



# SKY HIGH BREWING *and* PUB

Welcome to Sky High Brewing and Pub! We're local folks who love to drink beer, eat well and have fun. Like our brewery, our kitchen's aim is to knock your socks off every time. We cook from scratch, and we put a lot of thought and creativity into everything we serve. Local, fresh, real and delicious, that's how we roll. So eat and drink heartily and enjoy yourselves. Cheers!

## APPETIZERS

- GF Chips & Salsa** **\$5.20**  
Fresh house made chips served with salsa verde and fresh pico de gallo
- Fried Cheese Curds** **\$4.95**  
House breaded and flash fried, served with house tomato sauce and ranch dressing
- GF 4-Story Macho Nacho** **\$12.95**  
Fresh house made chips, black beans, guacamole, jack and cheddar cheese, fresh pico de gallo, sour cream, jalapeños, house tomatillo salsa
- 2-Story Nacho** **\$10.95**  
*Add achiote chicken or beef, pulled pork or shrimp \$3.75*
- 3 Pulled Pork Sliders** **\$9.95**  
Slow roasted pulled pork smothered in Base Jump Amber Ale 3-cheese sauce and pickled jalapeños on pretzel slider buns
- GF Edamame Bowl** **\$6.80**  
Steamed and tossed with a light sesame mirin vinaigrette
- Chicken Wings** **\$9.95**  
6 Crispy wings tossed with your choice of sauce: BBQ, Traditional Buffalo Style, or Thai Peanut (contains soy sauce)
- The Dee Andros** **\$9.95**  
Greek flat bread with house made hummus, tzatziki, country olives, artichokes, pickled vegetables, fresh spinach, cucumber
- Pacific Northwest Mussels\*** **\$13.60**  
3/4 lb. of fresh Pacific Northwest mussels steamed in butter, wine, garlic, herbs, served with crusty baguette...extra bread \$1.00
- Fries or Tater Tot Basket** **\$6.95**  
with Sky Fry Sauce
- Sweet Potato Fry Basket** **\$8.50**  
with Sky Fry Sauce

## SOUP AND SALADS

**Add grilled chicken breast, King Salmon patty or shrimp to any salad \$4.00**

Dressings— Ranch, Blue Cheese, Pesto Vinaigrette, Honey Mustard, 1000 Island, Caesar, Oil and Vinegar

- Clam Chowder** Cup **\$4.50** or Bowl **\$6.50**
- Soup of the Day** Cup **\$4.00** or Bowl **\$6.00**
- Soup and Salad Combo** **\$9.95**  
House salad with either a cup of the soup-of-the-day or clam chowder. Served with bread
- Bacon Bleu Spinach** **\$11.50**  
Fresh Spinach with thick cut pepper bacon, crumbled blue cheese, tomatoes, pickled onion, peppadew peppers, sunflower seeds, crispy onion strings, hard boiled egg
- GF Very Veggie** **\$11.50**  
Arugula, spinach and field greens with sesame citrus slaw, avocado, tomatoes, country olives, artichokes, cucumbers, carrots
- Caesar** **\$8.95**  
Chopped heart of romaine with shaved parmesan, house croutons
- Chef's Caesar** **\$13.50**  
Chopped heart of romaine with thick cut pepper bacon, avocado, shrimp, shaved parmesan, house croutons
- GF House** **\$6.25 / \$8.35**  
Organic field greens with carrot, beet, cucumber, tomato

## BURGERS

**GF** Gluten Free burger or hoagie bun available on request \$2.00  
**Served on a brioche bun with choice of soup, side salad, sesame citrus slaw, fries or tater tots. Sweet potato fries add \$1.50**

- Sky High Burger\*** **\$14.50**  
1/2 lb. Carlton Farms natural hand-patted beef, lettuce, pickle, tomato, onion. Choice of Tillamook cheddar, swiss, provolone, american, mozzarella or pepper jack. *Add bacon \$2.00*
- Brewer's Burger\*** **\$11.00**  
1/3rd lb. Carlton Farms natural hand-patted beef, lettuce, pickle, tomato, onion. Choice of Tillamook cheddar, swiss, provolone, american, mozzarella or pepper jack  
*Add bacon \$2.00*
- Extend-O Burger\*** **\$13.25**  
1/3 lb. Carlton Farms natural hand-patted beef, thick cut pepper bacon, Tillamook cheddar and gorgonzola cheeses, tomato, lettuce, crispy onion strings, gorgonzola dressing
- Bahn Mi Turkey Burger** **\$11.00**  
1/4 lb. seasoned turkey patty, sriracha mayo, spring greens, cucumber, pickled carrots, onion, jalapeños, cilantro and mirin vinaigrette
- Wild Salmon Burger** **\$13.25**  
1/3 lb. house made King Salmon patty, sesame citrus slaw, field greens, tomato, house tartar sauce
- 2nd Street Veggie Burger** **\$11.95**  
House made quinoa-kale-bean patty, flame broiled, with lettuce, pickle, tomato, onion. Choice of Tillamook cheddar, swiss, provolone, american, mozzarella or pepper jack

## SANDWICHES & WRAPS

**With choice of soup, side salad, sesame citrus slaw, fries or tater tots. Sweet potato fries add \$1.50**

- Pepperoni Rib Eye Philly** **\$13.95**  
Grilled shaved rib eye, sweet peppers and onions, provolone cheese, topped with pepperoni, stuffed in a hoagie and finished in the pizza oven, garnished with fresh basil and balsamic reduction, and au jus
- Po' Boys – Fried Oysters or Shrimp\*** **\$13.60**  
Your choice of fresh PNW oysters or shrimp, buttermilk soaked and dusted with seasoned corn flour, with fresh tomato, lettuce, house tartar sauce, served on a hoagie roll
- Mushroom Swiss Cheese Steak** **\$13.95**  
Grilled shaved rib eye, local mix of mushrooms, peppers, onions, dijon spread, and finished with Swiss cheese and served in a hoagie roll, with au jus
- Pulled Pork Belly Reuben** **\$12.55**  
Slow roasted pulled pork belly, house kraut, swiss cheese, marbled rye, 1000 island dressing
- Thai Peanut Grilled Chicken Wrap** **\$11.95**  
Grilled chicken breast tossed in Thai peanut sauce with sesame citrus slaw, carrots, sprouts, sriracha mayo, cucumber, red onion
- Turkey Bacon Ranch Avocado Wrap** **\$11.95**  
Slow roasted turkey, thick cut pepper bacon, avocado, ranch dressing, lettuce, and tomato
- Falafel Flat Bread** **\$10.95**  
House made falafel and flat bread, feta, greens, tzatziki, roasted peppers, hummus, pickled onions



## PIZZA & PUB MEALS • HOPPY HOUR

See Other Side

**Gluten Free** Please be aware that we cannot guarantee that our gluten free options are totally free of possible wheat flour contamination and we assume no responsibility.  
*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



# SKY HIGH BREWING *and* PUB

## HAND TOSSED PIZZA PIE— 12" CRUST

**GF** Gluten Free crusts available add \$2.00

<b>Hunter, No Gather</b>	<b>\$12.95</b>
Thick cut pepper bacon, salami, pepperoni, sausage, fresh tomato sauce, mozzarella, asiago, oregano	
<b>Margarita</b>	<b>\$10.95</b>
Neopolitan crust brushed with seasoned extra virgin olive oil, fresh mozzarella, tomatoes, fresh basil	
<b>The Trappist</b>	<b>\$12.95</b>
House pesto sauce, feta and mozzarella cheeses, kalamata olive, artichoke, sweet peppers, topped with arugula, lemon, parmesan	
<b>Pepperoni</b>	<b>\$11.95</b>
Fresh tomato sauce, mozzarella, Liguria pepperoni	
<b>Cheese</b>	<b>\$9.95</b>
Fresh tomato sauce, mozzarella	

## BEVERAGES

Pepsi/Diet, Sierra Mist, Root Beer, Dr. Pepper	\$2.00
Reeds Extra Ginger Beer, Lemonade, Iced Tea	\$3.00
Orange and Cranberry Juice, Tea, Coffee & Milk	\$2.00
Kombucha	\$5.00

See our

**Beer • Cocktails • Wine • Menu**

for adult beverages

## PUB MEALS

<b>Fish-n-Chips</b>	<b>\$14.65</b>
Bohemian Pils beer battered, line-caught fresh Pacific rockfish, served with side choice	
<b>GF Rib Eye Steak*</b>	<b>\$20.95</b>
10 oz. house butchered Cedar River Farms grass fed naturally raised rib eye steak, char broiled, topped with herb butter and balsamic reduction, served with side choice	
<b>GF Tres Tacos</b>	<b>Black bean \$8.95 Meat or Fish \$11.95</b>
3 Tacos with your choice of fresh rockfish, pulled pork, achiote chicken or beef, or black beans with corn tortillas, chipotle aioli, sesame citrus slaw, fresh pico de gallo, cilantro, pickled jalapeños, salsa verde	
<b>Hi-Jack Mack</b>	<b>\$7.25</b>
Macaroni noodles tossed with Base Jump Amber Ale 3-cheese sauce, topped and baked with cheddar, jack, shaved parmesan	
<i>Add achiote chicken or beef, pulled pork, or thick cut pepper bacon \$3.75</i>	
<i>Black Beans, spinach, tomato or peppers &amp; onions \$1.00</i>	

## DESSERT

<b>Salted Panorama Porter Brownie</b>	<b>\$5.95</b>
With Tillamook Vanilla ice cream, served with a 4 oz. porter taster	
<b>Tillamook Vanilla Ice Cream</b> 2 scoops	<b>\$3.95</b>

See Chalkboard for Dessert Special



## HOPPY HOUR FOOD & DRINKS

2:30 to 5:30 pm and 9:00 pm to Close  
**\$1 Off Pints, Cocktails and Ciders**

<b>Fries or Tater Tots</b>	<b>\$4.00</b>	<b>GF Happy Nacho</b>	<b>\$4.90</b>	<b>Happy Hour Burger</b>	<b>\$7.50</b>
<b>6 Buffalo Chicken Wings</b>	<b>\$6.00</b>	Black beans, cheese, pico de gallo		<b>Two Tacos</b>	<b>\$5.50</b>
Thai peanut, buffalo, BBQ		<b>GF Chips and Salsa</b>	<b>\$3.00</b>	Black bean, achiote chicken or beef	
<b>PNW Mussels (1/2 order)</b>	<b>\$7.00</b>	<b>GF House Salad</b>	<b>\$3.00</b>	<b>Cheese Pizza</b>	<b>\$5.00</b>
<b>Hummus and Flatbread</b>	<b>\$5.00</b>	<b>GF Edamame Bowl</b>	<b>\$4.00</b>	<b>Pepperoni Pizza</b>	<b>\$6.00</b>
<b>2 Pulled Pork Sliders</b>	<b>\$6.00</b>	<b>Frickles</b>	<b>\$3.95</b>	<b>The Trappist Pizza</b>	<b>\$7.00</b>
<b>Fried Cheese Curds</b>	<b>\$4.50</b>	<b>Hi-Jack Mac</b>	<b>\$4.00</b>	<b>GF</b> Gluten Free crusts available add \$2	

## HOUSE MADE LIST:

**Local, Sustainable, Organic:** We source the highest quality ingredients from local farms and seafood purveyors including Sunbow Farms, Gathering Together Farm, Carlton Farms, Green Willow Grains and Ocean Beauty Seafood

- Ales and Lagers!
- Dressings
- Bohemian Pils Beer Batter
- Black Beans
- Base Jump Cheese Sauce
- Chipotle Aioli
- Cocktail Sauce
- Cranberry Sauce
- Croutons
- Dill Pickles
- Falafel
- Fresh Tortilla Chips
- Flatbread
- Roasted Philly Beef
- Guacamole
- Hummus
- Lemonade
- Pesto
- Pickled Cauliflower
- Pickled Jalapeños
- Pico de Gallo
- Pizza Dough and Sauce
- Braised Pork Belly
- Salmon Burger Patties
- Panorama Porter Brownie
- Sauerkraut
- Sausage
- Sesame Citrus Slaw
- Tartar Sauce
- Tomatillo Salsa
- Tzatziki
- Veggie Burger Patties

## GROWLERS TO GO!



**64 oz. fill \$12/\$14**  
**32 oz. fill \$7/\$8**

**Growler Tuesdays**  
**\$4/\$2 Off**

**Go Beavs!**

## SUSTAINABLE SKY HIGH

**Our 10-Barrel Brewhouse:** Built by JV Northwest in Canby, OR

**Sustainable Building Materials:** Galvanized siding, Marmoleum flooring, wood, steel, glass

**Recycled Building Materials:** Redwood beams from South Co-op redwood tree, tables from Columbia River-preserved fir, stair steps recycled fir, preserved original bow truss architecture in brewery and tap room and Sibling Revelry

**Rooftop Solar System:** Rated 8 Kilowatts

**Compost:** We compost our food scraps and paper products

**Spent Brewery Grain:** From dog biscuits to pig feed, nothing wasted here

**Cargo Bike:** We deliver kegs around town on our orange CETMA cargo bike built in Eugene

## Visit Us!

Sky High Brewing  
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www.skyhighbrewing.com

