



Freshly Brewed Craft Beer from Mill Creek Brew Pub

Brew 22

Refreshing. This beer uses malt and noble hops to create a Bavarian-inspired Blonde Ale. The “22” is brewed with a very clean ale yeast and a low hop bitterness to make a beer that leans more towards the sweet, malty end of the scale. It is light in color and very drinkable.

O.G. 1.048 IBU: 24 ABV: 4.8% SRM: 5

Walla Walla Wheat

With an abundance of wheat growing all around our fair city, we have included a light, easy to drink wheat beer in our lineup. This beer is brewed with a traditional German malt bill of 50% wheat and 50% barley malt. Served with a lemon, this brew can be enjoyed all day long.

O.G. 1.050 IBU: 19 ABV: 5.0% SRM: 4

Wildwood IPA

For those of you who prefer a more aggressively hopped beer, the Wildwood IPA will certainly please. With three additions of hops in the boil kettle, and a large dose of hops in the fermenter, there are over two pounds of hops per barrel. Amarillo and Columbus hops varieties from Yakima Valley give the beer its citrusy aroma and dry finish. The strong hop flavor is balanced with a big malt bill which includes English pale malt and American crystal malt.

O.G. 1.069 IBU: 70 ABV: 7.5% SRM: 9

Seasonal Ale

Ask your wonderful server about the latest seasonal brew.

Other Beers

Alaskan Amber: A moderately hoppy amber colored ale from Alaska

Bud Light: The most popular light beer in America

Blue Moon: An extremely popular wheat beer with coriander flavors.

Widmer Hefeweizen: A regional brewery from Portland created this Hefeweizen back in the 1980's

Kokane: A fantastic Canadian Lager

Sam Adams: These guys have been making beers each year! Lots of Styles.

O.G: Original Gravity. The amount of sugar available for the yeast to turn into alcohol.

IBU: International Bitterness Unit. The higher the IBU, the stronger the bitterness. Anything below 30 won't be too bitter.

ABV: Alcohol by Volume. SRM: Standard Reference Units. The higher the SRM, the darker the beer.