

## STARTERS

### No Cheese Left Behind Nachos

Home-fried tri-colored corn tortilla chips topped with four kinds of cheese, avocado, red bell peppers, and olives. Served with homemade black bean salsa and sour cream on the side. Jalapenos upon request. 10.95 add chicken or guacamole 3.00

**Chips and Black Bean Salsa** 4.50  
**Crispy Potato Fries** 5.00  
**Chips & Guacamole** 7.95  
**Beer Battered Onion Rings** 8.95

### OSB Chicken Wings with Detention Sauce

Lightly breaded wings fried then tossed with homemade Detention Sauce—a spicy, BBQ style sauce made with our IPA and other secret ingredients. 10 wings for 12.95

## **SWEET POTATO FRIES!!!**

*Back for the season, the freshest sweet potato fries you'll ever eat. Yum!* 6.00

### SALADS

*Dressings: blue cheese, ranch, balsamic, thousand island, and homemade honey mustard. Dressings served on the side. Add grilled chicken 3.00*

### CHILI & SOUP

*Our chili and soups are all homemade. ♡*

### Windorf Salad

Organic baby greens, fresh apple pieces, dried cranberries, blue cheese crumbles, chopped celery bits, and candied walnuts. Suggested dressing: Honey mustard. 12.95

### Beer Belly Chili

Back for the season! Delicious, homemade chili made with lean ground beef, spicy smoked sausage, Epiphany Pale Ale, dark red kidney beans, bell peppers, onions, olives, and lots of tasty seasonings. Cup 4.50 Bowl 6.95

### Bacon & Artichoke Salad

Organic baby greens, bits of apple smoked bacon, artichoke hearts, sun dried tomatoes, grated parmesan, and crunchy croutons. Choose your favorite dressing. 12.95

### Soup of the Day

Check the "Soup of the Day" list on your table for details. Cup 3.50 Bowl 5.95

### Garden Fresh Salad

Organic baby greens with diced red bell peppers, tomatoes, and petite baby carrots. Small 4.95 Large 7.95

Thursday: Black Bean Soup  
Friday: Clam Chowder  
Saturday: Smoked Salmon Chowder  
Sunday: Turkey Noodle Soup  
Monday: Fiesta Chicken Soup



## **PUB FAVORITES**

*All pub favorites come with crispy potato fries. Sub for sweet potato fries, soup, or salad add 2.00*



### Wild Alaskan Halibut Fish Tacos

Four crispy corn tortillas filled with chunks of Wild Alaskan Halibut fried in our Panko Beer batter, topped with homemade pico de gallo, zesty white sauce, and lime wedges. Jalapenos on request. 16.95

### Black Bean Burger

Our homemade vegetarian patty has black beans, green chili peppers, crimini mushrooms, and just the right spices, topped with Swiss cheese on a toasted Kaiser bun with lettuce, tomato, onion, and black bean salsa on the side. 10.95

### Wild Alaskan Halibut & Chips

1/2 pound of wild Alaskan halibut coated with crispy Panko beer batter. Served with homemade tartar sauce 16.95

### Pulled Pork Sandwich

Tender pulled pork simmered in Longhorn's Texas-style BBQ sauce on an Italian Kaiser bun with lettuce, tomato, and onion on the side. 10.95

### Chicken Strips and Fries

An OSB standard, these peppered chicken tenderloins are always popular. Served with ranch dressing. 9.75



## **OUR FAMOUS KOBE BEEF SPECIALTY BURGERS**

*1/3 pound natural, hormone-free American Kobe Beef Patties served on an Italian Kaiser bun. Lettuce, tomato, and onion on the side. Comes with crispy potato fries. Sub for sweet potato fries, soup, or salad add 2.00*

**Casey's Masterpiece Burger** Our signature burger is topped with grilled onions and mushrooms, Swiss cheese, and our special Casey's Beer Sauce. 11.45

**Guacamole, Pepperjack, Bacon Burger** Homemade guacamole, spicy cheese, and apple-smoked bacon slices. 11.45

**Hot Shot Burger** Grilled jalapenos and onions, crumbled blue cheese, and Casey's Beer Sauce. Hot stuff! 11.45

**Wrangler Burger** Western style burger with apple-smoked bacon, grilled onions, cheddar cheese, & BBQ sauce. 11.45

**BYOB—Build Your Own Burger** (Kobe beef or chicken breast) 7.45

Cheddar, Swiss, Havarti, pepperjack, or blue cheese; jalapeno peppers, avocado, grilled mushrooms, grilled onions, red bell pepper rings, sun dried tomatoes, Casey's Beer Sauce (add 1.00 for each item). Apple-smoked bacon, guacamole, or Beer Belly Chili (add 2.00 for each item).

## **GRILLED SANDWICHES**

*Sandwiches served with fries. Sub for sweet potato fries, soup, or salad add 2.00*

### Grilled Veggie Sandwich

Havarti cheese, tomatoes, avocado, red pepper rings, and sprouts on grilled Italian sourdough. Spicy aioli on the side. 10.95

### Grilled Reuben Sandwich **New!**

Tender corned beef, crispy sauerkraut, thousand island dressing, Swiss cheese, and honey mustard sauce on grilled Italian marbled rye bread. 10.95

## **KID'S CORNER**

Mac & cheese cup 3.00	Baby carrots & ranch 1.00
Grilled cheese sandwich 4.00	Chips and cheese 4.00
One chicken strip 3.00	Fresh apple slices 1.50
Crispy potato fries 3.00	Sweet potato fries 4.00

## **DESSERT**

A mini chocolate Bundt cake with chocolate frosting, slightly warmed, topped with white chocolate sauce. 4.50

## **KITCHEN OPEN TILL 8 PM** **(9 PM ON FRI & SAT)**

To go orders add 50 cents  
509-996-3183

Notice: Consuming raw or partially undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



**Pints 4.75 Schooners 3.75**

### ON TAP

**Double D Blonde** Engineered for the domestic beer drinker, this blonde ale has a mild bitterness and soft floral aroma.  $\approx 4\%$  ABV

**Uncle Big's Brown** A medium to dark brown ale with hints of chocolate and caramel, slight biscuit malt flavors, mildly hopped, and very smooth.  $\approx 5\%$  ABV

Honorable Mention at the

Denver International Beer Competition 2011

Gold medal winner at the North American

Brewer's Association Competition 2011



**Epiphany Pale** A medium-bodied pale ale with moderate bitterness, slight caramel malt flavor, and modest citrusy hop aroma. This is a good beer to start with when building up the courage for the stronger beers.  $\approx 5.5\%$  ABV

**Ruud Awakening IPA** Expect your taste buds to be rudely awakened and temporarily disabled by the plethora of hops used in this IPA. The brutally bitter beginning is followed by a citrus aftertaste.  $\approx 7\%$  ABV

People's Choice Award at the Anacortes Brew Fest 2010

People's Choice Award at the Bellingham Brew Fest 2011

Honorable Mention at the

Denver International Beer Competition 2011



**Hooligan Stout** A creamy, dark, full-bodied American Style Stout with a robust roasted malt flavor and a smooth, oaty finish.  $\approx 7\%$  ABV

Gold medal winner at the North American

Brewer's Association Competition 2010 and 2011



### SODAS, COFFEE, TEA

STRAWBERRY LEMONADE—3.75

Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Lemonade, Cranberry, Lipton unsweetened ice tea 2.25 (free refills)



Our local coffee roasters—fair trade, organic

Regular or decaf 1.75 (free refills)

Hot tea—black, green, and herbal selections 1.75

Hot chocolate, hot spiced cider 1.50

### HOPPY HOUR: 4-6 PM

**\$1.00 OFF ALL BEERS ON TAP**

22 oz bottles to-go

Growlers: \$12.50 + \$5 deposit

Brewer's Reserve Growlers \$15-18 + \$5 deposit

VISA/MC/DISCOVER ACCEPTED

**\$10 MINIMUM**

## OLD SCHOOLHOUSE BREWERY

155 Riverside, Winthrop, WA

509-996-3183

www.oldschoolhousebrewery.com

### OSB's Mission Statement

We strive to create an environment so our customers and our team can make connections and share life's incredible journey together.

By living our vision, we will earn a reputation for making great beer and creating a fun place where one can sit, relax, and make positive connections with others. We will achieve this through authentic awesome customer service and by producing the highest quality beer and pub experience possible. By living our vision, our efforts will be rewarding for both our customers and ourselves.

### ROTATING TAPS

Ask your server about our current selection

**ESB** Mahogany-colored Extra Special Bitter ale comprised of English Marris Otter, Crystal, and just a touch of chocolate malt. Smooth drinking and sessionable with a complex malt body and spicy floral hop snap in the finish.  $\approx 5.5\%$  ABV

**Rendezvous Porter** A robust American porter with plenty of caramel and chocolate layers to balance the smooth hop finish.  $\approx 6\%$  ABV

**Backcountry Coffee Stout** Our dark stout with coffee from Backcountry Coffee Roasters, our friends & neighbors in Winthrop.  $\approx 7\%$  ABV

### BREWER'S RESERVE

Ask your server about our current selection

Served in 12 oz glasses—4.75

**Imperial IPA** Bigger and more balanced than its little brother, Ruud Awakening IPA, with a stronger malt presence and increased hopping rate. Mild caramel malt character and plenty of Pacific Northwest hops.  $\approx 9\%$  ABV

**Imperial Stout** Deep, dark, and complex with layers of caramel, chocolate, and roasted malts. Very rich with high alcohol and plenty of hops to balance out the loads of malted barley.  $\approx 9.9\%$  ABV

**Barley Wine Style Ale** Layers of caramel and toffee, very rich in malt flavor with plenty of hops and alcohol.  $\approx 9.9\%$  ABV

*Our beers are literally handcrafted on a small 7 barrel system with no bells and whistles which requires Blaze, our brewer, to intimately focus on each and every brew as though he is starting from scratch - which he is. In the three+ years since taking this business over we have discovered that Blaze has the incredible combination of desire and talent to improve our beers beyond what we had ever expected. Enjoy our brews!*

### WINES & MORE

Featuring our local Lost River wines:

Lost River Pinot Gris 7.00 / 24.00

Lost River Community Red 7.00 / 24.00

Lost River Merlot 8.00 / 30.00

Lost River Syrah 8.00 / 30.00

Lost River Cabernet 8.00 / 30.00

### House Wines

5.00 glass / 18.00 bottle

Chardonnay, Riesling, Cabernet, Merlot

**Hard Ciders in the Bottle 3.75**

Ask your server about other adult beverages