

## PASTA

Served with Garlic Bread

### JAMBALAYA FETTUCCINE

Cajun seasoned cream sauce, spicy chicken, andouille sausage, shrimp, red onions, red bell peppers and tomatoes, tossed together with fettuccine pasta. **OPTIONS: GF V** – 26.99

### BACON CHICKEN ALFREDO

Fettuccine noodles tossed in a Scotch ale infused alfredo sauce with caramelized onions, bell peppers, gorgonzola cheese and pan seared bacon and grilled chicken. **OPTION: GF** – 25.99

### SHRIMP SCAMPI FETTUCCINE

Sautéed shrimp smothered in creamy beurre blanc sauce, with fresh diced vine ripe tomatoes and chopped parsley. **OPTIONS: GF** – 26.99

### TILLAMOOK CHEESE & RIGATONI

Our Chef's twist on classic macaroni & cheese: a rigatoni and creamy cheese blend; baked with a crunchy herb bread crumb topping. **V OPTION: GF** – 24.99. **Try with andouille sausage, add 3.49**

## PIZZA

Our Pizzas are 10", 6 slices. Available on Gluten free pizza dough, add 3.49

### BREWERS SPECIAL

Not only does our brewer love it but so will you...pepperoni and spicy andouille sausage layered atop parmesan and mozzarella – 20.99

### GREEK

Our classic crust rubbed with basil pesto, rich feta and mozzarella cheese, sweet roma tomatoes, artichoke hearts, sundried tomatoes and toasted pine nuts. **V OPTION: GF** – 22.99 **Try with andouille sausage, add 3.49**

### PEPPERONI

Not your normal pepperoni! Layered with rich mozzarella, mounded pepperoni and angel hair parmesan. It's a classic. **OPTION: GF** – 19.99 **Double the meat for only 3.49!**

### EL DIABLO

It's soooo good it must be sinful; tender spicy pulled chicken, rich andouille sausage, pepperoni, crispy bacon, green onion and fragrant roasted garlic, atop Tillamook pepper jack. **OPTION: GF** – 22.99

### CALIFORNIA CHICKEN

Spicy pulled chicken, Tillamook pepper jack, black olives, sweet green onions, sliced roma tomatoes, fresh ripe avocado, and creamy sour cream, a house favorite. **OPTION: GF** – 22.99

### SAN FALESE

Our traditional pizza crust lightly brushed with garlic oil, topped with mozzarella and cheddar, then layered with pepperoni, Italian sausage, bacon, and a touch of onion. **OPTION: GF** – 21.49

### VEGGIE

Creamy Alfredo sauce, topped with mozzarella, olives, roasted garlic, roasted mushroom, red bell pepper, red onion, vine ripe tomatoes, parmesan and parsley **V OPTION: GF** – 20.99

## HOUSE SPECIALTIES

### PANKO ENCRUSTED FISH & CHIPS\*

Three pieces of Alaskan cod hand dipped in our own Hefeweizen beer batter and coated in panko bread crumbs; served with steak fries, coleslaw and dill tartar sauce – 25.99

### MAUI WOWIE CHICKEN

An authentic island barbeque favorite, grilled dark meat chicken marinated in house made Huli Huli sauce, topped with a sweet pineapple relish. Served over ginger scented jasmine rice and seas onal vegetables – 23.99

### BUCKLIN HILL'S BABY BACK RIBS

Three-quarter rack of spice rubbed pork ribs slowly braised until almost falling off the bone, basted in our signature Porter BBQ sauce; served with coleslaw and steak fries. **OPTION: GF** – 33.99

### BAVARIAN HEFEWEIZEN CHICKEN

Pan seared chicken breast, layered with herbed goat cheese, roasted mushrooms and Hefeweizen chicken jus; served with garlic mashed potatoes and seasonal vegetables. **OPTION: GF** – 25.99

### HULI HULI SOCKEYE SALMON\*

Wild caught Alaskan Sockeye salmon filet marinated in a sweet Hawaiian sauce and grilled to perfection then topped with a sweet candied pineapple relish. Served over ginger scented jasmine rice and seasonal vegetables. – 32.99

### MAHI-MAHI TACOS

Three tacos with your choice of grilled or blackened Mahi-mahi, wrapped in a choice of corn or flour tortillas that are layered with a salsa mayo, napa cabbage, fresh cilantro, and chipotle sour cream; served with a side of black bean salsa. **OPTIONS: GF** – 21.99

### CHICKEN POT PIE

A hearty delight with Hefeweizen infused oven roasted chicken, layered with caramelized root vegetables and savory herbed chicken gravy, topped with a flakey caramelized cheddar pie crust – 24.99

**DESSERT TO GO?**  
**ASK US ABOUT ALL OF OUR**  
**DELICIOUS DESSERTS!**

Options & References **GF** GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

\* Consuming undercooked or raw meat and fish may increase your risk of foodborne illness. Not a gluten or allergen free facility.

## FRESH HAND-CRAFTED BEERS

WANT BEER TO GO? ASK YOUR SERVER TO PACKAGE YOUR FAVORITES!

### SILVER CITY PILS...5.2% ABV

KITSAP CRAFT. This crisp, cold Pilsner invites you to savor the simple pleasures in life. With every sip, its grainy aromas intermingle with subtle hints of water cracker and a touch of honey. Like old friends sharing stories by the fire, the sweetness and bitterness balance perfectly.

### RIDGETOP RED ALE...6% ABV

EVERYONE'S BEER. Ridgetop Red is full-bodied and smooth with a sweet caramel flavor balanced with Northwest Liberty hops for a refreshing finish.

### TROPIC HAZE IPA...6.4% ABV

MADE IN THE NORTHWEST FOR THE NORTHWEST. A seemingly magical reaction between a specialized yeast strain, oats, wheat, and an experimental hop variety results in a blossom of rich, tropical fruit flavor that is a feast for the eyes, with silky-smooth texture and clean finish.

### RANGE WEST IPA...6.6% ABV

A FOUR-SEASON BEER. Range West is an approachable, light-bodied West Coast IPA. Moderate bitterness nods to the challenges of blazing new trails, balanced by aromas of citrus, grapefruit, lemon, and pine. The perfect reward to your next adventure.

### RIDE THE SPIRAL DOUBLE IPA...8% ABV

AGGRESSIVE, YET APPROACHABLE. Ride the Spiral Double IPA packs a tropical punch of fruit flavor, with the addition of natural pineapple and orange essences within an intensely hopped, hazy IPA. Spiral out.

### SILVER CITY IPA...6.3% ABV

WEST COAST, REFINED. Bright citrus and pine lead the way, with just enough floral notes to keep things balanced. Clean, crisp, and unmistakably West Coast.

### SILVER CITY HEFEWEIZEN...5.5% ABV

TRUE TRADITIONAL HEFEWEIZEN. This unfiltered wheat ale presents pleasing clove, vanilla and banana notes from traditional Bavarian yeast strain.

### THE MAGNIFICENT SCOTCH ALE...9.2% ABV

HISTORICALLY AWARDED. The Magnificent Scotch Ale is exceptionally smooth with a rich maltiness and a touch of peat character.

### HURRICAN HILL DOUBLE IPA...9.2% ABV

FOR THOSE WHO SUMMIT. A rush of citrus, pine, and tropical character leads into a crisp, dangerously smooth finish. A Double IPA that rewards every ascent.

### PANTHER LAKE PORTER...6% ABV

PURE PORTER DECADENCE. A dark and robust ale that unfolds with layers of roasted chocolate goodness and rich undertones of caramel.

### CLEAR CREEK PALE ALE...5% ABV

BRITISH TRADITION MEETS NORTHWEST BOLDNESS. A lively harmony of malt and hops in perfect balance. This brew features a blend of three subtly toasted British malts, complemented by the bold character of Northwest Centennial Hops.

### GROVE IPA...5.0% ABV

BREWED BENEATH THE CANOPY. Juicy stone fruit, tropical papaya, and bright grapefruit lead the way in this soft, hazy IPA. Low bitterness and a pillowy finish keep Grove IPA smooth, vibrant, and endlessly refreshing.

### MEXICAN LAGER...5% ABV

A CRISP REFRESHING ESCAPE. Silver City's Mexican-Style Lager blends the light sweetness of maize with delicate floral notes, culminating in a crisp, refreshing taste. Crafted with flaked corn for a rounded body and subtle hops for a clean finish, it's perfect for enjoying fireside.

### PANTHER LAKE PORTER...6.0%

PURE PORTER DECADENCE. A dark robust ale that unfolds with layers of roasted chocolate goodness and rich undertones of caramel.



# Silver City RESTAURANT & ALE HOUSE

## To Go

Monday–Thursday: 11am – 10pm  
Friday & Saturday: 11am – 11pm  
Sunday: 11am – 9:00pm

### NEW FEATURE:

“Delivery through Doordash”

## ORDER ONLINE!

[www.silvercitybrewery.com](http://www.silvercitybrewery.com)

or call

360–698–5879

2799 NW Myhre Road  
Silverdale, Washington

## APPETIZERS

### CREAMY ARTICHOKE & SPINACH DIP

Baby spinach and rich artichokes with cream cheese, parmesan cheese, and a pinch of nutmeg. Served with toasted French Milano garlic bread. **V** **OPTION: GF** – 17.49

### BREWHOUSE NACHOS

Crunchy chips layered with pepperjack and cheddar cheese, roasted garlic, tomatoes, jalapeños, green onions and black olives. Topped with guacamole and chipotle sour cream.

**V** **OPTION: GF** – 19.99 Add spicy pulled chicken for - 3.49

### CHICKEN QUESADILLA

Oven roasted pulled chicken tossed in firecracker sauce, sweet roasted red bell pepper, cilantro, green onion and Tillamook pepper jack cheese, wrapped in a garlic herb tortilla. Served with creamy roasted corn dip.– 17.99

### BAVARIAN PRETZELS

Pretzels topped with our pretzel salt spice blend. Served with pepperoncini, our sweet Porter honey mustard, and a creamy gorgonzola-cheddar cheese sauce. **V** – 18.99

### FIRECRACKER WINGS

CHOOSE BETWEEN OUR TWO STYLES:

- ★ Tossed in our spicy garlic ginger Firecracker sauce
- ★ Our house made spicy dry rub

Served with carrots, celery and blue dressing for dipping.

Try it Duo style! – 19.99

### CALAMARI & SHRIMP

A crispy mix served with green beans, green olives, pesto aioli and ginger apricot sauce – 20.99

### STREET TACOS

CHOOSE BETWEEN OUR THREE STYLES:

- ★ House roasted spicy chicken, cheese, and black bean salsa.
  - ★ Mojo pulled pork, guacamole, and chipotle sour cream.
  - ★ Fried cod, pineapple relish, and chipotle sour cream.
- Try one or all three! – 16.99

## SOUPS

### CLAM CHOWDER

Our house made creamy Boston-style with bacon.

Bowl – 14.99 Cup – 9.49

### SILVER CITY GUMBO

A Silver City signature with spiced andouille sausage, tender chicken, red bell peppers and sweet onions.

Bowl w/ Rice – 15.49 Cup – 9.49

## ENTRÉE SALADS

#### Great Salad Add-Ons

- ★ Grilled Garlic Chicken – 6.5
- ★ 5 oz. Charbroiled Sirloin Steak\* – 13
- ★ Grilled or Blackened Sockeye Salmon\* – 12.50
- ★ 10 Grilled or Blackened Shrimp – 9

### FIRECRACKER CHICKEN

Grilled dark meat chicken marinated in honey, spicy ginger and garlic; crisp romaine lettuce tossed in blue cheese dressing with golden toasted almonds, fresh shredded carrots, crisp celery, and crispy fried onion strings – 19.99

### WASHINGTON APPLE

Matchstick Granny Smith apples, mixed greens, spiced walnuts, raspberry vinaigrette, gorgonzola cheese and dried cranberries.

**GF** **V** – 15.49. A real treat with grilled Salmon - 16.99

### SHRIMP LOUIE

Crisp romaine lettuce tossed with 1000 island, vine ripe tomatoes, black olives, hard boil egg, avocado, and chives.

Then topped with grilled shrimp skewers basted with a garlic lemon butter. **GF** **OPTION: V** – 20.49

### BBQ CRISPY CHICKEN

Crisp romaine lettuce tossed in our roasted corn citrus lime dressing, with vine ripe tomatoes, and avocado. Topped with crispy chicken, our Porter BBQ, and crispy fried onion strings. – 19.99

## STARTER SALADS

### BREWHOUSE CAESAR

Crunchy romaine with a parmesan-romano blend, garlic croutons and our famous Caesar dressing.

**OPTIONS: GF** Small - 9.99, Large - 15.99

### HOUSE MIXED GREENS

Field greens, romaine, cucumbers, vine ripe tomatoes, shredded carrots, and garlic croutons. **V**

**OPTION: GF VG** Small - 9.99, Large - 15.99

#### House Mixed Green Dressing Choices:

Blue Cheese, Lemon Dill, Ranch, Thousand Island, Balsamic Italian, Honey Mustard, and Raspberry Vinaigrette: **GF** **V**

Oil & Vinegar: **GF** **V** **VG**

Options & References



GLUTEN FREE



VEGETARIAN



VEGAN



### Need a Great Gift Idea?

Silver City Gift Cards are always available!

Graduations, Birthdays, Holidays, Thank You, Anniversaries, Showers, or just because.

## SANDWICHES

SANDWICHES & BURGERS COME WITH STEAK FRIES OR SIGNATURE SLAW.

FEEL FREE TO SUBSTITUTE A GARDEN PATTY OR VEGAN BUN.SANDWICHES AND BURGERS ARE AVAILABLE ON A GLUTEN FREE BUN FOR AN ADDITIONAL - 2.99

### SOCKEYE SALMON BLT\*

Wild caught Alaskan Sockeye salmon charbroiled, then brushed with a garlic lemon butter. Served on buttery brioche bun with green leaf lettuce, vine ripe tomatoes, thick cut applewood smoked bacon, and lemon dill dressing. **OPTION: GF** – 22.99

### JAMAICAN JERK CHICKEN

Cilantro and spice marinated chicken breast grilled and topped with pepper jack, layered with cilantro mayo, crispy onion strings, lettuce and vine ripe tomatoes. **OPTION: GF** – 18.99

### OPEN-FACED REUBEN

Ridgetop Red glazed corned beef with Swiss, Russian style dressing, Our twist on a classic. Bea's Best corned beef rubbed with brown sugar and braised in Ridgetop Red until mouthwateringly tender, Swiss cheese, thousand island dressing, tart sauerkraut, and sweet Porter honey mustard glaze on an open-faced ciabatta style bun then baked to perfection. – 21.99

### PRIME RIB FRENCH DIP\*

Oven roasted fatty prime rib thinly sliced on toasted French Milano garlic bread, served with a rich beef á jus.

**OPTION: GF** – 21.49 Try with Swiss, pepperjack, cheddar or American cheese - add 2.00

### PULLED PORK

Pork shoulder rubbed with a secret blend of spices and slow cooked for 11 hours with our Panther Lake Porter. Tossed with our Porter BBQ sauce, topped with crispy fried onion strings and served on a buttery brioche bun. Served with coleslaw and steak fries. – 19.49

## BURGERS

### BIG DADDY\*

Fresh ground chuck on a poppy seed bun, with crisp lettuce, vine ripe tomato, pickled red onion, thick bacon, cheddar and our secret burger spread. You know with a name like Big Daddy, it's got to be good! **OPTION: GF** – 19.99

### PORTER BBQ\*

Fresh ground chuck patty on a poppy seed bun, layered with mayo, green leaf lettuce, vine ripe tomato, crispy fried onion strings, crisp bacon, pepper jack cheese, and Porter BBQ sauce. – 20.49

### TOP NOTCH\*

Fresh ground chuck patty on a toasted brioche bun, layered with Russian style dressing, green leaf lettuce, vine ripe tomato, caramelized onion, and American cheese. **OPTION: GF** – 18.99

## JOIN OUR FREE LOYALTY CLUB!

to earn a \$10 discount off your next visit!

# Earn a \$10 discount for every 225 points accumulated!

\*Earn Free birthday offers and other great benefits. See below for Increased Purchasing Power.

### VIP LOYALTY GOLD & PLATINUM MEMBER PERKS



SPEND \$1001 OR MORE AND EARN FREE ANNUAL VIP MEMBERSHIP FOR THE NEXT YEAR!

- ★ Beer\* \$2 less Mon & Tue Beer\* \$1 less anytime
- ★ \$2 off Growler Refills Sun–Wed
- ★ \$1 Beer\* with Featured VIP Entrée
- ★ \$3 off VIP Featured Appetizer Anniversary coupon of \$10 off your meal purchase of \$30 or more.
- ★ **Gold VIP Members** (1001–1500 points earned) receive 1.2 points for every dollar spent, and includes VIP member perks. (see below)
- ★ **Platinum VIP Members** (1500+ points earned) receive 1.3 points for every dollar spent, and includes VIP member perks (see below). We also now accept reservations for Platinum VIP members with parties of 6 or less.



#### NEW BRONZE MEMBER

- ★ Bronze Members (0–500 points earned) receive 1 point for every dollar spent.

#### LOYAL SILVER MEMBER

- ★ Silver Members (501–1000 points earned) receive 1.1 points for every dollar spent.

#### SUPER 60 LOYALTY MEMBER

- ★ Members over 60 receive 10% off one regular priced food item and discounts on beverages items.

\* Select Silver City Brews only

Want to BUY into VIP PERKS NOW? Ask your server today!



# Loyalty status (Bronze, Silver, Gold, Platinum) is determined by the number of YTD points earned in the previous year. YTD dollars spent will reset January 1. Points earned towards certificates do not reset and are converted to a certificate once the 225-point threshold has been met. VIP Membership purchase includes the starred (\*) items in the Member Perks. Platinum status needs to be accrued, and cannot be bought.

PREMIER GOLD Membership is good through end of year of purchased. Your annual membership cost is based on the month purchased:  
\$50 Jan–March • \$40 April–June • \$30 July–Sept • \$20 Oct–Dec

Discounts and offers are not valid on Fridays and Saturdays, and cannot be combined with other offers, Gift Card or To Go purchases.