

SOURDOUGH PRETZEL \$10

Brushed with rosemary garlic butter, beer cheese & chipotle honey mustard

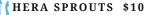
FRENCH ONION GOAT CHEESE DIP \$10

Served with house chips



GOCHUJANG PIMENTO CHEESE \$10

Served with house chips



Crispy Brussels sprouts topped with Hera JPA sweet chili glaze, pickles onions & sesame seeds.

MEZZE PLATTER \$15

Borracho chickpea hummus served with hopped sourdough pita chips, 3 chipotle falafel and avocado tzatziki

PUB SALAD \$8/\$12

Mixed Greens, tomatoes, red onions, cucumbers, beer bacon, gorgonzola

SPINACH SALAD \$8/\$12

Clementines, red onions, goat cheese, pecans, citrus maple vinaigrette

ROASTED BEET PANZANELLA \$14

RLime pepper roasted beets, truffled basil pesto, red onion, herbed crostini, goat cheese and pistachio

SMOKED SALMON **BRUSCHETTA \$12**

Crostini topped w/ smoked salmon, cherry tomato, basil, jalapeño, onions and balsamic reduction.

GOAT CHEESE POUTINE \$14

Cajun fries, jalapeño brown gravy, goat cheese crumbles & scallions

CHICKEN STRIP PLATTER \$15

Pickle-brined chicken strips served w/ fries

LOADED JERK FRIES \$16

Habanero jerk fries, topped with beer cheese, crispy pork belly & chipotle honey mustard

IUMBO WINGS (5 OR 10) \$8/\$15

24-hour brined chicken wings, roasted and then fried to order. Served with ranch or creamy bleu cheese.

SAUCES

HOUSE DRY RUBS

Parmesan Garlic

Lime Pepper

Cajun

Ranch

Thai Peanut Butter & Jelly Root Bexar BBQ Sauce Lemoncito Honey Butter

Calabrese Buffalo Chipotle Honey Mustard 🍌 Habenaro Jerk

Chile de Arbol Peri Peri

Hera IPA Sweet Chili Glaze

Spicy Cilantro Citrus

ADD PROTEIN - \$7

Grilled Chicken Breast

Crispy Buttermilk Chicken Breast

SPAGHETTI & MEATBALLS \$16

imported pasta & fresh grated parmesan

CHICKEN PARMIGIANA \$16

Crispy buttermilk chicken, roasted garlic

pomodoro, smoked mozzarella & marinated

4 all-beef meatballs, roasted garlic pomodoro,

8 oz Beef Patty

Shrimp Scampi

Roasted Pork Belly

Blackened Tuna (Rare)

basil served over spaghetti

PEPPERONI FRIED RICE \$15

All-Beef pepperoni, balsamic glazed vegetables, hopped jasmine rice & scrambled egg

THAI PHILLY STEAK NOODLES \$18

Shaved picanha marinated in chimmichurri, roasted peppers, caramelized onions, and cremini mushrooms served with Thai peanut noodles





BURGERS & SANDWICHES

OUR BURGERS ARE ALL 80Z OF DEAN & PEELER GROUND BEEF AND SERVED ON A CHALLAH BUN UNLESS OTHERWISE SPECIFIED. ALL BURGERS AND SANDWICHES ARE SERVED A LA CARTE.

PUB BURGER \$12

Lettuce, tomato, onion, pickles. Add cheese - \$2

CHO' BURGER \$15

50/50 chorizo & beef patty, sharp cheddar, sunny egg, pickled onion, arugula, cilantro crema

DOS SIRENOS SPICY BURGER \$15

Avocado, ghost pepper jack, jalapeños, siren sauce, onion strings, lettuce, tomato



PIMENTO PATTY MELT \$18

Gochujang pimento, grilled jalapeño and beer bacon on toasted sourdough

BACON APPLE BRIE BURGER \$18

Pickled apple, beer bacon, creamy brie, & fig jam on sourdough

FALAFEL BURGER \$12

Vegetarian chipotle chickpea patty, lettuce, tomato, roasted peppers, avocado tzatziki

TOMATO BASIL PIZZETTA \$12

Balsamic tomato jam, creamy goat cheese & EVOO marinated basil

PEPPERONI PIZZETTA \$13

All-Beef pepperoni, smoked mozzarella, garlic pomodoro, & hot honey

FIG AND FORMAGGIO \$14

Fig jam, smoked mozzarella, brie, gorgonzola, goat cheese, parmesan, arugula and cider vinaigrette



SMOKEY BOY \$14

Chipotle honey mustard, pulled pork, sharp cheddar, chipotle crema, pickled onion, fresh jalapeno

Parmesan Garlic Fries

SMOKED SAUSAGE GYRO \$13

Smoked sausage, avocado tzatziki, lettuce, tomato & onion on a hopped sourdough pita Substitute blackened tuna (rare) - \$3

BIG BOY GRILLED CHEESE \$13

Sharp cheddar, goat cheese, beer bacon & peach melba jam on sourdough



BUFFALO CHICKEN SANDWICH \$14

Buttermilk fried chicken, calabrese buffalo sauce, pickles & creamy blue cheese on a challah bun

MICHELADA SLAPPY JOES \$15

Two challah buns, lager infused beef sloppy joes and American cheese

CHICKEN CAPRESE SANDWICH \$15

Grilled chicken, balsamic tomato jam, smoked mozzarella, basil aioli & arugula on ciabatta



CUBANESQUE \$16

Capicola, pulled pork, Swiss cheese, chipotle honey mustard & pickles on ciabatta



FILTHY CHEESESTEAK \$12/\$20

Chimichurri marinated picanha, crimini mushrooms, roasted peppers, caramelized onions, smoked mozzarella, siren sauce & beer cheese on a hoagie roll (6" or 12")

TRUFFLED PESTO MAC \$13

Baby 'bellas, truffled basil pesto

COWBOY MAC \$15

Beer bacon, jalapenos, onion strings, Root Bexar BBQ sauce

HERA MAC \$16

Crispy pork belly, broccoli, Hera IPA sweet chili glaze

ADD A SIDE - \$5

House Chips

Salt and Pepper Fries Habanero Jerk Fries Cajun Fries Truffle Ranch Fries

Side Salad Hot Honey Balsamic Sprouts Beer Cheese and Mac +\$1





CLASSIC FRENCH TOAST \$10

Brown sugar custard dipped sourdough served with beer syrup and whipped butter

TIRAMISU FRENCH TOAST \$14

Espresso infused whipped mascarpone and hazelnut wafer crumble

CANNOLI FRENCH TOAST \$14

Pistachio cannoli cream, mini chocolate chips and homemade cannoli shell

PEACH & GC FRENCH TOAST \$14

Buttered peach compote, bruleed goat cheese and cinnamon sugar

ORIGINAL PANCAKES \$10

4 stack of buttermilk and whipped ricotta pancakes served with beer syrup and whipped butter

CHERRY AMARETTO PANCAKES \$14

Tart cherry compote, amaretto cheesecake puree, and toasted almonds

OATMEAL CREAMPIE PANCAKES \$14 SAUSAGE, EGG AND CHEESE \$16

Walnut raisin granola and orange creme icing

LEMON RICOTTA PANCAKES \$14

Blueberry studded pancakes with lemon curd

HANGOVER HASH \$16

Chorizo, papa, jalapeño & onion hash topped w/ two eggs, avocado & chipotle creama

MOCO LOCO \$16

1/2lb beef patty served over hopped rice w/ jalapeño brown gravy & sunny eggs

†(SHRIMP & GRITS \$18

Garlic and white wine shrimp, chorizo, peppers & onions, served over parmesan







PIZZETTA & LOX \$12

House pita baked with dill cream cheese, roasted peppers, smoked salmon and fried capers

SPICY CHICKEN FRENCH **TOASTWICH \$15**

Crispy chicken, ghost pepper jack cheese, beer bacon & hot honey on a french toasted challah bun. Served with brunch papas

**BREWER'S BREAKFAST \$15

Two eggs, brunch papas, sourdough toast, beer bacon or jalapeño cheddar sausage

BREAKFAST PITA \$16

Capicola, avocado, egg crepe, siren sauce & arugula on a hopped sourdough pita. Served with

MONTE CRISTO CINNAMON ROLL \$16

French toasted sourdough cinnamon roll stuffed with ham and swiss and covered in peach melba jam. Served with papas

Maple sage pork sausage, scrambled egg and sharp cheddar on a homemade English Muffin. Served with papas

BRUNCH SIDES

Eggs \$2 each

Sourdough Toast and Jam \$3

English Muffin and Jam \$3

Cajun Papas \$4

French Toast \$5

Pancakes \$5

Beer Bacon \$5

Jalapeno Cheddar Sausage \$5

Parmesan Grits \$5

BY KIOLBASSA SMOKED MEATS, SATX AGE LINKS BY CHORIZO DE SAN MANUEL, EDINBURG TX BREADS BY NEW WORLD BAKERY, KYLE TX BEEF FROM DEAN & PEELER, FLORESVILLE, TX GRAINS FROM BREWERY DIRECT, SATX YEAST FROM COMMUNITY CULTURES, SATX SODAS FROM SOUTHSIDE CRAFT SODAS, SATX

ALLERGY WARNING: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUT AND MILK. ASK OUR STAFF FOR MORE INFORMATION. CONSUMING UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODB∭RINE ILLNESS.

BROWNIE A LA MODE \$8

Dark chocolate chip brownie, homemade vanilla ice cream, Sea Turtle Stout caramel

CINNAMON PRETZEL BITES \$8

Sourdough pretzels dusted with cinnamon sugar & served with orange creme icing

BANANA PUDDING CHEESECAKE \$8

Weiss Guys Hefeweizen infused banana pudding cheesecake served with fresh whipped cream

ROOT BEER FLOAT \$8

Root beer poured over homemade ice cream in a frosty mug

SCOOP OF ICE CREAM \$4

Homemade vanilla ice cream

SERVED W/ FRIES, CHIPS, OR SIDE SALAD. AGES 12 & UNDER & 65+

CHICKEN STRIPS \$8 GRILLED CHEESE \$8 MAC AND CHEESE \$8 TOASTED PB&J \$8 CHEESE PIZZETTA* \$8 *SIDE NOT INCLUDED* SPAGHETTI & MEATBALLS* \$8 *SIDE NOT INCLUDED*





CABERNET SAUVIGNON PINOT NOIR **CHARDONNAY** SAUVIGNON BLANC **MOSCATO** ROSÉ BRUT FROZEN SANGRIA FROZEN ROSÉ

NON-ALCOHOLIC \$3

FRESH SQUEEZED LEMONADE ASSORTED SODAS TOPO CHICO COFFEE ICED TEA **ORANGE JUICE** MANGO JUICE **GUAVA JUICE**

