon

WHITE

Starborough Sauvignon Blanc

14 Hands Chardonnay

Chateau Ste. Michelle Riesling

PINK

A-Z Rosé

BUBBLES

Acinum Prosecco

SOFT DRINKS

\$4

Bundaberg Ginger Beer

Fresh Lemonade / Limeade

Fresh Orange / Grapefruit Juice

210 Shirley Temple

Roy Rogers

BEER ON TAP

LIGHT

210 BLONDE – ABV 4.8%

Belgian style blonde ale brewed
with coriander & orange peel
Light & crisp with notes of orange & spice

210 LIGHT LAGER – ABV 4.8%

American style pilsner
Light, crisp, lawn mowing beer!

MANGO HEFF WHEATLEY - ABV 5.5%

Traditional style German Hefeweizen with mango

DIABLO RED – ABV 5.3%

American red ale
Red to amber in color. Slightly malty,
crisp with a light hop presence

OKTOBERFEST – ABV 4.3%

A German style lager
Light, Crisp, Slightly Malty

LOS VIENTOS – ABV 5.1%

Mexican Lager

SELF CZECH PILS – ABV 5.9%

Czech Style Pilsner

Ask about our rotating cider
& bottle selections.

HOPS

210 IPA - ABV 6.8%

West Coast style IPA
Clean subtle malt character with notes of pine & citrus
HOPS: Cascade, Centennial, Amarillo

210 PALE ALE – ABV 5.9%

This easy drinking pale ale is brewed with Warrior,
Krush, Talus, Nelson Sauvin, & Nectarone.

EMOTIONAL SUPPORT SPACE HORSE – ABV 7%

Hazy IPA. Notes of tangerine, grapefruit,
marmalade, & sweet fruit
HOPS: Azacca, Citra, Galaxy

GRANNY HAZE™ – ABV 6.7%

Hazy IPA with notes of sweet fruit & tangerine
HOPS: HBC-630, Idaho 7, Citra

PIN SPLITTER IPA™ – ABV 6.4%

Bright & crisp IPA with notes of lemon,
berry, & sweet fruit
HOPS: Mosaic, Azacca, Lemon Drop

DARK

PRIME PORTER – ABV 7.3%

A full bodied, roasty porter
Notes of chocolate, coffee.
& a light hint of smoked malt

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 & has grown to 13 taps with a constant rotation of new & seasonal beers. In keeping with its trailblazing spirit, 210 Brewing CO has evolved both its menu & beers on tap to provide an innovative yet comfortable dining experience. Taste the personalized difference with limited-release seasonal brews & 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!