

ABOUT US We are a collaboration of makers. Beer & science guy Jason owned a home brew shop. Brewers Scott & Michael were the managers. They met restaurant guy Rob who was looking to open a local spot. Blake & Atha invested. We all came together to LET IT POUR as Falling Sky Brewing in January 2012. We opened the Pour House Delicatessen in July 2013. The outpouring has been amazing! On behalf of all of us + Lead Brewer Scott S, Executive Chef Brandon, GM Josh, Lead Baker Roger, Pastry Chef Cassie, Fermentation Guru Scott T, and our amazing staff- thank you for joining us!

Fries & Snacks

Plate O Fries with pub sauce dip*	5	Warm Pretzel Sticks beer mustard & cheese sauce	4
Cheese Fries beer cheese sauce	7	Roasted Brussels Sprouts & Hazelnuts	6
BBQ Pork Cheese Fries pulled pork, beer cheese sauce, pickled onions	9	Pickled Veggie Plate house made goodies	5
Poutine vegetarian brown gravy, cheddar curds	8	Honey-Za'atar Chicken Wings six, confit & fried	8
Pastrami Cheese Fries pastrami bits, beer cheese sauce, caramelized onions	9	Pumpkin Hummus with veggies & toast	6

Sandwiches

Delicata Squash Sandwich sage & shallot pesto, pumpkin spread, feta, greens	11
Meatloaf Melt caramelized onions, smoked cheddar, house ketchup	12
Kraut Dog kosher beef hot dog, house sauerkraut, beer mustard, caramelized onions	8
BBQ Pulled Pork cole slaw, pickled onions	10
Smoked Chicken cheddar cheese, criminis, pickled onion, ranch ADD BACON 1.5	11
Gourmet Grilled Cheese four cheeses, pickled red onions, white bean spread	9
Field Burger barley & vegetable patty + garlic mayo*, pickled onion, radish, greens	11
Lamb Burger swiss, caramelized onion, mayo, greens	13
Back Alley Burger special knee deep beef blend, grass fed & finished served medium rare* with pub sauce, pickled onion, field greens	12

CHOOSE YOUR SIDE

Salad, Fries, Cole Slaw, Chips, or Potato Salad

UPGRADE

Fall Salad 2, Cheese Fries 1, Poutine 2
BBQ Pork or Pastrami Cheese Fries 3

MODIFY

blue cheese, cheddar, swiss, caramelized onion, sauteed mushrooms
.75 each

goat cheese, house cured bacon, sunny egg*, smoked portobellos
1.50 each

SUB gluten free bun 2

Soup & Salad

Soups of the Moment check our board	3.5/6
House Salad field greens, seasonal vegetables	5/8
Hearty Fall Salad roasted root vegetables, golden couscous, feta, lemon-tahini vinaigrette	6/10
Confit Duck & White Bean Salad kale, dried cranberries, blue cheese, preserved lemon	13
Soup & Salad bowl of soup & house salad SUB HEARTY FALL SALAD 3	9

Plates

Chicken Riggies rigatoni pasta, smoked chicken, portobello, creamy tomato sauce, parmesan	12
Moroccan Lamb Pie mashed celeriac, smoked cheddar	13
Soft Polenta & Winter Vegetables parmesan, fried sage, white wine sauce ADD CONFIT DUCK 3	10
Meatloaf Plate meatloaf, roasted root vegetables, brussels sprouts, beer cheese	12
Corned Beef & Bavarian Cabbage braised cabbage, mashed celeriac	13
Tacos (1) CHOOSE BBQ Pulled Pork, Pastrami, OR Roasted Root Veggies & Brussels Sprouts with cotija cheese, smoked salsa verde, pickled red onion, white bean spread	3.5

Available weekends 11am - 3pm

Brunch

Deli Hash (available daily) potato, onions, corned beef & pastrami, with sunny eggs, toast	9
Classic Plate eggs- sunny or scrambled, potatoes, bacon or market veggies, toast	8
Cakes & Eggs regular, chocolate, or chocolate-pastrami pancakes + sunny or scrambled eggs	10
Farm to Hash potato, market vegetables, spicy hilbeh sauce, with sunny eggs, toast	9
Biscuits & Pastrami Gravy house made biscuits, sunny egg	9
Breakfast Potatoes seasoned & tossed with herbs	3
Our Bacon yes house cured bacon side	4

Kid Eats

All \$5 served with side

Grilled Cheese
Chicken Nuggets
Riggies & Butter
Happy Burger (veggie or beef)
Kosher Hot Dog

*Our mayo contains raw, free-range egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We bake all our breads across town at the Pour House & Delicatessen! We make our ketchup, mustard & mayo. We use local, seasonal & organic ingredients whenever feasible. Our meats are local & humanely raised. We proudly support the following local farms & purveyors: Groundwork Organics, Creative Growers, Knee Deep Cattle, Fern's Edge, Carlton Farms, Turnip the Beet, Longs Meat Market, Lochmead, Hummingbird, Draper Valley, McKenzie River Organics, Hey Bayles Farm, Anderson Ranches

TAKE OUT & DELIVERY BY PHONE 541.505.7096.

COMMENTS? TALK TO US IN PERSON

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