

PUB MENU



SIDES, SOUPS, & SHAREABLES

DAILY SOUP SPECIALS

House made soups
Cup \$5 Bowl \$6.5

PULLED PORK DIP & CHIPS 11

Smoked pork shoulder with beer cheese fondue served with tortilla chips

PRETZEL & BEER CHEESE 10

3 soft pretzel sticks, garlic butter & sea salt. Served with house made beer cheese sauce

1 LB TOTS OR FRENCH FRIES 8

Garlic fries with parmesan cheese & green onions + \$.75
Beer cheese sauce + \$2

ONION RINGS 9

Basket of crispy golden onion rings

Additional dressings & dipping sauce + \$.50
ranch, blue cheese, italian, caesar, russian, fry sauce



PULLED PORK DIP & CHIPS

KIDS MENU

Meals are served with house cooked potato chips & a dill pickle spear on the side unless stated otherwise
Sub french fries or tots + \$1.5

QUESADILLA 5

6 inch flour tortilla grilled with cheddar & monterey jack cheese. Served with tortilla chips

CHICKEN STRIPS 6

Two golden crisp strips of chicken served with a side of fries & a pickle spear

GRILLED CHEESE 5

1/2 sandwich grilled sourdough bread with Tillamook cheddar cheese

POOIA PUPS 6

1/2 dozen mini chicken corn dogs

LIL CHEESE BURGER 9

2 Cascade Farms natural beef patty sliders, topped with cheese & ketchup

DRINKS

Juice box variety, lemonade, house brewed root beer, pepsi products

BURGERS

Our burgers are served on a brioche bun with herbed mayo, leaf lettuce, tomato, & onion, with a dill pickle spear & house cooked potato chips on the side. Sub fries, tots, salad +2
Onion rings +3 Add bacon +2 Add cheese +1 Add 1/2 an avocado +2.5

PUB BURGER 12

A 1/3 lb, hand formed Cascade Farms natural beef patty, abounding with juicy flavor

CLASS V BURGER 13

A blend of fresh jalapeños & spices is added to Cascade Farm natural beef patty for a unique flavor sensation topped with Tillamook pepper jack cheese & class V sauce

SWISS & MUSHROOM BURGER 14.5

A 1/3 lb, Cascade Farms natural beef patty, abounding with juicy flavor. Topped with fresh mushrooms gently grilled & layered between two generous slices of swiss cheese

CHILI BURGER 14

Cascade Farms natural beef patty smothered with our house made chili beer chili. Topped with shredded cheese, diced onion, & served with a side of tortilla chips

BLACK BEAN BURGER 12.5

Creamy black beans join smoky chipotle peppers, & a mix of corn to create a vegetarian black bean burger that is truly unique & satisfying

COBB BURGER 14.5

Cascade Farms natural beef patty with melty blue cheese crumbles. Topped with 1/4 inch cut bacon, lettuce, tomato, onion, & herbed mayo on a brioche bun



Pub Burger

SANDWICHES

Our sandwiches come with house cooked potato chips & a dill pickle spear (unless otherwise noted) Add avocado +2.5 Add bacon +2

PULLED PORK SANDWICH 13

1/3lb of smoked pulled pork topped with BBQ sauce on a brioche bun with garlic herbed butter

REUBEN SANDWICH (V) 13.5

Rye bread with corned beef, locally made sauerkraut, swiss cheese, & 1000 island dressing
- Tempeh option available

BLT 12

1/4 inch thick-cut bacon, lettuce, fresh tomatoes, & herbed mayo on grilled sourdough

CHILI DOG 11.5

Locally sourced Pepper Tree Sausage House 1/4 lb. all-beef wiener with our chili beer chili, cheese, onions, & served with a side of tortilla chips

COLD CUT SANDWICH 11.5

Your choice of turkey or ham, Tillamook cheddar cheese, lettuce, tomato, & mayonnaise on white or wheat bread

VEGGIE MELT (V) 11.5

Melted Tillamook cheddar & provolone cheese between grilled sourdough bread with a mix of grilled veggies

CHICKEN BURGER 12.5

So flavorful and juicy, a mix of dry rubbed seasoning is added to this butterflied grilled chicken breast

SID FISHOUS 13

Guinness beer-battered cod, Tillamook pepper jack cheese on a brioche bun, with lettuce, tomato, & fiery remoulade

HOT DIGGITY DOG 10

Locally sourced Pepper Tree Sausage House 1/4 lb. all-beef wiener grilled & served on a stadium roll Chicago style (yellow mustard, tomatoes, onions, & a pickle)
Add sauerkraut +0.75

GRILLED CHEESE (V) 9

Melted Tillamook cheddar cheese between grilled sourdough bread.
Add bacon +2 Add tomato no charge

SALADS

Make your salad a wrap for +\$1 Add avocado +2.5 Add bacon +2 (wraps don't come with croutons)

HOUSE SALAD 7

Green leaf lettuce, tomato, cucumber, croutons with your choice of dressing

CAESAR SALAD 8.5

Romaine lettuce tossed with caesar dressing, garnished with tomatoes, parmesan, & croutons
Add chicken breast + 4\$

LOADED FRESH SALAD 10.5

A salad of greens with sliced mushrooms, cucumber, tomato, roasted red peppers, sunflower seeds, slivered almonds, golden raisins, dried cranberries, & blue cheese crumbles with your choice of dressing

ENTREES

FISH & CHIPS 14

Traditional Guinness beer battered cod fish served with a side of fries

BANGERS & CHIPS 11

A tasty sausage locally hand made at Pepper Tree Sausage House, served with sweet hot mustard & a generous helping of fries
Add sauerkraut +0.75

POOIA PUPS 9

A dozen mini chicken corn dogs served with chips & a pickle

GUT BOMB 11

A portion of tots deluged with our chili beer chili. Topped with cheese, onion, & sour cream
Sub fries no charge

CHICKEN STRIPS 11

Three golden crisp strips of chicken served with a side of fries & a pickle spear

CHILI BEER CHILI (CUP 6 BOWL 7.5)

Our award-winning chili beer is the "secret" ingredient in this beefy thick chili topped with cheese & onions, served with tortilla chips
Supreme (w/sour cream, jalapenos) \$8.5

In compliance with the Department of Health we must remind you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DRINK MENU



CALAPOOIA BEERS ON TAP

12oz Glass	\$4.50
16oz Pint	\$5.50
20oz Imperial Pint	\$6.50
Pitcher	\$18

Please check our brew board for all the current beers on tap

BEER FLIGHT 8

Your choice of 4 different Calapooia brews in 6oz glasses

CALAPOOIA 16^{oz} CANS TO GO

Single	\$3.50
4 Pack	\$14

WINE, CIDER, SELTZER, & NON-ALCOHOLIC DRINKS

WINE

Please check the wine board for the current curated wine selection
Glass \$4 - \$8

WATER HILL PINOT NOIR

Bold rich dark fruit-forward flavors that linger in a dry velvet finish.
Glass \$6 - Bottle \$21

SEEK OUT 4

Flavored seltzer by the can

2-TOWNS CIDER

In the can, or on draft

Glass	\$4.75
Pint	\$5.75
Bottle	\$9.75
Can	\$4 - \$5

NON ALCOHOLIC

House Brewed Root Beer
Ice Tea
Lemonade
Coffee
Pepsi Products



VIVACITY

FINE SPIRITS

COCKTAIL MENU

\$8 COCKTAILS

BEES KNEES

Vivacity Native Gin, Lemonade, Honey, with a Lemon Garnish

PUBS PRICKLY PEAR

Vivacity Cranberry Rum, Prickly Pear Syrup, Lemonade, Simple Syrup

WHITE RUSSIAN

Vivacity Turkish Coffee Liqueur, Vivacity Fine Vodka, Milk

CRANBERRY MULE

Vivacity Cranberry Flavored Rum, Ginger Beer, Lime Juice

RUM & COKE

Vivacity Traditional Rum, Pepsi, Lime Garnish

SIDECAR

Vivacity Treos Brandy, Cointreau, Lemon Juice, Simple Syrup, Orange Slice Garnish

DAIQUIRI

Vivacity Traditional Rum, Pineapple Juice, lime, Simple Syrup, Orange Bitters

GIN & TONIC

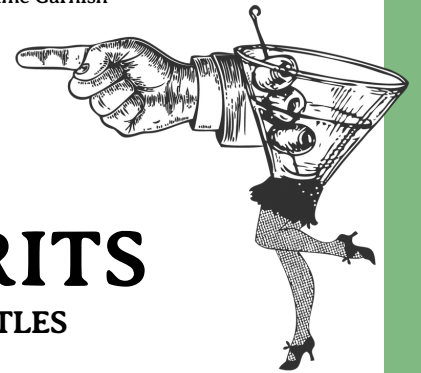
Vivacity Bankers' Gin, Tonic, Lime Garnish

VODKA CRANBERRY

Vivacity Vodka, Cranberry Juice, Lime Garnish

CRANBERRY RUM LEMONADE

Vivacity Cranberry Rum, Lemonade, Lemon Garnish



VIVACITY FINE SPIRITS

AVAILABLE IN BOTH 50ML MINIS & 750 ML BOTTLES



FINE VODKA \$26

ALC. 40% by VOL. 80 Proof, 750 ML.

Crafted & distilled in small batches from organically grown corn, filtered 10 times over 3 different media to ensure smoothness & purity.



NATIVE GIN \$36

ALC. 44% by VOL. 88 Proof, 750 ML.

Inspired by herbs & botanicals native to Oregon & the Pacific Northwest including juniper from the Cascades, Oregon Grape, & Hops.



CRANBERRY RUM \$36

ALC. 27.50% by VOL. 55 Proof, 750 ML.

Crafted with Vivacity's award-winning Traditional Rum, Infused with Oregon Cranberries, Oranges, & a touch of raw sugar.



TREOS BRANDY \$41

ALC. 42.5% by VOL. 85 Proof, 750 ML.

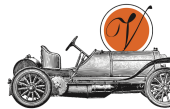
A single vineyard brandy. Slow fermentation, expert distillation, & aging for 2 years in French oak give Vivacity's Treos Brandy delightful vanilla & fruit aromas.



TURKISH COFFEE LIQUEUR \$36

ALC. 25% by VOL. 50 Proof, 750 ML.

Our Turkish Coffee Liqueur combines freshly roasted coffee with the intoxicating aromas of cardamom & cinnamon.



BANKERS' GIN \$36

ALC. 44% by VOL. 88 Proof, 750 ML.

Dry & citrusy, crisp & clean. Modeled after the classic London Dry style gin. Bankers' Gin is simple yet sophisticated.



TRADITIONAL RUM \$36

ALC. 42.5% by VOL. 85 Proof, 750 ML.

Rich in flavor with vanilla, caramel, plus a hint of fruit tones & oak. Aged for over a year in both bourbon & neutral oak barrels.



MUSCAT BRANDY PIQUE \$42

ALC. 40% by VOL. 80 Proof, 750 ML.

A spirit with traditional roots in Peru & Chile. This brandy starts with the finest Muscat Grapes grown in the verdant Willamette Valley. Maintaining the apple, lychee, & apricot notes of the fruit.

MORE ABOUT US

Calapooia Brewing was founded as Oregon Trader Brewing Co. in 1993, then was rechristened as Calapooia in 2006. In November 2019 Calapooia was acquired by wife & husband team Caitlin Prueitt & Chris Neumann owners of Vivacity Fine Spirits, a craft microdistillery originating from Corvallis, Oregon. Since then Vivacity Spirits has moved its operations to Calapooia Brewing.

Vivacity Fine Spirits is an Oregon original, with a focus on craftsmanship and the use of quality local ingredients in every bottle. In operating a craft, microdistillery, Vivacity Spirits aims to provide an expanded flavor experience with new and interesting tastes. Here at Vivacity Spirits, we take great pride in the detail-oriented aspects of our craft. In founding Vivacity Spirits, Caitlin and Chris joined their skills and passions, past and present, to create a distilled spirit worth showing off and sharing.

Stay up to date with all things Vivacity Spirits and Calapooia Brewing by following us on Facebook and Instagram

