

Outlander Brewery & Pub

225 N 36th St 98103-8610 · +12064864088 · Updated: Jan 14, 2026

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BEER 128

Peanut Butter Stout

Foreign IPA

Chili Amber

Monster Mash Raisin Pumpkin

California Uncommon

Lord Byron's Darkness

Dark Belgian

Vanilla Jasmine Porter

Pumpkin Spice

Yam Ale

Knokke, Heist

Belgian Pale Ale

Honey Basil Ale

Strawberry Wheat

V.I.P.A

Very Intriguing Pale Ale

Del Boy

English Mild Ale

Gent

Oaked Belgian

Exed Rose Red

Fresh Hop Red

Federal Defenestration

Irish IPA

Ode to Oda

Barley Wine

Daisen Confused

Hefeweizen

Are U Nut?

Brown Ale

Presidential Ale

Honey-Blonde Ale

Tesla Wizard

Imperial Stout-Bourbon Barrel

Reishi Mushroom Stout

Healing Of A Nation #1

Rye Pale

O.G. Apple

Organic Ginger and Apple Ale

Roggenbier

German Rye

Koselig

Holiday Ale

Fiscal Cliff

Holiday Ale

Rauch n' Maple

Smoked Beer

Smash Nelson

Pale

That's What's Up

English Brown

Kostas OooPAAA

Oatmeal Pale Ale

Braggot

honey ale

Not A Beer

Gluten Free

Cherry Belgian

Oatmeal Stout

Smash Slovenian

Pale

Wee Heavy Scotch Ale

Oaked Cherry Belgian

soured with lactobacillus

Astragalus and Schisandra

medicinal

Goats and Roses

brewed with Horny Goat Weed and Rose Petals

Graham Cracker

Brewed with 14 pounds of Graham Cracker

Five B's

Scotch Ale -aged in Bourbon Barrel

Bavarian Hefeweizen

Spring Break

ESB

Dragan Saison

brewed with Dragon Fruit

Orzo Secco

Oak Aged Black Ale brewed with Thai Basil

Sahti

Juniper and Rye Hefeweizen

Durian Dubbel

brewed with Durian Fruit

Rooster Ale-Sriracha and Cilantro

Pale Ale

Coconut Stout

Smash Citra

Bitter Ninnies

Belgian IPA

Belgian Brown

Knight Rye'der

Black Rye IPA

Dark Tripel

Baltic Porter

Cheap Arse

English Pale Ale

Wright Brothers

brewed with Birds Eye Chili Peppers

Smash Amarillo

Bergamot IPA

Gratzer

Smoked Sour Wheat

Imperial Coffee Stout

brewed with Fremont Coffee Co. -Bone Shaker roast

Smoke Fire IPA

brewed with Trinidad Scorpion peppers

Lavender Stout

Saison

Smoked Molasses

stout

Biere de Garde

Kolt 55

Malt Liquor

Honey Ale

Bourbon Double IPA

XMas in July

G.L Wheat

Belgian Blonde

Rye & Sorghum

Lovely Jubbly

English IPA

Jamaican Stout

Belgian Strong

TrappYeast

Belgian Single

Biggus Dikuss

Barley Wine

HSA

Hoppy Session Ale

Smoked Pale

Noble IPA

german hops IPA

O.B

english ordinary bitter

Belgian Dark and Strong

Gruit

Herb Mixture, No Hops

Red Sour

aged in Oaked barrels w/lacto

Papaya Hefeweizen

Heather Ale

no hops

Marzen

Oktoberfest

Berliner Weisse

sour wheat

S.M.A.S.H Sorachi

Bay Leaf

Brown Ale

Maple Pumpkin Spice

Old Ale

Belgian Stout

Chamomile Ale

Hibiscus and Rose Hips Ale

Rye Peppercorn Porter

Blueberry Porter

Seat of your Pants

brewed with Elderberries

Best Bitter

Cucumber, Lemongrass

Ginger Wit Sour

Dunkelweizen

English Rye IPA

Belgian Double Date

brewed with dates

Chaga Mushroom & Vana Basil

medicinal beer

Christ of Spice

Xmas Ale

Chocolate & Orange Peel Stout

Smoke Serrano Pepper

Scotch Ale

Merican IPA

S.M.A.S.H EKG

Single Hop, Goulding

Dearg

Irish Red

Brixton

English IPA

Smoked Porter

Frisky Stout

oysters and horny goat weed

Heather Ale

brewed with Heather Flowers

Brussel vs. Vienna

belgian ale

Skinny

light scotch ale with black tea

Imperial Cricket Stout

brewed with roasted crickets

Saison Szechuan

brewed with Szechuan peppers

S.M.A.S.H Aramis

single malt single hop

Butter Scotch

Brown

Oatmeal Saison

Smoky Rye Pale

Wheat IPA

Coffee Oatmeal Porter

SNACKS 6

Cheese & Crackers

smoked gouda, dill havarti, brie

\$8.00

Homemade Beer Dip

cheddar, cream cheese, rotational beer served with pretzels

\$6.00

Marinated Olives

pitted green and black olives

\$5.00

House Salad

mixed greens, tomatoes, black pepper, Italian dressing

AVAILABLE OPTIONS

Sm.: \$4.00

Lg.: \$7.00

Mixed Nuts

\$4.00

Tim's Potato Chips

\$2.00

HOT SANDWICHES 4

Caprese Sandwich

mozzarella, tomatoes, basil, balsamic, and pesto

\$10.00

Smoked Salmon Sandwich

cream cheese, capers, and tomatoes

\$12.00

Three Cheese Sandwich

smoked gouda, Swiss, provolone, tomatoes

\$9.00

Prosciutto & Brie Sandwich

fig jam and tomatoes

\$10.00

SAVORY PIES 4

BBQ Chicken

white chicken breast dice in tangy BBQ sauce

\$10.00

Beef & Mushroom	\$10.00
quality beef blended with mushroom sauce	
Chicken & Asparagus	\$10.00
white chicken and asparagus diced in creamy white sauce	
Veggie	\$10.00
mushrooms, green & red peppers, veggie gravy	

ULI'S SAUSAGE PLATES 3

German Bratwurst	\$12.00
mild pork roast sausage	
South African Boerewors	\$12.00
pork and beef spiced with coriander and red wine vinegar	
Cajun Andouille	\$12.00
pork roast with a spicy blend of Chili's, garlic, and thyme	

DESSERTS 1

Ice Cream	\$2.00
Blue Blrd ice cream by itself or with a beer	