



GRAIN STATION · BREW WORKS ·

STARTERS

BACON AND CHEDDAR RISOTTO BALLS

Breaded in a Crispy Panko, Deep Fried and Served with Ranch Dressing 12

(3) BLACKENED FISH OR SHRIMP TACOS

With Cabbage, Pico de Gallo and Cilantro Cream Sauce in a Corn Tortilla 16.5 (g)

NOT YOUR AVERAGE NACHOS

Spicy Ground Beef, Cheddar Cheese, Pico de Gallo, Jalapeños and Hatch Pepper Queso Served with Guacamole and Sour Cream. Choice of Chips or Fries 16. Substitute Tater Tots Add 2 (v,g)

PULLED PORK FRIES

Jalapeños, Cheddar Cheese, Bacon and BBQ Sauce 17 (g)

ARTICHOKE DIP

Spinach, Sun Dried Tomatoes and a Blend of Cheeses with Toasted Focaccia Bread and Corn Chips 15.5 (v,g)

MOZZARELLA STICKS

House Made with Marinara Dipping Sauce 13 (v)

COCONUT SHRIMP

Deep Fried with a Sweet & Sour Berry Sauce 11.5

CHICKEN WINGS & DRUMETTES

Buffalo, Sweet Chili, BBQ, Garlic Parmesan or Korean BBQ with Celery and Carrots 12.5 (g)

BEER BATTERED JALAPEÑO POPPERS

Hand Stuffed with a Blend of Cheeses 12 (v)

HUMMUS PLATE

With Crackers and Vegetables 11 (v,g)

PRETZEL STICKS

With a Three Cheese Dipping Sauce 11 (v)

BASKET OF FRENCH FRIES 8.5

Tater Tots or Sweet Potato Fries Add 2 (g)

SOUP OF THE DAY Cup 6.5/Bowl 9.5

SALAD

COBB SALAD

Diced Chicken, Bacon, Tomatoes, Gorgonzola Crumbles, Avocado, Hard Boiled Egg and Mixed Greens with Ranch Dressing Small 14.5/Large 19 (g)

SOUTHWEST CHICKEN SALAD

Diced Chicken, Roasted Corn, Black Beans, Corn Chips, Tomatoes and Mixed Greens with Fresh Lime Wedges and Southwest Ranch Dressing Small 14.5/Large 19 (g)

PEAR & WALNUT SALAD

Bacon Bits, Caramelized Pear, Candied Walnuts and Mixed Greens with Orange Balsamic Vinaigrette Small 14/Large 18 (v,g)

GORGONZOLA CHEESE STEAK SALAD*

Sirloin Steak, Gorgonzola Crumbles, Tomatoes and Mixed Greens with Blue Cheese Dressing 5oz 23/10oz 32 (g)

TACO SALAD

Spicy Ground Beef, Cheddar Cheese, Tomatoes, Black Olives, Corn Chips and Mixed Greens with Sour Cream, Guacamole and Salsa Small 14.5/Large 19 (g)

THE WEDGE

Iceberg Lettuce Wedge, Blue Cheese Crumbles, Bacon, Tomatoes, Pickled Onions with Blue Cheese Dressing 12 (v,g)

HOUSE SALAD

Tomatoes, Cucumbers, Pickled Onions, Mixed Greens and Croutons Small 8.5/Large 14 (v,g)

CAESAR SALAD*

Romaine Lettuce, Shaved Parmesan Cheese and Croutons Tossed with Caesar Dressing Small 9/Large 15 (g)

Salads - Add Steak* 9. Blackened Salmon* 9, Blackened Shrimp* 8. Diced Chicken Breast 7.

SANDWICHES

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots (Make it Cajun .50), House or Caesar Salad* or Cup of Soup Add 2

GRILLED OR CRISPY CHICKEN SANDWICH

Bacon, Swiss Cheese, Lettuce, Tomato, Avocado and Roasted Garlic Aioli on a Brioche Bun 17.5 (g)

GRILLED OR CRISPY CHICKEN WRAP

Bacon, Cheddar Cheese, Lettuce, Tomato and a Sriracha Ranch in a Flour Tortilla 16.5

CLASSIC CLUB

Triple Decker with Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Texas Toast 18 (g)

HOUSE MADE MEATLOAF SANDWICH

Grilled Onions, Tomato and Mayonnaise on Grilled Whole Wheat 16

GRILLED TURKEY & BACON

Swiss Cheese, Tomato and Mayonnaise on Grilled Sourdough 16.5 (g)

BLAT

BLT with Avocado and Mayonnaise on Grilled Sourdough 17 (g)

HOUSE MADE REUBEN

Stout Braised Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Marble Rye 17.5

COWBOY PHILLY SANDWICH

Beef Brisket, Pepper Jack Cheese, Grilled Onions, Red Peppers, and Chipotle Mayonnaise on a Brioche Bun with Slaw 18

PULLED PORK SANDWICH

Grilled Onions, Cheddar Cheese, BBQ Sauce and Chipotle Mayonnaise on a Brioche Bun with Slaw 18

PHILLY CHEESESTEAK

Grilled Onions, Green Peppers and Mushrooms with American Swiss Cheese on a Hoagie 17.5

HOUSE MADE FRENCH DIP

Grilled Onions and American Swiss Cheese on a Hoagie with Au Jus 19

BURGERS

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots (Make it Cajun .50), House or Caesar Salad* or Cup of Soup Add 2
Substitute Gardenburger (V) Add 1 or Beyond Burger (Vegan.) Add 3

HOUSE MADE CLASSIC BURGER*

4oz, House Ground Choice Beef Served on a Sesame Seed Bun with Iceberg Lettuce, Tomato, Pickle, Raw Onion, 1000 Island Dressing and American Cheese 15/Double Burger 19 (G)

GRAIN THROWER BURGER*

Bacon, Pepperjack Cheese, Beer Battered Jalapeño Rings, Lettuce, Tomato and Hatch Pepper Aioli on a Brioche Bun 19

BACON CHEDDAR BURGER*

Cheddar Cheese, Lettuce, Tomato and 1000 Island Dressing on a Brioche Bun 19 (G)

GSBW BURGER*

Cheddar Cheese, Lettuce, Tomato, and 1000 Island Dressing on a Brioche Bun 16.5 (G)

MUSHROOM SWISS BURGER*

Sautéed Mushrooms, Lettuce, Tomato, Swiss Cheese and 1000 Island Dressing on a Brioche Bun 18 (G)

MAPLE BACON BURGER*

Bacon, Cheddar Cheese, Lettuce, Tomato and Maple Glaze on a Brioche Bun 18.5 (G)

WILDCAT BURGER*

Pepperjack Cheese, Grilled Onions and Red Peppers, Jalapeños, Lettuce, Tomato and Chipotle Mayo on a Brioche Bun 18 (G)

TERIYAKI BURGER*

Chicken or Beef, American Swiss Cheese, Pineapple, Ham, Lettuce, Tomato and Teriyaki Glaze on a Brioche Bun 18.5

PATTY MELT*

American Swiss and Cheddar Cheese, Tomato, and Grilled Onions on Marble Rye 17 (G)

BASKETS

FISH & CHIPS

Alaskan Cod in Our Own Beer Batter Served with French Fries, Slaw and Tartar Sauce 2-Piece 18 / 3-Piece 22

CHICKEN STRIPS

Served with French Fries, Ranch Dressing and Slaw 18

SEAFOOD COMBO

Alaskan Cod in Our Own Beer Batter, Coconut Shrimp, and Scallops Served with French Fries, Slaw and Tartar Sauce 24

ENTREES

HOUSE MADE MEATLOAF

With Brown Gravy
Served with French Fries and Slaw
Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables 21

SMOKY MAC & CHEESE

A Five Cheese Blend Tossed in Penne Pasta Under an Herb Parmesan Crust 13/18.5 (V)
Add Steak* 9, Blackened Shrimp* 8, Diced Chicken 7, or Bacon 5

NEW YORK STEAK*

Served with French Fries and Slaw
Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables /10oz 34 (G)

TOP SIRLOIN STEAK*

Served with French Fries and Slaw
Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables 5oz 23 (G)

CHICKEN FRIED STEAK DINNER*

With Brown Gravy
Served with French Fries and Slaw
Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables 21

PIZZA

Choice of 10" or 16" - (G) 10" Crust Available Add 5

THE WORKS

Pepperoni, Italian Sausage, Bacon Bits, Red Onions, Mushrooms, Olives, and Mozzarella 21/35

CANADIAN BACON & PINEAPPLE

Carlton Farms Canadian Bacon, Pineapple and Mozzarella 18/31 (G)

PEPPERONI

Pepperoni and Mozzarella 18/31 (G)

VEGETARIAN

Mushrooms, Olives, Green and Red Onions, Green and Red Peppers & Mozzarella 18/31 (V,G)

MARGHERITA

Fresh Mozzarella, Tomatoes and Fresh Basil 18/31 (V,G)

BBQ CHICKEN

Chicken, Bacon Bits, Mushrooms, Red Onions, and Mozzarella with Apricot BBQ Sauce 21/35 (G)

TACO PIZZA

Spicy Ground Beef, Blend of Cheeses, Lettuce, Green Onions, Corn Chips and Tomatoes with a Spicy Black Bean Spread 21/35 (G)

CHEESE

Parmesan, Mozzarella, and Cheddar 17/28 (G,V)

DESSERT

BROWNIE SUNDAE

Chocolate Brownie, Vanilla Ice Cream, Topped with Chocolate, Candied Walnuts and Whipped Cream 11

ICE CREAM

Hot Fudge or Caramel Sauce and Whipped Cream 7.5 (G)

SEASONAL DESSERTS

Ask Your Server. Price Varies.

PREMIUM ROOTBEER FLOAT 9

GROWLER FILLS • ORDERS TO GO • GIFT CARDS • MERCHANDISE

(V) Vegetarian by Request (G) Gluten Free by Request

We are not a gluten-free kitchen with separate equipment for (G) items. Additional charges may apply.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

USDA recommends that burgers are cooked medium well or more.

Split Side Plate add 1. Split Entree add 2. • A 20% gratuity will be added to parties of 10 or more. • No Separate Checks on Parties 8 or Larger.



GRAIN STATION • BREW WORKS •

OUR FLAGSHIP BEERS

HAYSTACK GOLD

A light, easy drinking golden ale. American 2-row malt and Cascade hops, and a short lager phase after primary fermentation imparts good flavor while keeping a light clean finish.

OG: 1.044 · ABV: 4.5 · IBU: 15 · 10oz 5 / 20oz 7.5

PITCHFORK PILSNER

Oregon Beer Awards
GOLD

Pilsner malt and late noble hop additions give this lager a grassy, floral aroma and a crisp clean finish.

OG: 1.051 · ABV: 5.1 · IBU: 30 · 10oz 5.75 / 20oz 8

WALNUT CITY RED

Brewed with 100% NW Cascade hops. Well balanced with fruity aromas, sweet malt, and a soft bitterness.

OG: 1.055 · ABV: 5.4 · IBU: 45 · 10oz 5.75 / 20oz 8

BET THE FARM IPA

A balanced IPA using whirlpool and dry hopping with Citra and Mosaic to provide a citrus fruit nose. German Munich malt gives a good body to compliment the hop aromas and bitterness.

OG: 1.065 · ABV: 7.0 · IBU: 65 · 10oz 5.75 / 20oz 8

GRAIN STATION STOUT

Conditioned and served on nitrogen. Full bodied and smooth finishing with roasted and chocolate notes.

OG: 1.060 · ABV: 6.2 · IBU: 20 · 10oz 5.75 / 20oz 8

*Flagship Beer Flights (4) 5 oz. Pours 13
Flights - Substitute Seasonal Add 1 Each
Seasonal Glass Prices May Vary*

**ASK YOUR SERVER OR CHECK OUR BOARD OR
WEBSITE FOR SEASONAL SELECTIONS**

GUEST BEERS & CIDERS

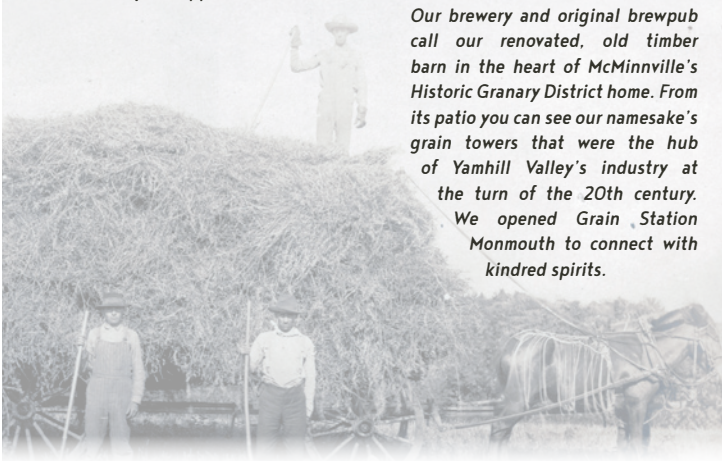
GLUTEN FREE IPA & SEASONAL BY THE BOTTLE

**ASK YOUR SERVER OR CHECK OUR BOARD
FOR GUEST CIDERS & SPECIALTY BEERS**

Bottle Prices Vary

The heart and soul of our beer is in the love, hard work and character that are the roots of Oregon's wine and farm country. We craft our beer in the spirit of our neighboring farmers, ranchers, and vintners who get their hands dirty every day, and we serve up meals to satisfy the appetite that comes with it.

Our brewery and original brewpub call our renovated, old timber barn in the heart of McMinnville's Historic Granary District home. From its patio you can see our namesake's grain towers that were the hub of Yamhill Valley's industry at the turn of the 20th century. We opened Grain Station Monmouth to connect with kindred spirits.





GRAIN STATION • BREW WORKS •

SEASONALS & SPECIALTY BEERS

OAK GROVE

Linfield students turned brewers, Devin (GSBW) and Lily (Foreland Beer) collaborated to bring this beer to tap. An export style lager that spent secondary fermentation in oak barrels. Clean malt character on the nose with subtle oak structure and length on the finish.

OG 1.052 ABV 5.7% IBU 28

OKTOBERFEST

German style Märzen brewed for the harvest season. Subtle notes of caramel and toasted hazelnut on the nose. A clean malt palate with a mildly bitter finish.

OG 1.055 ABV 5.8% IBU 24

BEN'S BITTER FAREWELL

Our friend Ben (formerly of Evasion Brewing) is moving to Hawaii to brew at new Mucho Aloha brewing. We're sad to see him go so we took the opportunity to brew up an extra special bitter in collaboration with Ben and with Charlie from Skagit Valley Malting. This English style ale is malt forward with floral, earthy hop aromatics. Sessionable abv at 4.6% with low carbonation and a moderate bitter finish.

OG 1.042 ABV 4.6% IBU 31

GARDEN GNOME

Hoppy Belgian Pale ale fermented in oak barrel and dry hopped with Styrian Golding and Hallertau Blanc. Herbal spice on the nose with notes of fresh cut flowers and grapefruit blossom. Medium honey malt palate with a bitter white pepper finish.

OG 1.052 ABV 5.6% IBU 29

DANKSTA'S PARADISE *V2

Hazy pale ale hopped with Bru-1 and Talus. Green citrus fruit aromatics of ripe lime peel and mandarin with full mid palate and mildly bitter finish.

OG 1.055 ABV 5.7% IBU 40

DOUBLE DOWN

Juicy IPA double dry hopped with Lupomax Sabro and Idaho 7. Tropical fruit nose with notes of pineapple and coconut, piña colada flavor rolls to a round and warm finish.

OG 1.066 ABV 7.7% IBU 26

JINOTEGA COFFEE STOUT

Imperial milk stout blended with Flag & Wire coffee from the Jinotega region of Guatemala. This ale has a vibrant coffee nose with a full sweet body and chocolaty mocha finish.

OG 1.069 ABV 6.2% IBU 10

WE DRINK NO AMERICANO

Italian style pilsner brewed in collaboration with Level Beer from Portland. Grassy and herbal aromas from noble dry hopping. Crisp and clean with a pointed bitter finish.

ABV 4.6%

HOUSE WINE

CHARDONNAY 8

PINOT GRIS 8

RIESLING 9

BUBBLES 8

LOCAL

PINOT NOIR 10

MERLOT 8

CABERNET SAUVIGNON 8

SEASONAL WINE SELECTIONS BY BOTTLE & GLASS

SPECIALTY COCKTAILS

BLACKBERRY LEMON DROP

Citrus Vodka, Limoncello, Fresh Squeezed Lemons and Blackberry Puree 12

GS DARK AND STORMY

Meyers Dark, Rum and Ginger Beer 11

MAC-A-RITA

Tequila, Lemon, Lime and Triple Sec 11

PEAR TREE

Pear Vodka, St. Germaine, Fresh Squeezed Lime and Soda Water 11

IMPERIAL PINT BLOODY MARY

Vodka, Tomato Juice, Demitri's Seasoning, and Veggies 11. *Add Bacon 4*
Substitute Crater Lake Pepper Vodka Add 2

BLOOD ORANGE SPRITZER

Citrus Vodka, Sparkling Wine, Sprite and Blood Orange Puree 10.5

COUNTRY COOLER

Vodka Infused Sweet Tea and Lemonade 8.5

MIMOSA

Orange Juice and Sparkling Wine 9

NON-ALCOHOLIC

TAP SODAS 3.75

CLASSIC BOTTLED SODAS 4

JUICE 10oz 5

PREMIUM ROOTBEER FLOAT 9

MILK

Milk 10oz 4, 16oz 5

HOT TEA 3.75

HOT CHOCOLATE 4

COFFEE 3.75

HOT APPLE CIDER 4

