

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
1/3 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	
Steelhead Burger 	\$13.50
House made sustainably raised 1/3 lb. Steelhead patty, buttermilk slaw, greens, tomato, house tartar sauce, lemon	
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 dijonaisse 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
Vegan mozzarella add \$2.00

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
Sweet potato fries add \$1.50

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

Add ranchero chicken, smoked pulled pork or thick cut pepper bacon \$2.00
Spinach, tomato, or peppers & onions \$1.00

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.

BEVERAGES

Pepsi/Diet, Sierra Mist, Root Beer, \$2.00

Dr. Pepper

Reeds Extra Ginger Beer, Iced Tea, \$3.00

Lemonade

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

Sweet Potato Fries \$5.50

Fried Cheese Curds \$5.00

6 Chicken Wings \$6.00

Thai peanut, Buffalo, BBQ

PNW Mussels \$7.00

Hummus and Flatbread \$5.00

Happy Nacho \$5.00

Black beans, cheese, pico de gallo

Chips and Salsa \$3.00

House Salad \$3.00

Edamame Bowl \$4.00

Hi-Jack Mack \$4.00

Happy Hour 1/4 lb. Burger \$5.00

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

SUSTAINABLE SKY HIGH

Protecting Our Brew Shed—187 Miles of Wonder

Water Savings Sky High Brewing water usage is 20% below industry averages.

Crosby Hop Farm Hops Nearly all of the hops we use are grown by the Crosby's on their 5th generation Willamette Valley hop farm 45 miles north.

Salmon Safe Crosby hops are certified "Salmon Safe".

Sustainably Farmed Grains We brew with malted and raw certified grains that are organic, kosher, and fossil fuel free.

Spent Brewery Grain Used to feed local farm animals.

Nitrogen Generation We generate 100% of the nitrogen we use to pour beer on-site, reducing our CO₂ use by 40%.

Sky High Cargo Bike Delivering kegs around town

Green Cleaning We use biodegradable sanitizer and equipment cleaners in the brewery to reduce our impact on the local waste water system.

We Brew Beer & Cook From Scratch Saving tons of packaging and miles of transport.

Supporting NW Orcas  We serve sustainably raised Steelhead which meet the GlobalGAP aquaculture standard instead of wild Chinook.

Compost We compost our food scraps and paper waste.

We Recycle Plastics, tin, cardboard, and paper.

Low Flow Plumbing Fixtures & LED Lighting

Built By Real Beavers 97% of the design and construction work to build Sky High was provided by us and other craftspeople calling Corvallis home.

Sustainable Building Materials

We built Sky High with repurposed local redwood and fir, galvanized siding, Marmoleum flooring, steel and glass.

Locally Grown Big Timbers Our beautiful redwood beams milled from the 1st Alternative Co-op redwood tree store CO₂ pulled from the atmosphere.

Renewable Energy 2108 In 2018, through the Blue Sky Energy program we supported 22,800 kWh of clean renewable energy and reduced our carbon footprint by 20,266 lbs. That's the equivalent of planting 238 trees or not driving 21,870 miles!

Rooftop Solar System We have an 8kW solar system installed on top of our rooftop doghouse.

Go Beavs!  

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

160 NW Jackson Avenue

Corvallis, OR 97330

541.207.3277

www.skyhighbrewing.com

