

FOOD MENU

SMALL PLATES

CRISPY 'COQ AU LAMBIC' CHICKEN WINGS \$12
Spicy lambic reduction.

SMOKED BRISKET CARBONNADE \$12
Our house brisket stewed in Oud Bruin beer and wrapped in cannelloni. Served with whole grain mustard sauce.

SOFT PRETZEL \$4
Served with house made Chaos is a Friend of Mine whole grain beer mustard.

HOUSE-MADE OTTER POPS ... \$7
Made with our Blendery Belgian inspired beer list: Come In Grape Your Time is Up, muddled grapes, and Kriek Belgian-style sour ale with cherries.

SEASONED DUCK FAT POPCORN \$2
Seasoned with Aji Amarillo chile, salt, and lime.

BOULETS À LA LIÉGEOISE (Belgian Meatballs) \$13
Beef and pork meatballs in an herbed apple onion brown gravy. Served with steak fries.

1/2 POUND MUSSELS & FRIES \$14
Half pound of mussels steamed in Chaos is a Friend of Mine, whole butter, shallot, tarragon, and smoked garlic. Fries tossed in aji amarillo and citric acid. Old Bay aioli garnish.

STEAK FRIES \$5
Served with saffron aioli and duck gravy.

CHARCUTERIE & CHEESE BOARDS

SMALL COMBO BOARD \$15
Choose any 3 meats and/or cheeses from below.

LARGE COMBO BOARD \$26
Includes ALL meats and cheeses from below.

CURRENT CHARCUTERIE

Chorizo Pamplona - Finely ground sausage with Spanish paprika

Chorizo Blanco - Dry-cured, white Spanish sausage

Salchichón de Vic - Catalanian dry salami with black peppercorn

CURRENT CHEESE

Port Wine Derby - England, cow's milk, creamy

Muenster - Wisconsin, cow's milk, mild

Tipperary Cheddar - Ireland, cow's milk, sharp

Castillo Español Manchego - Spain, manchega sheep's milk, mild

ALL BOARDS SERVED WITH:

Assorted house-made jellies

House-made Chaos is a Friend of Mine whole grain beer mustard

Assorted crackers, dried fruit, and nuts

WINE

ON-SITE COMSUMPTION ONLY

TREFETHEN CHARDONNAY glass \$12 | bottle \$43
Classic California Chardonnay. Oak Knoll District, Napa Valley.

HALTER RANCH CÔTES DE PASO glass \$11 | bottle \$39
California Rhone-style 'GSM.' Adelaida District, Paso Robles.

NON-ALCOHOLIC BEVERAGES

FLAVORED PELLEGRINO 12oz. \$3.50
Ask your bartender for current selection.

HAPPY HOUR

WEDNESDAY TO FRIDAY | 4PM-6PM

\$2 OFF FLIGHTS

\$1 OFF FULL POURS

\$1 OFF SOFT PRETZELS

\$10 HAPPY HOUR CHARCUTERIE/CHEESE BOARD
(Choice of 2 Items)

BEER MENU



BEER MENU

HOUSE BEER LIST

FLIGHT OF 4, 5oz. TASTERS = \$13 | INDIVIDUAL TASTER = \$3.50

CHAOS IS A FRIEND OF MINE 26cL \$6 | 35cL \$8
Lambic Inspired, Belgian-Style Sour Ale Aged in Oak Barrels.

SPRINGBERRY 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Raspberry and Strawberry.

CAREFUL WITH THAT APRICOT, EUGENE 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Apricots.

CAREFUL WITH THAT PLUOT, EUGENE 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Pluots.

CAREFUL WITH THAT APRIUM, EUGENE 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Apriums.

CAREFUL WITH THAT PEACH, EUGENE 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Peaches.

UMEBOSHI 25cL \$6 | 33cL \$8
Belgian-Style Sour Ale Aged in Oak Barrels with Plums and Sea Salt.

PALATE CLEANSERS

FOAM TOP 12oz. \$4.50
Blonde Ale

LBC IPA 12oz. \$5.50
West Coast-Style India Pale Ale

BOTTLES TO GO

500mL (16.9oz.)

- CHAOS IS A FRIEND OF MINE** \$12
- CAREFUL WITH THAT PLUOT, EUGENE** \$14
- CAREFUL WITH THAT APRICOT, EUGENE** \$14
- CAREFUL WITH THAT APRIUM, EUGENE** \$14
- CAREFUL WITH THAT PEACH, EUGENE** \$14
- BRIGHT, SUNSHINY DAY** \$14
(Collaboration with Cellarmaker)
- EARTHBOUND MISFIT** \$14
(Kumquat Edition)
- FORTUNE FAVORS THE FUNK** \$12
- STRAWBERRY PROVENCE** \$14
- UMEBOSHI** \$14

MERCH TO GO

ASK YOUR BARTENDER FOR DETAILS

- T-SHIRT** \$20
- HOODIE** \$40
- HAT** \$25
- LAMBIC GLASS** small \$6 | large \$7

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