

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

Chips & Salsa	\$6.00
Fresh house-made chips served with salsa verde and fresh pico de gallo	
Bier Pretzels	\$9.00
3 soft pretzels served with house-made Base Jump Amber Ale cheese sauce	
Fried Cheese Curds	\$6.00
House breaded and flash fried, served with tomato sauce	
4-Story Macho Nacho	\$13.00
Fresh house-made chips, black beans, guacamole, jack and cheddar cheeses, fresh pico de gallo, sour cream, jalapeños, house tomatillo sauce	
2-Story Nacho	\$11.00
<i>Add ranchero chicken, rockfish or smoked pulled pork \$3.75</i>	
Edamame Bowl	\$7.00
Steamed and tossed with a light sesame mirin vinaigrette	
Fried Shrimp Popcorn Style	\$10.00
House dusted in seasoned flour and corn flour, flash fried, served with cocktail sauce	
Chicken Wings	\$10.00
6 crispy wings tossed with your choice of sauce: BBQ, Traditional Buffalo Style or Thai Peanut	
The Dee Andros	\$10.00
Greek flat bread with house-made hummus, tzatziki, country olives, artichokes, pickled vegetables, fresh spinach, cucumbers	
Pacific Northwest Mussels*	\$11.00
1/2 lb. of fresh Pacific Northwest mussels steamed in butter, wine, garlic, herbs, served with crusty baguette	
<i>Extra bread \$1.00</i>	
Fries or Tater Tot Basket	\$7.00
with Sky Fry Sauce	
Sweet Potato Fry Basket	\$8.50
with Sky Fry Sauce	

SOUP AND SALADS

Clam Chowder	Cup \$5.00 or Bowl \$7.00
Soup of the Day	Cup \$4.00 or Bowl \$6.00
Salad Dressings Ranch, Blue Cheese, Pesto Vinaigrette, Honey Mustard, 1000 Island, Caesar, Oil and Vinegar	
Add grilled chicken breast, King Salmon patty or smoked pulled pork to any salad \$3.75	
Add thick cut pepper bacon or 1/2 avocado \$2.00	
Soup and Salad Combo	\$10.00
House salad with either a cup of the soup-of-the-day or clam chowder. Served with crusty baguette	
Bacon Bleu Spinach Salad	\$12.00
Fresh spinach with thick cut pepper bacon, crumbled blue cheese, tomatoes, pickled onion, peppadew peppers, sunflower seeds, crispy onion strings, hard-boiled egg	
Very Veggie Salad	\$11.00
Arugula, spinach and field greens with avocado, tomatoes, country olives, artichokes, cucumbers, carrots	
Caesar Salad	\$9.00
Chopped heart of romaine with shaved parmesan, house croutons	
House Salad	\$6.00 /\$8.00
Organic field greens with carrot, beet, cucumber, tomato	

BURGERS

Served on a brioche bun with choice of soup, side salad, buttermilk slaw, fries or tater tots	
Sweet potato fries add \$1.50	
Gluten free bun available on request \$2.00	
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 cheese	
<i>Add thick cut pepper bacon \$2.00</i>	
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 cheese	
<i>Add thick cut pepper bacon \$2.00</i>	
Extend-O Burger*	\$13.50
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	
Salmon Burger	\$13.50
1/3 lb. house made King Salmon patty, buttermilk slaw, field greens, tomato, house tartar sauce	
2nd Street Veggie Burger	\$12.00
House-made quinoa-kale-bean patty, lettuce, pickle, tomato, onion. Choice of Tillamook cheddar, Swiss, provolone, American, mozzarella or pepper jack cheese	

SANDWICHES & WRAPS

Served with choice of soup, side salad, buttermilk slaw, fries or tater tots	
Sweet potato fries add \$1.50	
Gluten free bun available on request \$2.00	
Pepperoni Rib Eye Philly	\$14.00
Grilled shaved rib eye with peppers, onions and provolone cheese; topped with pepperoni and served on a hoagie roll with au jus	
BBQ Smoked Pulled Pork Sandwich	\$12.00
Slow-smoked pulled pork, BBQ sauce, buttermilk slaw, and our house dill pickles, grilled on texas toast	
Fried Shrimp or Oyster Po' Boy	\$14.00
Choose from PNW oysters or Gulf Coast shrimp, dusted with seasoned flour and fried, with fresh tomato, lettuce, house tartar sauce, served on a hoagie roll	
Mushroom Swiss Cheese Steak	\$14.00
Grilled shaved rib eye with local mushrooms, peppers and onions. Finished with Swiss cheese and served on a hoagie with dijonaise and a side of au jus	
Thai Peanut Grilled Chicken Wrap	\$12.00
Slow cooked Thai peanut chicken breast with buttermilk slaw, carrots, sprouts, sriracha mayo, cucumbers, red onion	
Turkey Bacon Ranch Avocado Wrap	\$12.00
Slow roasted turkey, thick cut pepper bacon, avocado, ranch dressing, lettuce, tomato	
Falafel Flat Bread	\$11.00
House-made falafel and flat bread, feta, greens, tzatziki, roasted peppers, hummus, pickled onions	
Vegan Tempeh Bahn Mi	\$11.00
Sesame marinated tempeh, peanut sauce, pickled cauliflower, carrot, onion, jalapeno, mirin vinaigrette, daikon sprouts and cilantro	



PIZZA & PUB MEALS • HOPPY HOUR

See Other Side

**Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

18% Gratuity added to parties of 10 or more

SKY HIGH BREWING *and* PUB

HAND TOSSED PIZZA

12" Crust
Gluten free crusts add \$2.50

Hunter, No Gather	\$13.00
Thick cut pepper bacon, salami, Liguria pepperoni, sausage, fresh tomato sauce, mozzarella, asiago, oregano	
Margarita	\$11.00
Seasoned extra virgin olive oil, fresh mozzarella, roasted tomatoes, fresh basil	
The Trappist	\$13.00
House pesto sauce, feta and mozzarella cheeses, country olives, artichokes, sweet peppers; topped with arugula, lemon and shaved Parmesan	
Pepperoni	\$12.00
Fresh tomato sauce, mozzarella, Liguria pepperoni	
Go Vegan!	\$13.00
Fresh tomato sauce, Vegan mozzarella, fresh basil, sweet peppers, artichokes, country olives	
Cheese Pie	\$10.00
Fresh tomato sauce and mozzarella <i>Vegan mozzarella add \$2.00</i>	

DESSERT

Salted Panorama Porter Brownie	\$7.00
With Tillamook vanilla ice cream	
Skillet Cookie	\$7.00
White chocolate, almond caramel crunch skillet cookie, vanilla ice cream, chocolate sauce	
Tillamook Vanilla Ice Cream	\$3.50
2 scoops	

PUB MEALS

Fish-n-Chips	\$15.00
Fresh line-caught Pacific rockfish rolled in Bohemian Pils beer batter served with fries. Substitute fries with salad, soup, buttermilk slaw or tater tots <i>Sweet potato fries add \$1.50</i>	
Tres Tacos	Black Bean \$9.00 Meat or Fish \$12.00
3 tacos with your choice of fresh rockfish, smoked pulled pork, ranchero chicken or black beans- with corn tortillas, chipotle aioli, buttermilk slaw, fresh pico de gallo, cilantro, pickled jalapeños, salsa verde	
Hi-Jack Mack	\$7.25
Macaroni noodles tossed with Base Jump Amber Ale 3-cheese sauce; topped and baked with cheddar, jack and shaved Parmesan cheeses <i>Add ranchero chicken, smoked pulled pork or thick cut pepper bacon \$2.00</i> <i>Spinach, tomato, or peppers & onions \$1.00</i>	
Rib Eye Steak	\$24.00
10oz Choice grade NW beef, flame broiled to temp and topped with our garlic herb butter. Served with side choice.	
Longliner Seafood Stew	\$17.00
Fresh Mussels, Cod, Gulf Shrimp, and chopped clams, sautéed in a tomato and fennel based sauce with feta and fresh basil. Served with crispy baguette	
Edamame Bowl	\$4.00
Hi-Jack Mack	\$4.00
Happy Hour Burger	\$7.50
Two Tacos	\$5.50
Black bean, ranchero chicken, smoked pulled pork	
Cheese Pizza	\$5.00
Vegan Cheese Pizza	\$7.00
Pepperoni Pizza	\$6.00
The Trappist Pizza	\$7.00
Gluten free crusts add \$2.50	

BEVERAGES

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

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 and Ocean Beauty Seafood. The oil we use in the fryer is non-GMO rice oil.

BEER!

- Bohemian Pils Beer Batter
- Buttermilk Slaw
- Base Jump 3-Cheese Sauce
- Chipotle Aioli
- Croutons
- Dill Pickles
- Falafel
- Fresh Tortilla Chips
- Flatbread
- Guacamole
- Hummus
- Lemonade
- Panorama Porter Brownie
- Pesto
- Pickled Cauliflower
- Pickled Jalapeños
- Pico de Gallo
- Pizza Dough and Sauce
- Salad Dressings
- Salmon Burger Patties
- Salsa Verde
- Pizza Sausage
- Tartar Sauce
- Tzatziki
- Veggie Burger Patties
- Lavender Simple Syrup



HOPPY HOUR

2:30 to 5:30 pm and 9:00 pm to Close



\$1 Off Pints, Cocktails, Wines, Ciders & Meads

Fries or Tater Tots	\$4.00	Edamame Bowl	\$4.00
Sweet Potato Fries	\$5.50	Hi-Jack Mack	\$4.00
Fried Cheese Curds	\$5.00	Happy Hour Burger	\$7.50
6 Chicken Wings	\$6.00	Two Tacos	\$5.50
Thai peanut, Buffalo, BBQ		Black bean, ranchero chicken, smoked pulled pork	
PNW Mussels	\$7.00	Cheese Pizza	\$5.00
Hummus and Flatbread	\$5.00	Vegan Cheese Pizza	\$7.00
Happy Nacho	\$5.00	Pepperoni Pizza	\$6.00
Black beans, cheese, pico de gallo		The Trappist Pizza	\$7.00
Chips and Salsa	\$3.00	Gluten free crusts add \$2.50	
House Salad	\$3.00		

SUSTAINABLE SKY HIGH

- Protecting Our Brew Shed** Our water usage for brewing is 20% below industry average
- Salmon Safe** Our hops are all certified "Salmon Safe" or higher
- Organic, Kosher, Fossil Fuel Free and/or Sustainably Farmed** We use malted and raw certified grains from as close as Oregon to as far away as Germany
- Reduced Carbon Footprint** We generate the nitrogen used to pour our beer on-site, reducing our CO2 use by 40%
- Renewable Energy 2017** Through the Blue Sky Energy program we supported 22,800 kWh of renewable energy and reduced our carbon footprint by 20,609 lbs.
- Green Cleaning** We use biodegradable sanitizer and equipment cleaners to reduce our impact on the local waste water system
- Sustainable Building Materials** We use galvanized siding, Marmoleum flooring, and lots of wood, steel and glass
- Recycled Building Materials** Brewery beams are made from the South Co-op redwood tree, dining tables from Columbia River-preserved fir, and stair steps from recycled fir
- Rooftop Solar System** There's an 8kw solar system installed on top of the doghouse
- Spent Brewery Grain** From local farm animal feed to dog biscuits, nothing wasted here



BREWS TO GO

Crowler	32 oz. can	\$9/\$11
Growler	64 oz. fill	\$12/\$14

Thirsty Tuesdays!

Crowler/Growler \$1/\$2 Off

Visit Us!

Sky High Brewing
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www.skyhighbrewing.com

