

Sharables

ONION BLOSSOM

Buttermilk battered onion, chef spiced and deep-fried.
Served with 425 Pale Ale beer cheese and chipotle aioli. \$16

TRUFFLE MOUNTAIN

Thick cut, deep-fried potatoes topped with truffle oil, fresh herbs, garlic and parmesan cheese. Served with a side of ranch. \$14

BIRRIA NACHOS

House made corn chips smothered with our braised beef, 425 beer cheese sauce, black beans, sauteed red onion, bell pepper and jalapeños. Topped with guacamole. \$18

VEGGIES and HUMMUS (GF) (V)

Roasted red bell pepper, Mama Lil's peppers, garbanzo beans, tahini, garlic and lemon. Served with cucumber, red bell pepper, celery and carrots. \$13 With Pita + \$3

BACON JALAPEÑO POPPERS

Four bacon wrapped jalapeños stuffed with cream cheese.
Served with slaw and chipotle ranch dressing. \$16

District Tacos

Choice of two tacos served with rice and refried beans topped with cotija cheese \$20 Extra cheese \$2

BIRRIA BEEF (GF)

Beef, slow-braised in California chilis, guajillo and spices. Served with beef jus, pickle onions, cilantro, salsa and jalapeño.

AL PASTOR (GF)

Pork marinated in dry chilis and spices topped with cilantro, pickle onions, red radishes, and pineapple. Served with salsa and jalapeño.

CRISPY FISH

Tempura beer battered cod, jícama slaw, pickled onion and radishes topped with chipotle aioli.

SHRIMP (GF)

Blackened shrimp, jícama slaw, mango salsa, topped with chipotle aioli.

PLANT (GF) (V) (VG)

Sauteed zucchini, bell peppers, onions, black beans and corn.
Topped with vegan mozzarella cheese.

Simply Pizza

CHEESE (GF Available +\$3)

Red sauce and five cheese mix plus Monterey Jack and Gruyere \$17

PEPPERONI (GF Available +\$3)

Red sauce, five cheese mix and pepperoni \$20

VEGGIE (GF Available +\$3) (VG)

Red sauce, five cheese mix, green bell pepper, artichoke hearts, black olives, mushrooms and sun-dried tomatoes \$19

Main Event

STRAWBERRY SALAD (GF)

Grilled chicken, seasonal greens, red onion, goat cheese, candied pecans and strawberry vinaigrette. \$18

MANGO AVOCADO SALAD (GF)

Grilled chicken, seasonal greens, mango, cucumber, red onion, avocado and orange vinaigrette. \$17

BEER BATTERED FISH and CHIPS

Three pieces of pacific cod beer battered. Served with fries, jícama slaw and tartar sauce. \$25

CHICKEN KEBABS

Marinated grilled chicken breast, red bell pepper, red onion and mushrooms. Served with creamy pesto risotto. \$22

425 DOUBLE BURGER (GF Available)

Grilled double-stacked beef patties, thick honey-cured bacon, cheddar cheese, lettuce, tomato, onion with bacon-onion spread on a brioche bun. Served with fries. \$21

SPICY FRIED CHICKEN BURGER

Buttermilk fried chicken, smoked gouda cheese, thick honey-cured bacon, jícama slaw, fried jalapeño with chipotle aioli spread on a brioche bun. Served with fries. \$21

VEGAN BURGER (GF) (V)

Grilled portabella mushroom, red onion, red bell pepper, vegan cheddar cheese, pesto spread on your choice of a vegan bun or lettuce wrap. Served with a side house salad with creamy balsamic vinaigrette. \$20

For the Little Ones

CHICKEN TENDERS and FRIES

Three crispy chicken tenders. Served with fries. \$12

MAC and CHEESE

Cheesy and delicious macaroni pasta. Served with fries. \$12

CHEESEBURGER (GF Available)

Grilled beef patty and cheddar cheese on a brioche bun.
Served with fries. \$12

Sweet Endings

ICE CREAM and WAFFLE SUNDAE (GF)

Warm Belgian pearl sugar waffle served with a scoop of seasonal fruit and ice cream. \$14

FRIED ICE CREAM

A scoop of vanilla ice cream breaded and deep-fried. Served in a crispy shell, whipped cream, strawberry sauce with a cherry on top. \$ 13

Available Options: GF = Gluten Free V = Vegan VG = Vegetarian

A City and its Brewery

Bellevue's Spring District sits on the former site of the Safeway distribution center. A living metaphor for the transformation of Bellevue from an unincorporated Seattle suburb to a bustling city in its own right, booming with entrepreneurship, culture and, now, its very own "districts."

Construction of the Spring District began in 2013. From the very beginning, plans involved a brewpub as the heart and soul of this new urban village. Small wonder the developers chose beer as the community's focal point. Beer is the oldest purposefully manufactured alcoholic beverage and every culture in history has brewed some form of beer. Indeed, only water and tea surpass it as the most consumed beverage worldwide. Beer is humanity's drink and has substantial historical and cultural significance in the Pacific Northwest, an area renown for hop production and pioneering breweries.

However, as breweries proliferated across the eastside in the 1990s and 2000s, the craft beer scene managed to bypass Bellevue. It wasn't until December 12, 2012 when Bellevue's first locally-owned craft brewery served its first batch of beer. The Bellevue Brewing Company has been building its reputation ever since and has attracted a large local and regional following. It was the obvious candidate to move its operations to the Spring District. What better company to build Bellevue's first urban brewpub than its first-ever brewery?

But it isn't just its urban location that makes our Spring District Brewpub standout. Beyond its state-of-the-art production brewery, the taproom is serving beer from 1000L copper serving tanks (10 in total), a first for King county. We also boast a full-service dining experience, a high-end wine partnership with Efestē Winery, a fully licensed cocktail bar and a 2500 sq ft beer garden overlooking a park. This combination can be found nowhere else in the entire state.

Our Spring District Brewpub offers a dining and drinking experience like no other in the area and will attract beer tourists and foodies from all over the world. However, our priority is our locals who will find quality, variety and camaraderie every time they cross our threshold. Beer is about fellowship and good times and that's exactly what we try to represent at our brewpub.

While you are here, please take a look around and admire a decor that pays tribute to the local area with reclaimed Douglas Fir salvaged from historical buildings such as the old UW Police Station on Boat Street (note the steel rods still embedded in the wood tables in our snug) and from covered bridges in Sweet Home Oregon. Stop to admire the art in our gallery that pays tribute to our own history as beer makers and also the historical photos of beer drinkers from as far back as the late 19th century when cameras were still a new technology. Finally, enjoy the view of our magnificent copper tanks suspended above our bar. Each one contains the equivalent of 20 kegs (a whopping 265 gallons) of beer.

So raise your glass and join the millions of voices worldwide as you say "cheers!" to your friends and neighbors. May the happiness our beer brings stay with you long after you depart our brewpub.

BELLEVUE BREWING COMPANY



Beer & Seltzer

4oz \$2.75 · 12 oz \$6.50 · 16 oz \$7.5 · 20 oz \$8.5
Pitcher \$25 · 32 oz Growler \$11 · 64 oz Growler \$19

VACUNA MEXICAN LAGER (4.2% ABV 18 IBUs)
425 PALE ALE (4.8% ABV 37 IBU)
NEW BEGINNINGS (4% ABV 40 IBUs)
INDIA PALE ALE (7.2% ABV 69 IBU)
SUDO CRAZY HAZY IPA (6.2% ABV 72 IBU)
CITRUS IPA (6.9% ABV 69 IBUs)
SCHWARZBIER (5% ABV 27 IBUs)
SCOTCH ALE (7.7% ABV 32 IBU)
SELTZER (5% ABV)

Cocktails

THE RYE MANHATTAN \$17
COSMO BELLINI \$17
OLD FASHIONED \$15
THE DISTRICT MARGARITA \$15
SCRATCH DISTILLING MARTINI \$15
(Gin or Vodka)
RANCH WATER \$13
PALOMA \$13
APEROL SPRITZ \$17

Efestē Wine

SPARKLING ROSE Can \$9.00
SPARKLING CHARDONNAY Can \$9.00
"FERAL" SAUVIGNON BLANC Glass \$12.00 Bottle \$36.00
"LIL MAMA" CABERNET Glass \$12.00 Bottle \$36.00
"LOLA" CHARDONNAY Half Bottle \$35.00 Bottle \$65.00
"FINAL-FINAL" RED BLEND Half Bottle \$35.00 Bottle \$65.00
"ANGIE" CHAMPAGE Bottle \$65.00

Non-Alcoholic Beverages

PERRIER \$5
CLAUSTHALER \$5
ARNOLD PALMER \$2.5
ICE TEA, LEMONADE \$2
COKE, DIET COKE, SPRITE, GINGER ALE, ROOT BEER \$2
KID DRINKS \$1.5
(Capri Sun, Milk, Chocolate Milk, Soda, Lemonade)