

ASLAN BREWING CO

SMALLS		SM LG	ON BREAD		*CHOOSE YOUR SIDE: FRIES, SOUP, SALAD, PICKLED VEGGIES (SUB POUTINE \$4)
FRIED CAULIFLOWER Ⓥ ASLAN SPICE, GARLIC-GINGER SAVORY SAUCE, LEMON WEDGE		\$6	GRILLED CHEESE Ⓥ ROSEMARY BREAD, CHEDDAR, SWISS, PROVOLONE (SEE SIDES FOR ADD-ONS)		\$7
CHIPS & DIP GF Ⓥ BLACK BEANS, COTIJA, AVOCADO CREAM, PICO, LIME, HOUSE-MADE TORTILLA CHIPS		\$5	HAWAIIAN PORK SLIDERS (3) CILANTRO-LIME SLAW, SWEET CHILI MAYO, HOISIN		\$11
MAC N' CHEESE Ⓥ MORNAY CHEESE SAUCE, BROCCOLI, GARLIC PANKO (ADD BACON JAM 1.50¢)		\$5	CHICKEN BLT GF GRILLED CHICKEN BREAST, SWISS CHEESE, BACON JAM, TOMATO, ARUGULA		\$12
THE BISCUITS N' GRAVY Ⓥ BUTTERMILK BISCUIT, ROASTED MUSHROOM GRAVY, HERBS		\$6	BACON BISON BURGER GF BACON JAM, BLEU CRUMBLES, ARUGULA, GARLIC AIOLI		\$14
WAFFLE FRY POUTINE Ⓥ BEECHER'S CURDS, ROASTED MUSHROOM GRAVY, HERBS		\$9	CLASSIC BISON BURGER GF CHEDDAR CHEESE, ICEBERG, TOMATO, PICKLES, CLASSIC SAUCE		\$13
GREENS *ADD CHICKEN \$2			THE "HYPOCRITE" BURGER GF VEGGIE PATTY, BACON JAM, ARUGULA, CHIPOTLE-LIME CASHEW CREAM		\$11
CAESAR SALAD GF Ⓥ CROUTONS, PECORINO ROMANO, HOUSE DRESSING (ADD ANCHOVIES \$1)		\$6	CLASSIC VEGGIE BURGER GF Ⓥ CHEDDAR CHEESE, ICEBERG, TOMATO, PICKLES, ONIONS, CLASSIC SAUCE		\$10
KALE SALAD GF Ⓥ PECORINO ROMANO, GOLDEN RAISINS, GARLIC PANKO CRUMBS, WALNUTS		\$6	BOWLS *ALL BOWLS (EXCLUDING SOUP OF THE DAY) ARE MADE WITH COCONUT-GINGER RICE		
BEET SALAD GF Ⓥ GREENS, GOLDEN & RED BEETS, WALNUTS, BALSAMIC DRIZZLE, BLEU CRUMBLES		\$8	CHOOSE YOUR PROTEIN	TOFU +\$1 YAM +\$2 PORK +\$2 FISH +\$2 CHICKEN +\$3	
TACOS *3 PER ORDER OR ONE OF EACH FOR \$12!			THE GREENHOUSE GF Ⓥ CARROTS, ONION, CELERY, BROCCOLI, RED PEPPER, MUSHROOMS, SAVORY SAUCE		\$10
ROASTED YAM TACOS GF Ⓥ BLACK BEANS, CHIPOTLE-LIME CASHEW CREAM, CABBAGE, ONIONS, CRUNCHIES		\$9	THE HAWAIIAN CILANTRO-LIME SLAW, HOISIN, SWEET CHILI MAYO, CILANTRO, CRUNCHIES		\$9
PULLED PORK TACOS CILANTRO-LIME SLAW, CABBAGE, HOISIN, CRUNCHIES, LIME		\$11	THE SOUTHWEST GF CILANTRO-LIME SLAW, AVOCADO CREAM, BLACK BEAN PUREE, COTIJA, PICO, LIME		\$10
GRILLED ROCKFISH TACOS GF AVOCADO CREAM, BLACK BEAN PUREE, CILANTRO-LIME SLAW, COTIJA, PICO, LIME		\$12	THE SOUP OF THE DAY ASK YOUR SERVER		\$4
					\$8

Ⓥ = VEGAN Ⓥ = VEGETARIAN GF = GLUTEN FREE GF = GLUTEN FREE UPON REQUEST

*CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

MORE →

NON-ALCOHOLIC

RACHELLE'S ROOT BEER GF

HOUSE-BREWED, SASPARILLA, BIRCH BARK, MOLASSES, CANE SUGAR, SPICES

\$4

BEER'S GINGER BEER GF

HOUSE-BREWED, ORGANIC GINGER, LEMON & LIME, CANE SUGAR

\$4

HOT TEA GF

VARIOUS SELECTIONS FROM WONDERLAND TEA AND SPICES - BELLINGHAM, WA

\$2.75

ORGANIC COFFEE GF

RAPTOR RIDGE FROM BELLINGHAM COFFEE ROASTERS - BELLINGHAM, WA (DECAF AVAIL.)

\$2.75

ICED TEA OR LEMONADE GF

VARIETY OF THE DAY

\$2.75

SIDES

SWEET POTATO FRIES \$5
 WAFFLE FRIES \$5
 EXTRA SAUCE \$1
 MUSHROOM GRAVY \$2
 PICO DE GALLO \$1
 EXTRA BEAN DIP \$3
 TORTILLA CHIPS \$4
 HOUSE SLAW \$2
 PICKLED VEGGIES \$2.5

BACON JAM \$2
 COCONUT-GINGER RICE \$2
 ADD BISON PATTY \$7.5
 ADD GRILLED TOFU \$2.5
 ADD CHICKEN \$5
 ADD PULLED PORK \$2
 ADD ROCKFISH \$4.5
 SUB VEGGIE PATTY \$3.5
 SUB GF/VEGAN BUN \$1.5

CIDER & WINE

FINNRIVER CIDER GF

OLYMPIC PENINSULA, WA - ASK SERVER FOR AVAILABLE STYLES

\$5

\$8

ARCH TERRACE WINE GF

RED BLEND - RED MOUNTAIN, WA 2009

\$8

\$24

BOOKWALTER WINE GF

WHITE COUPLET - COLUMBIA VALLEY, WA 2013

\$8

\$24

SWEETS

ROOT BEER FLOAT GF

MALLARD'S SUPER VANILLA ICE CREAM, HOUSE-BREWED ROOT BEER

\$6

STRAWBERRY SHORTCAKE V

BUTTERMILK BISCUIT, MACERATED STRAWBERRIES, WHIPPED CREAM

\$6

BROWNIE N' ICE CREAM V

MALLARD'S SUPER VANILLA ICE CREAM, HOUSE-MADE CARAMEL, CHOCOLATE SAUCE

\$6

**20% GRATUITY IS ADDED TO CHECKS MORE THAN 8 PEOPLE

***SPLIT CHECKS ONLY AVAILABLE FOR PARTIES OF 8 PEOPLE OR LESS



➤ A LETTER FROM THE FOUNDERS ➤

IT ALL STARTED IN THE SUMMER OF 2012, as a conversation over a pint of beer at a local Bellingham pub. We shared our dreams and soon realized that the elements of our future were sitting amongst us: a businessman, a craft beer believer and, most importantly, a brewer. Together, Frank Trosset, Pat Haynes, and Jack Lamb would go on to build and operate a pilot brewery in Downtown Bellingham, where, for the next twelve months of our lives, we would research and develop the knowledge and skills needed to start our own commercial microbrewery and restaurant.

We called it **ASLAN BREWING COMPANY**, and quickly realized its identity through our personal commonalities. With a commitment to organic ingredients, locally sourced goods, and low-impact practices, we aimed to offer the community something new and refreshing, the sustainable way. As for "ASLAN": a lion is the King of the Jungle, a regal figure rooted in nature, and aslan is the Turkish word for lion. This aligned our desire to operate a world-class brewery all while preserving the raw and exotic elements of the world. Through hard work and perseverance, we brewed over 130 original pilot batches, connected with local brewers and beer lovers alike, and designed a business plan catered to craft quality and creativity.

In the final days of Summer 2013, we were given the keys to what would become Aslan's Brewpub. Plans and permits in hand, we began our nine-month journey into construction that was done primarily by us, Boe and Don Trosset. After months of unconditional commitment, Boe Trosset was added as an invaluable member of the ownership team. Fast forward to today and we are four great friends who have together manifested our dream of owning and operating an organic brewery. We are proud and fortunate to be working with many of our close friends and to be part of the amazing community that is Bellingham. Cheers to local beers!

JACK LAMB
OWNER
CEO

FRANK TROSSET
OWNER
HEAD BREWER



PAT HAYNES
OWNER
GM

BOE TROSSET
OWNER
DIRECTOR OF SALES