

brew craft bar & kitchen

est. 2013

Starters

Crab Mac-n-Cheese \$6.5

creamy house mac-n-cheese topped with fresh old bay seasoned lump crab

Chicken Quesadilla \$13.5

cheese blend, black bean & corn salsa, pico, chipotle aioli

Blackened Shrimp Quesadilla \$15.5

cheese blend, roasted red peppers, pineapple salsa, pickled onions, cilantro sour cream

Zucchini Fries \$8

with sriracha aioli

Brew Nachos \$12

brew beer cheese, black bean & corn salsa, pico, cotija

add pork or chicken +\$4

Jumbo Chicken Wings \$15.5

choice of buffalo or Korean BBQ

choice of ranch or blue cheese

Soft Pretzel Sticks \$10.5

choice of brew beer cheese or grain mustard

Onion Rings \$9

with sriracha aioli

Salads

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

Simple Green \$7

lettuce, cucumber, onion, tomato, balsamic vinaigrette

Roasted Beet Salad \$10

roasted beets, pickled radish, pickled onion, arugula, roasted walnuts, creamy herb dressing

Burgers

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

Classic* \$13.5

cheddar cheese, lettuce, pickle, onion, garlic aioli

Bahn Mi* \$14

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

"Blue"min Onion* \$14

onion ring, smoked gouda, blue cheese dressing

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

Ranch Burger* \$14

pepper jack cheese, lettuce, cool ranch dressing, crumbled Frito's

Black Bean Burger \$13

house black bean burger, grilled pineapple, smoked gouda, arugula, sundried tomato aioli

Sides \$4

• Hand-cut fries (*choice of* ketchup, garlic aioli, sriracha aioli, chipotle aioli...extra sauce +\$.50)

• Sweet potato chips

• Slaw

• Black bean & corn salad

• Side simple green

Paninis & Sandwiches includes side

Chicken & Pineapple Panini \$13.5
grilled chicken, grilled pineapple, smoked gouda, pickled onion, arugula, garlic aioli

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

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

Classic Crabcake Sandwich \$16
house remoulade sauce, arugula

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

Tacos (3 Flour Tortillas)

Chicken Tinga \$13
pico, cilantro sour cream, cotija

Polynesian Pork \$13
shredded pork, pineapple salsa, pickled onion, Korean bbq sauce, cotija

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

Sweet Potato \$12
black bean & corn salsa, fresh jalapeno, arugula, cilantro sour cream

Soft Drinks & Tea

Coke, Diet Coke, Sprite, Ginger-ale,
Lemonade, Cranberry Juice **\$3**
Un-sweet & Sweet Tea **\$3**
Root Beer on Draft **\$4** ... make it a
float **+\$2.5**

Dessert

Nightingale Ice Cream
Sandwich **\$6.5**
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

Pineapple Jalapeno Margarita \$10
Tequila blanco, pineapple juice, lime juice, triple sec, jalapeno, salted rim

Brew Signature Bloody Mary \$11.5
Back Pocket Bloody Mary Mix, Tito's, lime juice, Old Bay Salted Rim, bacon, olive, jalapeno, and pickle

Lemon Habanero Crush \$11
Belle Isle Honey Habanero, fresh lemon juice, agave, splash of soda

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

Prosecco Mint Julep \$12
Bourbon, prosecco, fresh mint, simple syrup, and bitters

Adult Swim \$10.5
Funktastic Meads F&W 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