

THE EPIC OF GILGAMESH

The Epic of Gilgamesh, written 4,500 years ago, told the story of the Sumerian demi-god, King Gilgamesh. To distract the tyrannical King Gilgamesh, the gods created a bestial heathen named Enkidu to challenge the great king. King Gilgamesh sent a temptress to meet with Enkidu and presented with beer, bread, and earthly pleasures, turning the heathen into a man. Enkidu and King Gilgamesh later become best friends, drink lots of beer, battle beasts, and go in search of eternal life.

Our logo is the character for beer in ancient cuneiform, the world's first written language. It resembles a conical fermentor. The basic shape that brewers use to this day. The fermentors were made of stone, and buried underground to keep the temperature just right for the yeast. Many historians believe that the beginning of civilization started at this point in ancient Sumeria.

The Gilgamesh brewing philosophy is to bring a sense of community, build relationships, and make us all a little more human.



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370 Main Street
Independence, OR 97351
503-751-1486

****Split plate charge of \$3, extra plate no charge.**

***Eating undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.**



Appetizers

Fried Chickpeas \$4.00

Crispy fried chickpeas tossed in our house harissa spice.

Stoney Fries \$13.00

Hand-cut fries topped with peppered bacon, chipotle sour cream, shredded cheese, and green onions.

Pretzels & Beer Cheese \$14.00

Deep fried soft pretzels served with house made creamy beer cheese sauce.

Hummus Plate \$15.00

Creamy house made garlic hummus served with assorted fresh veggies and pita bread

Finger Steaks \$16.00

Inspired by our neighbors across the Snake River, this Idaho staple is made from tenderized steak strips that are hand breaded and deep fried. Served with fries & cocktail sauce

Fried Pickles \$11.00

Southern fried dill pickle chips served with cayenne aioli.

Chicken Wings \$11.50

Tossed with your choice of BBQ, buffalo, sweet chili, Korean BBQ, hot honey, salt & vinegar, BBQ dry rub

Drunken Mushrooms \$13.50

Hopscotch beer-battered local Top Hat Shiitake mushrooms served with ranch dressing.

Quesadilla Supreme \$15.50

Oaxaca cheese, black beans, pico de gallo, and salsa verde stuffed quesadilla served with chipotle sour cream & fire-roasted tomato salsa. ADD CHICKEN OR PULLED PORK \$2.00

Tuna Poke \$16.00

Raw ahi tuna marinated in poke sauce served with rice, avocado, and Wakami salad, topped with Sriracha aioli and sesame seeds.*

Salads

House Side Salad \$7.25

Cucumbers, cherry tomatoes, red onions, and house-made croutons over mixed greens.

Caesar Salad \$12.50

Chopped romaine lettuce with shredded parmesan cheese and house-made croutons tossed in house-made Caesar dressing. ADD GRILLED CHICKEN \$4.00

Grilled Chicken Cobb \$16.25

Peppered bacon, hardboiled egg, cherry tomatoes, avocado, red onion, crumbled gorgonzola cheese, and house-made croutons over mixed greens.

The Wedge \$13.50

Iceberg lettuce wedge smothered in house made ranch dressing topped with blue cheese crumbles, diced bacon, cherry tomatoes and roasted hazelnuts.

Northwest Spinach Salad \$14.75

Roasted hazelnuts, crumbled gorgonzola cheese, red onion, dried cranberries, and crispy bacon bits tossed in house-made strawberry vinaigrette.

Steak Salad \$16.25

Seared steak bites, cherry tomatoes, crumbled gorgonzola cheese, and pickled red onion over mixed greens.*

House-Made Dressings

ranch, creamy gorgonzola, balsamic vinaigrette, thousand island, honey dijon, Caesar, & strawberry vinaigrette

Burgers

All burgers are made with 1/3 lb. Northwest beef patties, cooked medium-well, and served with our hand-cut fries and harissa ketchup.

Additions \$2

egg, peppered bacon, avocado, or Top Hat shiitake mushrooms

Gluten-Free Bun \$1 Field Roast Veggie Patty \$2

Gilga-burger \$16.50

Tillamook cheddar cheese with lettuce, tomato, white onion, sliced dill pickle, and Pacific Crush IPA aioli on a grilled brioche bun.

Woods Burger \$17.75

Sauteed shiitake mushrooms, rosemary garlic butter, crispy fried onions, lettuce topped with swiss cheese, and Pacific Crush IPA aioli served on a grilled brioche bun.

Guacamole Bacon Burger \$17.75

House-made guacamole, peppered bacon, Tillamook cheddar cheese, lettuce, tomato, and Pacific Crush IPA aioli on a grilled brioche bun.

Heathen Burger \$18.00

Ground bacon & pork loin burger topped with peppered bacon, fried egg, crispy fried onions, Tillamook pepper jack cheese, smothered with bacon burger sauce on a ciabatta bun.

Campus Burger \$17.50

Peppered bacon, crispy fried onions topped with Tillamook cheddar cheese and Mamba BBQ sauce served on Texas toast.

Fire-House Burger \$17.50

Tillamook pepper jack cheese, peppered bacon, avocado, white onion, house-pickled jalapenos, and cayenne aioli on a ciabatta roll.

Gorgonzola Burger \$17.50

Peppered bacon, crispy fried onions, lettuce, crumbled gorgonzola cheese, and blue cheese served on a grilled brioche bun.

Sandwiches

Turkey Bacon Avocado \$16.75

Sliced turkey breast with peppered bacon, avocado, lettuce, tomato, and Pacific Crush IPA aioli on a ciabatta roll.

Grilled Spicy Chicken \$17.25

Tillamook pepper jack cheese, peppered bacon, tomato, house-pickled jalapenos, white onion, and cayenne aioli on a ciabatta roll.

Hot Honey Crispy Chicken \$17.50

Hand tossed chicken breast in chicken seasoning, spicy aioli, house-made honey habanero sauce with pickles and coleslaw on a brioche bun.

Pulled Pork \$16.50

House-smoked pulled pork tossed with house-made Mamba BBQ sauce topped with pickle coleslaw on Texas toast.

The Cuban \$17.25

House-smoked pulled pork with sliced ham, peppered bacon, Tillamook swiss cheese, sliced dill pickles, and dijon mustard on a ciabatta roll served with mojo dipping sauce.

Grilled Chicken Bacon Ranch \$17.00

Tillamook swiss cheese, peppered bacon, lettuce, tomato, and house-made ranch dressing on Texas toast.

Mac**ATTACK** \$17.50

The OG pulled pork, red peppers, caramelized onions, peppered bacon and parmesan
The Cuban pulled pork, bacon, ham, & pickles sprinkle with Swiss cheese and a mojo sauce drizzle
The Brisket **+\$1** house smoked brisket, sauteed onions & peppers and a Mamba bbq sauce drizzle

Just Mac & Cheese **\$9.50 Cup \$15.00 Bowl**
as is, or add cajun or jalapeno seasoning

Entrees

Chicken Strips & Fries \$16.50

House-breaded chicken breast strips and hand-cut fries served with house-made ranch.

Steelhead Fish Tacos \$17.50

Blackened Steelhead fillet with our house blend Cajun seasoning, cabbage, salsa verde, and chipolte sour cream, served with black bean dip and chips.

Smoked Chicken Linguini \$18.00

Linguini noodles with bell peppers, cherry tomatoes and mushrooms cooked in a creamy garlic sauce topped with house smoked chicken.

Korean Steak Bites \$18.50

Korean BBQ beef served with rice, grilled scallions, pickled ginger, and sriracha aioli.

Steak & Fries \$18.50

8oz. Teres Major steak topped with house made chimichurri sauce and served with hand-cut fries.

Steelhead Fish & Chips \$19.50

Hopscotch beer-battered Columbia River steelhead with coleslaw, tartar sauce, and hand-cut fries.

Grilled Steelhead \$19.50

Columbia River steelhead with a ginger soy glaze served with rice and seasonal vegetables.

Beverages

Iced Tea or Hot Tea \$2.50

Stash Tea

Coffee \$2.25

South Fork Coffee Company

Very Berry Lemonade \$3.50

Raspberry, Strawberry, or Blackberry puree. Includes 1 refill.

Soda & Juice \$3.00

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Mug Root Beer, Squirt, Sierra Mist
Apple Juice, Orange Juice, Cranberry Juice, Lemonade