

# brew craft bar & kitchen

est. 2013

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## Appetizers

**Crab Mac-n-Cheese \$6.5/\$12**  
*creamy house mac-n-cheese topped with fresh lump crab and old bay*

**House Chili \$4/\$7.5**  
*with cheese blend & sour cream*

**Squash Fries \$8**  
*with sriracha aioli*

**Brew Nachos \$12**  
*add smoked pork, braised chicken, or house chili +\$4*

**Jumbo Whole Wings \$15.5**  
*bourbon buffalo or Korean BBQ*

**Soft Pretzel Sticks \$10.5**  
*with beer cheese and grain mustard*

**Onion Rings \$9**  
*with sriracha aioli*

**Salads** add grilled chicken \$4, blackened shrimp \$6, crabcake \$7

**Simple Green \$7**  
*lettuce, cucumber, onion, tomato, balsamic vinaigrette*

**Roasted Vegetable \$10**  
*roasted beets & thyme roasted sweet potatoes, arugula, pickled onion, feta, pumpkin seeds, apple cider vinaigrette*

**Mediterranean Pasta Salad \$8.5**  
*olives, cucumber, roasted red peppers, arugula, feta, herb vinaigrette*

## Burgers

includes side  
add egg \$1.5, bacon \$2

**Classic\* \$13**  
*lettuce, pickle, red onion, cheddar, garlic aioli*

**Bahn Mi\* \$14**  
*bacon, grilled jalapeno, pickled radish, cucumber, cilantro, gochujang aioli*

**"Blue" min Onion\* \$14**  
*onion ring, smoked gouda, blue cheese dressing, fig compote*

**The Farm\* \$15.5**  
*bacon, fried egg, grilled onion, feta, arugula, garlic aioli*

**Juicy Lucy\* \$15**  
*stuffed with three cheese blend, lettuce, tomato, pickled onion, beer cheese*

**Jack-n-Chili\* \$14.5**  
*house chili, pepper jack cheese, pickled onion, avocado crema*

**The Fun Guy\* \$14**  
*sauteed portobellos, provolone, caramelized onion, horseradish aioli, steak sauce*

## Sides \$4

- Hand-cut fries
- Sweet potato chips
- Slaw
- Black bean & corn salad
- Side simple green
- Pasta salad

Happy hour 3–6pm EVERYDAY!

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## Paninis & Sandwiches includes side

**Chicken, Fig, & Feta Panini \$13.5**  
*grilled chicken, smoked gouda, pickled onion, arugula, feta, fig compote*

**Cuban Pork Panini \$13.5**  
*ham, smoked pork, pickles, provolone, grain mustard*

**Portobello Panini \$12**  
*sauteed portobellas, provolone, smoked gouda, roasted red pepper, arugula, horseradish aioli*

**Crab Roll \$16**  
*fresh lump crab, celery, garlic aioli, lettuce, old bay seasoning, lemon*

**Smoked Buffalo Fried Chicken Sandwich \$14**  
*crispy fried smoked chicken, buffalo sauce, pickles, lettuce, ranch dressing*

**Pork BBQ Sandwich \$13.5**  
*smoked pork with relish, slaw, and house spicy bbq sauce*

**German Jumbo “Brew” dog \$12**  
*sauerkraut, caramelized onion, grain mustard*

**Texan Jumbo “Brew” dog \$12.5**  
*chili, bacon, grilled jalapeno, beer cheese*

## Dessert

**Nightingale Ice Cream Sandwich \$6**  
*ask for current flavors*

## Tacos (3 Flour Tortillas) & Quesadillas

**Chicken Tinga \$13**  
*pico, grilled jalapeno, cilantro, cotija*

**Korean BBQ Pork \$13**  
*house kimchi, pickled radish, Korean BBQ sauce*

**Blackened Shrimp \$15**  
*slaw, cotija, cilantro, lime*

**Sweet Potato \$12**  
*black bean & corn salsa, grilled jalapeno, arugula, avocado crema*

**Smoky Chicken Quesadilla \$13.5**  
*braised chicken, cheese blend, black bean and corn salsa, green chilis, cilantro, chipotle aioli*

**Crab Quesadilla \$17**  
*fresh lump crab, cheese blend, roasted red peppers, avocado crema*

## Soft Drinks & Tea

Coke, Diet Coke, Sprite, Ginger-ale,  
Lemonade, Cranberry Juice \$3  
Un-sweet & Sweet Tea \$3

**CRAFT ROOT BEER ON DRAFT \$4**  
*add a scoop of ice cream and make it a FLOAT! +\$2.5*

## Draft List

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