

brew craft bar & kitchen

est. 2013

Starters

Chili Mac-n-Cheese \$6

creamy mac-n-cheese topped with house chili

Zucchini Fries \$8

with sriracha aioli

Brew Nachos \$12

brew beer cheese, black bean & corn salsa, pico

add chili or chicken \$4

Soft Pretzel Sticks \$10.5

with brew beer cheese

Onion Rings \$9

with sriracha aioli

House Chili \$5

sour cream, jalapeno

Salads

add grilled chicken \$4,
blackened shrimp \$6

Simple Green \$7

lettuce, cucumber, pickled onion, grape tomatoes, balsamic vinaigrette

Smoky Blue Cheese Wedge \$9

iceberg, smoky blue cheese dressing, grape tomatoes, crispy bacon

Roasted Beet, Goat & Arugula Salad \$10

roasted beets, fried goat cheese, arugula, pickled onion, cranberry vinaigrette

Burgers

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

Classic* \$13.5

cheddar cheese, lettuce, pickle, pickled onion, garlic aioli

Bahn Mi* \$14

bacon, fresh jalapeno, pickled radish, cucumber, cilantro, sriracha aioli

"Blue"min Onion* \$14

onion ring, smoked gouda, smoky blue cheese dressing, brew burger sauce

BREW SMASH SIGNATURE* \$16

DOUBLE SMASH PATTIES, BACON, CHEDDAR, BREW BURGER SAUCE, TOPPED WITH PICKLE, PICKLED ONION, and BREW BEER CHEESE

The Farm* \$15.5

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

Chili Burger* \$14

house chili, cheddar, cilantro crema, fresh jalapeno

Mushroom Burger* \$14

sauteed mushrooms, cheddar, arugula, horseradish aioli

Black Bean Burger \$13

house black bean burger, pepper jack, roasted red peppers, pickled onion, lettuce, cilantro crema

Sides \$4

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

Paninis & Sandwiches includes side

Chicken & Artichoke Panini \$13.5
grilled chicken, artichoke puree, smoked gouda, roasted red peppers, arugula, garlic aioli

Ultimate Grilled Cheese \$12
pepper jack, smoked gouda, cheddar, chipotle aioli

Spicy Honey Fried Chicken Sandwich \$14
crispy fried smoked chicken, pickles, red cabbage, smoky blue cheese dressing, AR's Hot Southern Honey ®

Tacos (3 Flour Tortillas)

Chicken Tinga \$13
braised chicken, pico, cotija

Blackened Shrimp \$15
Blackened shrimp, pico, red cabbage, cilantro crema

Sweet Potato \$12
roasted sweet potatoes, black bean & corn salsa, arugula, cilantro crema

Soft Drinks & Tea

Coke, Diet Coke, Sprite, Ginger-ale, Lemonade **\$3**

Root Beer on Draft \$4 ... make it a float +\$2.5

Dessert

Nightingale CHOMPS ® \$5
ask for current flavors

Happy hour 3–6pm EVERYDAY!
\$2 off ALL DRAFTS
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BEER • CIDER • WINE LIST



SEASONAL CRAFT COCKTAILS

Smokey and The Bandit \$12.5
cherry wood smoked Bulleit Rye, bitters, sugar, orange peel

Cranberry Margarita \$11
Tequila blanco, Cointreau, cranberry juice, lime juice, fresh cranberries, salted rim

Brew Signature Bloody Mary \$12
Back Pocket Bloody Mary Mix, Tito's, lime juice, Old Bay Salted Rim, bacon, olive, jalapeno, and pickle

Rosemary's Baby \$11
Vodka, Cointreau, cranberry juice, lime juice, rosemary simple syrup

Cola Down Under \$11
Belle Isle Yuzu Ginger, cola, bitters

Spiced Apple Spritz \$12
Belle Isle Spiced Apple, prosecco, lemon, orange bitters

Adult Swim \$10.5
Funkstastic Meads F&M Root Beer and vanilla ice cream

Purple Rain \$11
Belle Isle Lemon Lavender, lemonade, seltzer

Belle Isle Mule \$11.5
Belle Isle Seasonal Moonshine, lime juice, ginger beer, citrus twist

SMOKED BOURBON +\$1 upcharge

SMOKED WINGS

8 JUMBO WINGS

\$14.5

CHOICE OF:

BUFFALO

BBQ

CARIBBEAN JERK

KOREAN BBQ

SWEET CHILI

**GARLIC
PARMESAN**

**NASHVILLE DRY
RUB**

**LEMON PEPPER
DRY RUB**

***SERVED WITH CHOICE
OF BLUE CHEESE OR
RANCH AND CELERY
STALKS***