



MUSHROOM FEST

Our menu to honor Fungi

Smoked Mushroom & Chorizo Chowder

Cup \$8

Bowl \$10

African Mushroom Curry

Cup \$6

Bowl \$8

Shared Plates

Smokey BLEu Cheese & Mushroom Bruschetta

\$14

Mushroom & Walnut Pate with

GF Crackers

\$10

Mushroom Leek Fritters

w/Miso Sesame Sauce

\$14

Entrees

Triple Mushroom Bao w/Seasonal

Side and Veggies

\$16

Polenta w/Port Wine Derby &

Sauteed Mushrooms

\$16

Creamy Mushroom & Garlic Spaetzle

\$16

GF Crepe w/Brie, Balsamic Mushrooms

and Quail Eggs Sunnyside Up

\$15

Welcome. Thank you for joining us.

Yachats Brewing + Farmstore is a reflection of Craft, Place, and Culture. We take great care in selecting the ingredients for our beer and food. We spend time with each farmer, rancher, wildcrafter, and fisher and work to know and understand their specific operation. As a result, we are able to offer local, pasture raised meats, organic vegetables, fresh wild fish, and seasonal wildcrafted ingredients. We use Oregon grown grain and hops in our beer, and use renewable energy to power our brewhouse, delivery vehicles, and walk-in coolers. 100% of our food waste is composted and used to build soil and grow more great food!

Our spent brewing grain is used as feed by local farmers.

You can learn more about our operation and upcoming events at www.yachatsbrewing.com