

# Gilgamesh Brewing

2065 Madrona Ave SE 97302-1010 · +15035841789 · Updated: Jan 14, 2026

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## APPETIZERS 12

### Fried Chickpeas

**\$3.75**

Crispy fried chickpeas tossed in our harissa spice

### Chips and Salsa

**AVAILABLE OPTIONS**

Fire-roasted tomato salsa served with hand cut tortilla chips

\$6.00

Add Guac: \$3.25

### Stoney or Buffalo Fries

**\$10.25**

Stoney's-hand cut fries topped with peppered bacon, chipotle sour cream, shredded cheese and green onions. Buffalo-hand cut fries topped with peppered bacon, gorgonzola cheese, cheddar cheese, jack cheese, house buffalo sauce and green onions

### Hummus and Veggies

**\$14.25**

Carrots, cucumbers, tomatoes, artichoke hearts, kalamata olives and grilled pita bread with our house made garlic hummus

### Buffalo Wingchos

**\$13.25**

Our crispy fried chicken wings tossed in house buffalo sauce topped with blue cheese sauce, diced celery, peppered bacon, crispy onions and blue cheese crumbles

### Barbecue Wingchos

**\$13.25**

Our crispy fried chicken wings tossed in our Mamba BBQ sauce topped with beer cheese sauce, peppered bacon, shredded cheddar jack cheese and crispy onions

### Drunken Mushrooms

**\$13.00**

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

### Pretzels and Beer Cheese

**\$13.00**

Fried soft pretzels served with our creamy beer cheese sauce

### Tuna Poke

**\$14.25**

Raw sashimi grade ahi tuna tossed with a soy sesame sauce served with avocado and sriracha aioli

### Spinach and Artichoke Dip

**\$10.75**

House made spinach and artichoke dip served with hand cut tortilla chips

### Chicken Wings

**\$8.75**

Crispy fried chicken wings with your choice of buffalo sauce, Mamba BBQ sauce or Shoyu Sweet chili sauce

## Nachos

Plate of our hand cut tortilla chips with black beans, queso cheese sauce, Pico de Gallo, chipotle sour cream and green onions served with our fire roasted salsa

### AVAILABLE OPTIONS

\$10.25

Add Chicken: \$3.50

Add Beef: \$3.50

Add Pulled Pork:

\$3.50

## ENTREES 8

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### Mac and Cheese

Creamy three cheese mac served as is or tossed with jalapeno or Cajun seasoning

### AVAILABLE OPTIONS

Cup: \$6.50

Bowl: \$11.50

### Mac Attack

Our classic mac and cheese mixed with house smoked Carlton Farms pulled pork, sautéed bell peppers and onions topped with peppered bacon and parmesan cheese

**\$15.25**

### Butternut Squash Ravioli

Organic squash from Stahlbush Island Farms, roasted onion & garlic, gorgonzola, parmesan and ricotta cheese ravioli. Served with a Marionberry cream sauce and grilled fresh vegetables

**\$16.75**

### Fish Tacos

Blackened Columbia River steelhead fillet with our house blend Cajun seasoning, shredded cabbage, Mojo sauce and chipotle sour cream served with black bean dip and house cut tortilla chips

**\$16.25**

### Steak and Fries

10 oz. Flat Iron steak with our house cut fries and assorted house pickled vegetables

**\$17.50**

### Blackened Steelhead

Blackened Columbia River steelhead fillet with our house blend Cajun seasoning served with linguini pasta in a garlic parmesan cream sauce and fresh green beans

**\$18.25**

### Fish and Chips

Hopscotch beer battered Coho Salmon with our house cut fries, coleslaw and tartar sauce

**\$17.00**

### House Smoked and Grilled Ribeye Steak

12 oz. St. Helens Beef Prime Rib smoked and grilled to your liking. Served with our house cut fries, assorted house pickled vegetables and creamy horseradish sauce. Includes House salad with your choice of dressing. Friday, Saturdays and Sundays Only. Starting at 5pm Fridays

**\$27.00**

## BURGERS 5

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### Gilga-Burger

Our take on the traditional cheese burger topped with red onion, sliced dill pickle, tomato, lettuce, Tillamook cheddar cheese and Oedipus IPA aioli on a grilled brioche bun

**\$13.50**

### Fire House Burger

This burger is topped with peppered bacon, avocado, red onion, house pickled jalapenos, Tillamook pepper jack cheese and cayenne aioli on a grilled Telera roll

**\$14.50**

**Bleu Burger****\$15.25**

Peppered bacon, crispy fried onions, lettuce, crumbled gorgonzola cheese and gorgonzola dressing top this burger served on a grilled brioche bun

**Campus Burger****\$15.25**

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

**Guacamole Bacon Burger****\$15.50**

House made guacamole, peppered bacon, Tillamook cheddar cheese, lettuce, tomato and Oedipus aioli on a grilled brioche bun

**SANDWICHES** 5**The Cuban****\$14.00**

House smoked Carlton Farms pork with sliced ham, peppered bacon, Tillamook swiss cheese, sliced dill pickles and Dijon mustard on a grilled Telera roll served with Mojo dipping sauce

**Chicken Bacon Ranch****\$14.00**

Grilled chicken breast with Tillamook swiss cheese, peppered bacon, lettuce, tomato and house made ranch dressing on grilled Texas toast

**Spicy Chicken****\$14.00**

Grilled chicken breast with Tillamook pepper jack cheese, peppered bacon, tomato, house pickled jalapenos, red onion and cayenne aioli on a Telera roll

**Pulled Pork****\$13.00**

House smoked Carlton Farms pulled pork tossed with our house made Mamba BBQ sauce topped with chipotle coleslaw on Texas toast

**Turkey Bacon Avocado****\$14.25**

Sliced turkey breast with peppered bacon, avocado, lettuce, tomato and Oedipus aioli on a grilled Telera roll

**SOUP AND SALADS** 6**Tomato Basil****AVAILABLE OPTIONS**

Cup: \$4.50

Bowl: \$6.50

Add House Salad For:

\$4.00

**Soup of the Day****AVAILABLE OPTIONS**

Cup: \$4.50

Bowl: \$6.50

Add House Salad For:

\$4.00

**Chicken Cobb****\$13.75**

Mixed greens with peppered bacon, hardboiled egg, diced tomato, crumbled gorgonzola cheese, house made croutons and grilled chicken breast

**Steak Salad****\$13.75**

Thin slice Flat Iron steak, crumbled gorgonzola cheese, diced tomato, house pickled red onion on top of baby spinach and mixed greens

## Caesar Salad

\$9.50

Chopped romaine lettuce with shredded parmesan cheese and house made croutons tossed in our house made Caesar dressing

## Northwest Spinach Salad

\$12.50

Spinach tossed in our Strawberry vinaigrette with roasted hazelnuts, crumbled gorgonzola cheese, red onion, dried cranberries and crispy bacon bits

## BEERS 14

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### Mamba, ABV 6.5%, IBU 1

A unique malt beverage defined by black tea, bergamot, tangerine peel and rye. Mamba is light-flavored and smooth-bodied with a taste that can only speak for itself

### Oedipus Ipa, ABV 6.4%, IBU 60

A complex northwest IPA brewed with a family secret blend of hops. It's auburn body is balanced with a light bitterness and defined by its citrus and passionfruit flavors

### Hopscotch, ABV 8.2%, IBU 16

A smooth, hop-backed Strong Ale. This Scottish-influenced, malty beer has bready-caramel notes and mild, citrus finish

### Vader, ABV 6.4%, IBU 60

A black IPA aged with lightly roasted coffee beans from local roasters, The Governor's Cup. Dark, tawny malts and gradient hop flavors create a perfect blend

### DJ Jazzy Hef, ABV 5.4%, IBU 9

A light-bodied, American-style hefeweizen with a late jasmine addition. This satisfying beer has a notable floral aroma and doesn't need a lemon.

### Lager. ABV 6.3%, IBU 20

A Bavarian style lager built and brewed to please. A golden medium body and an appropriate dose of hops makes this beer simultaneously light and hearty, for everyone to enjoy.

### Hoot Attack, India Session Ale, ABV 4.9%, IBU 50

This ISA is a drinkable reminder of the owl attacks that occur in Salem's Bush Park. The light body and bright hop flavors pair nicely with a mangled scalp and tired legs. Available in: 22 oz. Bottle 1/2bbl 15.5 Gal. Kegs, 1/6bbl 5.17 Gal Kegs. Spring + Summer

### O'Doyle Rules! Irish Red Ale, ABV 5.6%, IBU 24

An Irish Red made with a bully's indiscretion. This annual single batch beer is a tribute to Irish-American celebration across the country. Available in: 22 oz. Bottle 1/2bbl 15.5 Gal. Kegs, 1/6bbl 5.17 Gal Kegs. Spring Seasonal

### Ridgeway IPA, ABV 6.7%, IBU 75

A very hop forward IPA boasts a robust hop profile with resinous piney upfront flavors with a floral citrus finish complimented by a medium ruby body. Available in: 22oz. bottle and draft.

### ABandon Brew, ABV 10.5%, IBU 1

An imperial fruit beer aged for over two years with Bandon, Oregon cranberries in Willamette valley vineyards' Pinot Port Barrels. Cranberries are on the forefront of the palate with a mild sweet body and slightly dry finish. Flavors of dried fruits, vanilla, and French oak compliment this original, unique brew. Available only in 22 oz. bottles, waxed dipped and stamped.

### Oktoberfest Northwest Marzen, ABV 5.8%, IBU 20

A medium bodied marzen beer with notes of nut and bread. This autumn harvest lager is built upon Pilsen, Vienna, and Munich malts and balanced appropriately with Cascade hops. Available in: 22 oz. Bottle 1/2bbl 15.5 Gal. Kegs, 1/6bbl 5.17 Gal Kegs

### **Mashing Pumpkins True Pumpkin Lager, ABV 5.8%, IBU 40**

As far as we know, the world's first pure pumpkin lager. This gluten free beer is brewed with a 100% pumpkin mash, lightly spiced, and lagered for optimum pumpkin flavor. Available in: 22 oz. Bottle 1/2bbl 15.5 Gal. Kegs, 1/6bbl 5.17 Gal Kegs

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### **Mean Eileen Schwarzbier Black Lager, ABV 5.6%, IBU 24**

Inspiration for this beer comes from the grit, resilience, and resolve to raise three rowdy boys. Here's to our mother, and all mothers, who have had the courage to raise spectacular children. Cheers!. Available in: 22 oz. Bottle 1/2bbl 15.5 Gal. Kegs, 1/6bbl 5.17 Gal Kegs

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### **Radler, ABV 4%, IBU 18**

A blend of pink grapefruit juice and a crisp Bavarian lager fermented at kölsch temperatures. This citrus beer blend was created to refresh the body and relax the mind.