

MT HOOD BREWING CO

Government Camp's Local Brewery
Since 1991

\$5.50 / 10oz glass
\$7.50 / 16oz pint
\$8.50 / Tucker & Seasonal
\$8.50 / Mt Hood Cider
\$25-\$28 / 64oz pitcher
\$14.00 / taster tray of 6
\$2 off pints 3pm - 5pm M-F

Light

MT. HOOD LAGER

The classic American-style lager has a light body and crisp finish
O.G. 1.044 | ABV 5%



PHLOX WHITE ALE

Belgian-style wheat ale brewed with sweet orange peel, and coriander
O.G. 1.048 | ABV 5%



CLOUD CAP AMBER ALE

British Crystal malts & earthy hops create a light yet rich, toasted flavor
O.G. 1.052 | ABV 5%



MT HOOD CIDER

A light fruitiness, with a touch of wheat malt to soften the mouth feel
O.G. 1.054 | ABV 5.4%



Hop Forward

ICE AXE IPA

Citrus and pine aromas harmonize with lightly toasted malts. Our flagship Ale
O.G 1.062 | ABV 6.5%



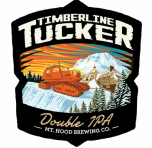
CASCADIAN PALE ALE

A light fruitiness, with a touch of wheat malt to soften the mouth feel
O.G. 1.054 | ABV 5.4%



TUCKER DOUBLE IPA

Strata, Chinook & Mosaic hops create an explosive aroma of grapefruit and melon
O.G 1.075 | ABV 8.0%



Dark

MULTORPORTER SMOKED PORTER

Beechwood smoked and chocolate malt combine for a distinct porter flavor
O.G. 1.056 | ABV 5.7%



HOGSBACK OATMEAL STOUT

Layers of specialty malt and oats generate a rich, complex export stout
O.G. 1.060 | ABV 5.7%



Non-Alcoholic

MT HOOD WATER CO - HOP WATER

Crafted to supplement recreators with essential electrolytes, while providing a delicious hoppy flavor



3

SNOWBARGER ROOT BEER

Brewery-Made using cane sugar, vanilla and sassailla



4

HOT COCOA

5/6

PORTLAND ROASTERS COFFEE

4

HOT / ICED TEA

4

RED BULL

4

Craft Cocktails

SUMMER LOVIN'

Wild Roots Vodka, Grapefruit, Lemon
Cranberry, Honey

12

MT. HOOD SPRITZ

Mt Hood Water Co Hop Water, Timberline Vodka
Blueberry Ginger simple, Lime

13

POMEGRANATE OLD FASHIONED

Burnside Bourbon, Honey
Pomegranate, Bitters

19

MALIBU MOUNTAIN

Rum, Coconut, Peach, Lemon, Soda

13

ESSPRESSO-TINI

Featuring Timberline Vodka

17

BEST MARG EVER

Jalapano, Cucumber, Agave, Lime, Secrets

14

BREWERY BLOODY

Timberline Vodka, house Bloody Mary mix, Oregon's Hill Farm bacon, MHBC Phlox chaser

11

Mocktails

THE PINK DRINK

Grapefruit, Lemon, Cranberry, Honey

9

COCONUT-ADE

Lemonade, Coconut, Peach

8

N/A CASCADE SPRITZ

Hop Water, Huckleberry, Lime, Ginger

10

Wine

TIMBERLINE PINOT GRIS

11/30

TIMBERLINE CHARDONNAY

11/30

TIMBERLINE CABERNET

11/30

TIMBERLINE PINOT NOIR

13/32

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Government Camp, OR 97028
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Shareables

COCONUT SHRIMP	22
<i>½ pound coconut breaded shrimp with Thai dipping sauce and cilantro</i>	
GOVY NACHOS	16
<i>corn tortilla chips with pulled pork, jalapenos, green onion Mt Hood Lager beer-cheese and sour cream</i>	
CAULIFLOWER "WINGS"	17
<i>breaded cauliflower florets tossed in a tangy house wing sauce, topped with sesame seeds and cilantro served with celery and bleu cheese or ranch</i>	
CHICKEN WINGS	18
<i>Choice of house wing sauce, buffalo, cajun dry rub or Mulporter BBQ; served with celery and bleu cheese or ranch</i>	
PRETZEL BITES	15
<i>served with Mt. Hood Lager beer cheese</i>	
ELOTE CORN RIBS	13
<i>Quartered Mexican style street corn</i>	
SPINACH ARTICHOKE DIP	16
<i>creamy spinach and artichokes baked in a cast iron skillet with tortilla chips</i>	

Personal Pizza

SUMMIT SUPREME	23
<i>pepperoni, Italian sausage, mushrooms, red onion cherry tomato, mozzarella</i>	
HAWAIIAN	22
<i>Canadian bacon, pineapple, jalapenos pepperoni, mozzarella</i>	
MEATZZA	23
<i>Pepperoni, bacon, Italian sausage, mozzarella hot honey</i>	
SAVORY SWEET POTATO	23
<i>Olive oil base, feta cheese, sweet potato chunks, and caramelized onions, Apples, with a Hogsback Oatmeal Stout reduction drizzle</i>	
<i>Substitute for cauliflower crust (GF) +\$2</i>	

Tacos

CAJUN SHRIMP*	23
<i>Wild caught shrimp, house verde salsa cotija cheese, red cabbage, pickled onions cumin lime crema, cilantro</i>	
PORK CARNITAS	22
<i>House verde salsa, cotija cheese, red cabbage pickled onions, cumin lime crema, cilantro</i>	
<i>comes with three tacos served on corn flower blend tortillas</i>	

Burgers

BREW PUB BURGER*	20
<i>Wagyu blend beef patty, house burger sauce lettuce tomato, onion, cheddar on toasted pub bun</i>	
SMOKEY BBQ*	22
<i>Wagyu blend beef patty, Mulporter BBQ Sauce cheddar cheese, Hill's bacon with lettuce tomato and onion on a pub bun</i>	
THE SWISS BISON* ~ ask if available ~	29
<i>All natural bison, served on a pub bun with gruyere lettuce, sauteed mushrooms, rosemary-garlic aioli, and a Mulporter Stout reduction drizzled over fries</i>	
<i>all items come with a side of fries substitute for soup or salad \$4 add bacon \$3</i>	

Sandwiches & Wraps

BUFFALO CAULIFLOWER WRAP	19
<i>Breaded cauliflower tossed in buffalo sauce with lettuce, tomato, onions, and ranch in a spinach wrap.</i>	
DOUBLE R TRI-TIP DIP	23
<i>House smoked Double R Ranch Tri Tip, gruyere cheese, rosemary-garlic aioli, french roll, au jus</i>	
BAHN MI	17
<i>Pork loin, tossed in a house sweet chili sauce slaw, pickled daikon radish and carrot garnished with cilantro, served cold on a French roll</i>	
CHICKEN SALAD SANDWICH	18
<i>House made chicken salad mix served on a pub roll</i>	
PNW SALMON BLT*	29
<i>Pan seared local salmon with bacon, lettuce tomato and smoked tomato aioli on a pub bun</i>	
<i>all items come with a side of fries substitute for soup or salad \$4 add bacon \$2</i>	

Soups & Salads

CLAM CHOWDER	9/14
<i>New England style, with oyster crackers</i>	
RED LENTIL	8/12
<i>made with potatoes, beans, paprika (v) (gf)</i>	
WEDGE SALAD	16
<i>Ice burg lettuce, garnished with cherry tomato, red onion, pepitas, bacon bits, Blue Cheese Drssing</i>	
PUB SALAD	14
<i>mixed greens, cherry tomato, red onion, cucumber pepitas, croutons, choice of dressing (v)</i>	
<i>add salmon \$10 add chicken or carnitas \$7</i>	

Ask about our K-9 patio menu!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inquire with your server about modifications that can be made to suit dietary restrictions. A culinary charge of 3% is automatically added to all guest checks based on food purchases allowing our customers to share, directly with our kitchen team, gratitude for their culinary experience. Groups of 6 or more will automatically be charged a 20% gratuity and one bill will be provided. We do not split checks for parties of 6 or more guests.