

Crux Fermentation Project

50 SW Division St 97702-1600 · +15413853333 · Updated: Jan 14, 2026

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SHARE 3

BLACK & TAN PRETZEL BOARD

two pretzel twists made with Crux Pilz and smoked sea salt served with two house-made dipping sauces. - spicy beer cheese made with Crux Pilz and a hazy honey mustard made with Bubble Wrap Hazy IPA. (single pretzel with one dip also available)

PIZZA MARGHERITA

fresh tomatoes, mozzarella & basil. *see specials card for more offerings.

DESSERT OF THE MOMENT

ask for current offerings. available with our beer pairing and/or vanilla bean ice cream.

BOWLS 1

SOUP OF THE MOMENT

see specials card for this week's creation.

HANDHELDS 4

CRUX-BANO

stout and cola braised pork shoulder, roasted pork loin, cherrywood smoked ham, thick cut Tillamook swiss cheese, stone ground mustard aioli, and house bread & butter pickles pressed in Big Ed's hoagie roll. 15

PROJECT REUBEN

housemade pastrami, fermented chili dressing, fennel kraut, thick-cut Tillamook swiss cheese on a potato bun.

ABC PANINI

smoked rotisserie chicken, peppered bacon, gouda cheese, apple, spinach, caramelized onion, and roasted garlic aioli pressed between thick-cut sourdough bread.

POPPER GRILLED CHEESY

charred jalapeno & caramelized onion cream cheese spread, Tillamook cheddar cheese, peppered bacon, and apple chimichurri sauce pressed between two pieces of sourdough bread encrusted in potato chips and asiago cheese.

GREENS 2

LEAFY GREEN SALAD

mixed greens, cucumber, tomato, red onion, croutons with choice of house-made dressing: ranch, honey mustard, sesame-miso vinaigrette. add: chicken, bacon, pulled pork

ASIAN CHICKEN SALAD

power veggie blend, grilled chicken, sesame-miso vinaigrette, candied cashews, cilantro, and crispy wonton strips. *gluten-free, seafood in dressing