



Handcrafted with Pride in Astoria, Oregon

#1 8TH ST, Astoria, Oregon 97103
503.325.4540 www.BuoyBeer.com
Open Daily at 11am

Helles Lager - 5.3% - 19 IBU

Czech Pils - 6.2% - 35 IBU

Dunkel Lager - 5.5% - 20 IBU

Cream Ale - 5.7% - 19 IBU

Pale Ale - 5.2% - 38 IBU

NW Red Ale - 6.7% - 65 IBU

IPA - 7.5% ABV - 70 IBU

Oatmeal Stout - 6% ABV - 36 IBU

Local Cider, Wine & a Full Bar!

Like our beers, we pride ourselves on our handcrafted food. By using the highest quality local ingredients, making sauces, dressings, batter, and more from scratch, our chefs are able to create the perfect pairings to enjoy with our handcrafted lagers and ales.

Enjoy our exciting new dishes, a unique twist on a classic, and make sure to check out what our daily specials are – as you never know what just came in off the boat. Enjoy!

OUR LOCAL PURVEYORS

Anchor Heart Ranch - Bend, OR

Bornstein Seafoods - Astoria, OR

Ekone Oyster Co. - Bay Center, WA

Forest Harvest NW - South Bend, WA

Fressen Artisan Bakery - Portland, OR

Loma Vista Chili, NM

Netarts Bay Oyster Co. - Netarts, OR

Northern Oyster Co. - Nahcotta, WA

Ocean Beauty - Astoria, OR

Olympia Provisions - Portland, OR

Pat's Pantry - Astoria, OR

Pink Poppy - Long Beach, WA

Portland Ketchup - Portland, OR

Reed and Hertig - Warrenton, OR

West Coast Clams - Coos Bay, OR

Buoy Clam Chowder - Manila & Surf Clams, Cream, Pepper Bacon, Potatoes, Veggies, Herbs

Cheddar Cheese Curds - Buoy Cream Ale Battered Fried Ellsworth Curds w/choice of Ranch, Romesco or Honey Mustard

Spiced Pistachios - Warm Pistachios, Hatch Green Chile Powder, Cumin, Smoked Paprika

Oregon Pink Shrimp Cheesy Bread - French Roll, Pink Shrimp, Three Cheeses, Green Onions

Harissa-Rubbed Halibut Collars - Local Halibut Collars served on a Hot Stone

Buoy Oysters *House Specialty* - Pan-Fried Willapa Bay Oysters, Jalapeno Jam, Goat Cheese Pearl

Buoy Louie - Oregon Pink Shrimp, Romaine Lettuce, Veggies, Hard-Boiled Egg, Olives, Lemon, Louie Dressing, House Croutons

NW Chicken Salad - Marinated Grilled Chicken, Baby Greens, Veggies, Curried Pecans, Dried Cranberries, Honey Mustard Dressing, House Croutons

Fish-Wich - Tempura-Fried Rockfish, Lettuce, Red Onion, Tomato, Tartar Sauce, with Fries

Chicken Romesco - Grilled Chicken Thigh, Pepper Bacon, Provolone, Lettuce, Red Onion, Avocado, Romesco Sauce, Mayo, with Fries

Rockfish & Chips - Buoy Beer Tempura Fried, Tartar Sauce and Lemon, with Fries

Willapa Bay Steamer Clams - 1 1/2 lbs. of Local Manila Clams, Garlic Butter, White Wine, Fresh Herbs, with Garlic Bread

Papaya Butter-Glazed Fresh Wild Salmon - With Lemon Herb Orzo, Grilled Veggies

Buoy Burger - Buoy Beer Butter-Basted 1/3 lb. Local Bison, Tillamook Cheddar, Ale-Caramelized Onions, Pepper Bacon, Mayo, House Pickle, with Fries

Hamburger - All Natural Hormone-Free Local Beef, Lettuce, Red-Onion, Tomato, Mayo, House Pickle, with Fries

Veggie Burger - House-Made Black Bean and Pecan Patty, Lettuce, Red-Onion, Tomato, Mayo, with Fries

Daily Pasta Specials and Much More!

Full Menu Available at www.BuoyBeer.com