







SHARABLE EATS

MIGHT AS WELL PAIR WITH A TASTING FLIGHT. CONSULT YOUR BEERTENDER.

Half orders are available on fries, nachos & frickles.

FRESH CUT FRIES This is a favorite at the Silver Moon pub! We go through sooo many fresh cut fries; we should have invested in a potato farm. [GFF] \$8   

CRATER NACHOS Housemade corn tortilla chips smothered with ale-infused cheese sauce, black beans, olives & roma tomatoes; topped with deep fried pickled jalapenos, sour cream & cilantro. [GFF] \$10   

FRICKLES Crispy dill pickle chips in a spicy battered jacket. \$8

HOUSEMADE CHIPS Housemade corn tortilla chips with sides of black beans & salsa. [GFF] \$6

BREWERS MAC Big noodled mac & cheese - loaded how our brewer Jeff enjoys it! Pick your protein (bacon, chicken or steak) & let us know if you want it spicy! \$12

* SANDWICHES

1/3lb Borlen beef patty with LTO (onions are pickled) & our house spread on Big Ed's bread. Sub a garden patty &/or raw onions... no prob. Cooked to order.

BREWHOUSE BURGERS

Burgers come with a side of fries, frickles, side salad or a cup of soup.

CHEDDAR No frills burger. You can't go wrong. \$13

BACON BLEU Featuring thick cut bacon & bleu cheese crumbles. \$14

SW FIESTA Featuring pepper jack cheese, fresh avocado & deep fried jalapenos. \$14

SHROOM SWISS Featuring Swiss cheese & mushrooms sauteed in white wine. \$14

BACON TURKEY STACKER Thinly sliced smoked turkey, thick cut bacon, Swiss cheese, pickled onions & fresh avocado. All on Big Ed's bread. Mustard-mayo spread. Served warm & slightly melted. \$14
Stacker comes with choice of side.

DELICATELY SMOKED BRATS
\$8 EACH

1/3lb sausage brat made with IPA 97 at CE Lovejoy's by our good friend Chris the butcher. The herb blend is a house secret. Served on Big Ed's bread.

THAT'S A SPICY... Deep fried pickled jalapenos & fresh Parmesan cheese. Stellar spread.

GRILLED VEGGIES Grilled onions, green peppers & red peppers. Mustard-mayo spread.

TRADITIONAL High Desert Kraut (juniper, apple & sage by Local Culture). Garnished with pickled onions. Mustard-mayo spread.

MINI PRETZELS Handcrafted by Annie's Bakeshop - currently infusing Maeve Celtic Stout in the recipe. 3 mini pretzels cooked with garlic butter & topped w/ fresh Parmesan cheese & sea salt. Served with house mustard-mayo & ale-infused cheese sauces for dipping. Yummy! \$7

HOUSE TACOS [GFF] *Our street style tacos are delicious quick bites.* \$3 EACH

CHICKEN TINGA Marinated in a chipotle sauce & shredded. Topped w/ onions, house salsa & cilantro. [GF]

OKINAWA BBQ Flank steak marinated in a secret house sauce! Topped with Tumalo Kraut (turmeric, ginger & jalapeno by Local Culture) & cilantro.




SUMMER VEGGIE Sauteed zucchini, red pepper, roma tomato, red onion & sweet corn; dressed in pico de gallo, fresh avocado & cilantro.

SOUPS & SALADS




HOUSE MADE CHILI

Thick enough for your spoon to stand up! Garnished w/ cheese, sour cream & onions. \$5

FRESH GARDEN SALAD

Mixed greens, romaine, roma tomatoes, red onions & cucumbers; topped with croutons & your choice of salad dressing. [GFF] \$10   

SPINACH ARUGULA SALAD

Baby spinach, arugula, Alpenglow Kraut (beets & fennel by Local Culture); Mozzarella cheese, candied walnuts, cranberries & bacon. Your choice of salad dressing. [GFF] \$12   

Dressings: bleu cheese, ranch, honey mustard, house vinaigrette and Caesar. Half sized salads are available. :)

DESSERTS!

BEER FLOAT

A scoop of Addy Mac's floating in beer (or Rootbeer). Smiles guaranteed! \$6

ADDY MAC'S ICE CREAM

Justin is a good friend of The Moon & we proudly serve his homemade ice cream. Best 'scream in town! Flavors change often. A la mode - [GFF] \$4 per scoop.

WE OFFER SEVERAL SPECIALS DURING THE WEEK. IF WE FORGET TO BRAG ABOUT THEM, DON'T BE SHY. ASK FOR A HIGH 5 TOO... CUZ WE GOT PLENTY TO GO AROUND!

KIDS MENU

EASY PEASY MAC N' CHEESY Just really good mac n' cheese. No extras. \$6

YES PLEASE GRILLED CHEESE Melted cheddar between 2 slices of sourdough. Fresh Parmesan cheese melted on top. Not just for kids... \$4

BIG BURGER BUDDY Brewhouse burger with a little less conversation. Choose your cheese. Choose your side. \$10

KEY:  HOUSE SPECIALTY

 ADD CHICKEN \$2

 ADD STEAK \$4

 ADD BACON \$2

 TOP SECRET

[GFF] GLUTEN FREE FRIENDLY

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

SILVER MOON

BREWING

FEATURED COCKTAILS

All drinks are 1.5 oz. pours

PARLOUR

Crater Lake Vodka, splash of lemonade & Sierra Mist, Wild Roots Marionberry Vodka float (10)

ROYAL JELLY JIVE

Aviation Gin, fresh lime juice, simple syrup, cucumber garnish, straight up (10)

2ND HAND SOLDIER

Grey Goose Vodka, fresh lemon juice, Triple Sec, simple syrup, sugar rim, straight up (10)

MOON MOUNTAIN RAMBLER

Kraken Dark Rum, fresh lime juice, house made grenadine, cola (8)

JIVE COULIS

Hendrick's Gin, fresh lime juice, fresh rosemary, cucumber, tonic water (10)

COMPANY GRAND

Kettle One Vodka, fresh lime juice, fresh mint, Cock and Bull Ginger Beer (10)

B-SIDE BRASS

Black Seal Rum, fresh lime juice, Cock and Bull Ginger Beer (8)

STRIVE ROOTS

Belvedere Vodka, fresh lemon juice, fresh honey, fresh rosemary, soda water (10)

CULT OF TUCK

Buffalo Trace, fresh lime juice, Cock and Bull Ginger Beer (8)

JUJU EYEBALL

Crater Lake NW Berry Vodka, lemon juice, Peach Schnapps, Sierra Mist (10)

SHUGGIE B GOODE

Walter Collective Gin, fresh lemon juice, simple syrup, soda water (10)

CHIRINGA

Titos Vodka, fresh lime juice, muddled jalapeno, Sriracha, Cock and Bull Ginger Beer (10)



WHISKEY

- WOODFORD RESERVE (10)
- BLANTON'S (14)
- WHISTLE PIG RYE (20)
- WESTWARD (21)
- GLENFIDDICH (11)
- GLENMORANGIE (11)

SPECIAL SPIRITS

VODKA

- KETEL ONE (8)
- GREY GOOSE (9)
- BELVEDERE (9)

GIN

- AVIATION (8)
- WALTER COLLECTIVE (10)
- HENDRICK'S (11)



Ask about our margs!

TEQUILA

- DON JULIO BLANCO (13)
- SILVER PATRÓN (14)
- CASAMIGOS ANEJO (15)

RUM

- THE KRAKEN (6)
- GOSLING'S (6)

MONDAYS

"LOCALS" DAY

- \$2.50 OFF EVERY PINT
- \$1.50 OFF EVERY HALF PINT
- \$2 OFF ALL SIGNATURE COCKTAILS
- 2 HOUSE TACOS FOR \$5

WEDNESDAYS

BURGER/BRATS+BEER

ANY BRAT + ANY PINT OF BEER = \$10

ANY BREWHOUSE BURGER + ANY PINT OF BEER = \$15

BINGO SUNDAY

BLOODY MARY BAR

Choose a Crater Lake Vodka

- REGULAR PEPPER
- HATCH GREEN CHILI
- \$10

Load your Bloody with all the fixin's at the bar. Don't be shy... load it up!

MIMOSA MENU



- MANGO PASSIONFRUIT BASIL
- PINEAPPLE
- CRANBERRY
- CLASSIC OJ
- GRAPEFRUIT ROSEMARY

MIMOSA \$6 MANMOSA \$10 MIMOSA FLIGHT \$12

BREAKFAST BURRITO \$8

Choose bacon, steak, sausage or veggie. We'll do the rest! Large tortilla loaded with eggs, red potatoes, grilled onions & peppers and cheddar cheese... wrapped to perfection by our house ninja.