brew craft bar & kitchen

est. 2013

Burgers

Includes choice of side: fries, sweet potato chips, buttermilk slaw add egg \$2, bacon \$2

Starters

Smoked Brisket Mac-n-Cheese \$8 creamy and smoky!

Zucchini Fries \$8 with chipotle aioli

Brew Nachos \$11

seasoned chips with brew's signature beer cheese, black bean and corn salsa, and pico add braised chicken \$5 or smoked brisket \$6

Soft Pretzel Sticks \$10.5

with brew's signature beer cheese

Duo Fry Baskets \$9.5

Truffle Parmesan and Cajun Seasoned with garlic aioli

Onion Rings \$9

with chipotle aioli

Salads

add grilled or fried chicken \$5, blackened shrimp \$7

Simple Green \$8

mixed greens, pickled onion, sundried tomato, balsamic vinaigrette

Black Bean and Corn Salad \$9

black beans, corn, cilantro lime vinaigrette over arugula topped with cotija

Roasted Beet Salad \$9

roasted beets tossed in balsamic vinaigrette over arugula with pickled onion and walnuts

Classic* \$14

cheddar, lettuce, pickle, garlic aioli

BREW SMASH* \$16.5

double smash patties, bacon, cheddar, brew burger sauce, pickle, pickled onion, brew's signature beer cheese

Southern Smokehouse* \$16

bacon, onion ring, chow chow relish, buttermilk slaw, bbq sauce

Mushroom* \$14.5

sauteed mushrooms, cheddar, caramelized onion, lettuce, brew burger sauce, horseradish aioli

Farm* \$16

bacon, fried egg, pickled onion, smoked gouda, arugula, garlic aioli

Black Bean \$13.5

house black bean burger, pepper jack, sundried tomato, pickled onion, lettuce, chipotle aioli

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness,

Paninis & Sandwiches

Includes choice of side: fries, sweet potato chips, buttermilk slaw

Ultimate Grilled Cheese Panini \$14

smoked gouda, cheddar, pepper jack, caramelized onion, arugula, garlic aioli

Smoky Chicken Panini \$15

grilled chicken, smoked gouda, pickled onion, sundried tomato, arugula, chipotle aioli

Smoked Brisket Panini \$16

smoked brisket, cheddar, chow chow relish, horseradish aioli

Buffalo Fried Chicken Sandwich \$15

crispy fried chicken, buffalo sauce, pickles, lettuce, ranch dressing

Smoked Wings

8 Jumbo Wings \$14.5

Served with choice of blue cheese or ranch and celery

Garlic Parmesan Lemon Pepper

Dry Rub

Buffalo

BBQ

Korean

Thai Sweet Chili

Caribbean Jerk

Nashville Dry Rub

TACOS

3 flour tortillas

Smoked Brisket \$15

smoked brisket, black bean and corn salsa, chipotle aioli, cotija

Braised Chipotle Chicken \$14

braised chicken, pico, chipotle aioli, cotija

Blackened Shrimp \$15

blackened shrimp, buttermilk slaw, chipotle aioli, cotija

Dessert

Nightingale CHOMPS \$5 ask server for current flavors

Soft Drinks

Iced Tea, Coke, Coke Zero, Sprite, Ginger Ale, Lemonade \$3.5 Abita Draft Root Beer \$4.5

Signature Craft Cocktails

Smokey and The Bandit \$12.5

wood smoked Bulleit Rye, bitters, sugar, orange slice

Spicy Jalapeno Margarita \$11

tequila blanco, lime juice, fresh jalapeno, agave, triple sec, tajin rim

Blueberry Pomegranate Cosmopolitan \$11

vodka, blueberry pomegranate juice, triple sec, lime juice, blueberries

Sour Appletini \$11

gin, sour apple schnapps, lemon juice, simple syrup, cherry

Belle Isle Mule \$11.5

Belle Isle Seasonal Moonshine, lime juice, ginger beer

SMOKED BOURBON +\$1 upcharge

House Draft Wine

Vina Galana Tempranillo \$8 Vina Galana Rosado \$8 Vina Galana Pinot Grigio \$8 Boca Prosecco \$8

HAPPY HOUR Everyday 3pm-6pm! Live TRIVIA Thursdays!

Burger Monday* - \$7 Classic with Fries Kick the Keg Tuesday* - \$3 Select Drafts

Wing Wednesday* - \$1 WINGS!!

*all specials are dine in only.