CRAFT BEER. CRAFT KITCHE

SHAREABLES



Crispy Brussels sprouts, Hera IPA sweet chili glaze, pickled onions and sesame seeds

GOAT CHEESE FRENCH ONION DIP \$10

Served with house chips

GOCHUJANG PIMENTO CHEESE 🛭 \$10 🛦

Served with house chips

BAVARIAN SOFT PRETZEL \$12 🔱 🚲



Brushed with rosemary garlic butter. Served with beer cheese and chipotle hone

GOAT CHEESE POUTINE \$14

Ca<mark>jun fries, jalapeno</mark> brown gravy, goat cheese crumbles and scallions

MEZZE PLATTER \$15

Borracho chickpea hummus, chipotle falafel, sourdough pita chips and avocado tzatziki

CHICKEN STRIP PLATTER \$15

Beer battered chicken strips, french fries and choice of dipping sauces

LOADED JERK FRIES \$16 🚵 🚵



JUMBO WINGS BRINED, ROASTED, FRIED.

5 FOR \$10 or 10 for \$17

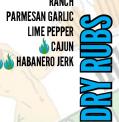
Served with homemade ranch or creamy bleu cheese dressing.

THAI PEANUT BUTTER AND JELLY TEXACOLA BBO CALABRESE BUFFALO A CHIPOTLE HONEY MUSTARD

STICKY ICKY M HOT HONEY MISO 🚵 🚵 PERI PERI MERA IPA SWEET CHILI SPICY CILATRO CITRUS

PEPINO VERDE

RANCH LIME PEPPER 🚵 CAJUN MABANERO JERK



LITTE BITTES

FALAFEL BURGER \$13

Chipotle falafel patty, avocado tzatziki, roasted peppers, lettuce and tomato on a challah

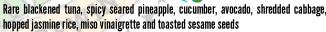
SMOKED SALMON BRUSCHETTA \$13 🚵

House-cured salmon, cherry tomatoes, jalapenos, red onion and basil tossed in EVOO on a bed of arugula. Served with herbed crostinis and balsamic reduction

FISH TACOS \$15 4 1

Jerk seared cod, corn and black bean relish, and cilantro slaw on artisan corn tortillas

BLACKENED AHI POKE BOWL \$15



BLACKENED AHI GYRO \$15

Rare blackened tuna, lettuce, tomato, red onion and avocado tzatziki on a hopped sourdough pita

PUB SALAD \$8/\$12

Mixed greens, lettuce, tomato, red onion, beer bacon and gorgonzola

SPINACH SALAD \$8/\$12

Baby spinach, clementines, onion, goat cheese, pecans and maple vinaigrette

ROASTED BEET PANZANELLA \$14

Roasted beets, red onion, herbed crostini and arugula tossed in pesto vinaigrette and topped with goat cheese and pistachio

ADD A PROTEIN FOR \$7

SHRIMP SCAMPL - ROASTED PORK BELLY - RARE BLACKENED TUNA







KINIFE AND FORK

TRUFFLED PESTO MAC \$14

White truffle infused basil pesto, cremini mushrooms and beer cheese

HERA MAC S16 &

Hera IPA sweet chili glazed pork belly, steamed broccoli and beer cheese

JALAPENO POPPER MAC \$16 🚲

Roasted jalapeno cream cheese, beer bacon, and chipotle crema

HOT HONEY PIMENTO MAC \$174

Gochujang pimento, crispy buttermilk chicken cutlet, roasted peppers and hot honey

CHICKEN PARMIGIANA \$164

Crispy buttermilk chicken cutlets, roasted garlic pomodoro, smoked mozzarella and marinated basil served over spaghetti

SPAGHETTI AND MEATBALLS \$17

Parmesan beef meatballs, roasted garlic pomodoro and garlic bread

PORK BELLY AND GRITS \$17

Crispy pork belly, tomatillo succotash, parmesan grits and salsa macha

SHRIMP AND GRITS \$18 🛦

Shrimp scampi, chorizo, peppers, onions and parmesan grits

THAI PHILLY STEAK NOODLES \$184

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

PMETAS

TOMATO BASIL \$13

Balsamic tomato jam, goat cheese, and EVOO marinated basil

CLASSIC PEPPERONI \$14

Roasted garlic pomodoro, smoked mozzarella, all-beef pepperoni, hot honey

HAWAIIAN S14

Roasted garlic pomodoro, spicy ham, smoked mozzarella and seared pineapple

FIG AND FORMAGGIO \$15

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

SMOKEY BOY \$15 14

Chipotle honey mustard, pulled pork, sharp cheddar, chipotle crema, pickled onion and jalapenos

SIDE OF FRIES:

Salt and pepper Cajun Truffle Ranch

Parmesan Garlic 🚵 🚵 Habanero Jerk

HOUSE CHIPS SIDE SALAI HOT HONEY BALSAMIC SPROUTS BEER CHEESE & MAC +S

BURGERS AND MORE

Served a la carte

PUB BURGER \$134

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

BLACKENED BLEU BURGER \$15

Blackened cajun patty, creamy bleu cheese dressing, lettuce, tomato and red onion

DOS SIRENOS SPICY BURGER \$164 &

Ghost pepper jack, smashed avocado, onion strings, lettuce, tomato, jalapeno and siren

CHO BURGER S17

Chorizo and ground beef patty, sharp cheddar, sunny egg, pickled onion, arugula and

TEXACOLA BBQ Burger \$17

House-made dill pickles, sharp cheddar, beer bacon, onion strings and TexaCola BBQ

PIMENTO PATTY MELT \$18 🛦

Gochujang pimento, grilled jalapenos and beer bacon on toasted sourdough

BACON APPLE BRIE BURGER \$18

Pickled apples, fig jam, beer bacon, creamy brie and beer bacon on toasted sourdough

BIG BOY GRILLED CHEESE \$14

Sharp cheddar, goat cheese, beer bacon and peachberry jam on toasted sourdough

BUFFALO CHICKEN SANDWICH \$15

Buttermilk fried chicken breast, calabrese buffalo sauce, house pickles and creamy bleu cheese on a challah bun

JALAPENO POPPER BLT \$15 🛦

Beer bacon, roasted jalapeno cream cheese, arugula, and sliced tomato on grilled

CHICKEN CAPRESE SANDWICH S15

Grilled chicken breast, balsamic tomato iam, smoked mozzarella, basil aioli and arugula on ciabatta

FAT HOG PULLED PORK SANDWICH \$15

Braised pork shoulder, TexaCola BBQ Sauce, cilantro slaw and house pickles on a challah bun. Try it "Penino verde style" with our dill nickle serrano salsa and avocado instead of BBQ sauce for \$2 more

CUBANESQUE S17

Capicola, roasted pork shoulder. Swiss cheese, chipotle honey mustard and house pickles on ciabatta

FILTHY CHEESESTEAK \$14/\$21

Chimmichurri marinated picanha, crimini mushrooms, roasted peppers, caramelized onions, smoked mozzarella, siren sauce and beer cheese on a toasted hoagie roll

CHICKEN PHILLY VERDE \$14/\$21

Pickled brined chicken breast, smoked mozzarella, spicy cilantro pesto, pickled onions, and goat cheese on a toasted hoagie roll

FRENCH TOAST

CLASSIC FRENCH TOAST \$12

Two pieces of sourdough Texas toast dipped in brown sugar custard, dusted with powdered sugar and served with whipped butter and beer syrup

TIRAMISU FRENCH TOAST \$154

Espresso mascarpone, hazeinut wafer crumble and cocoa powder

PEACH AND GOAT CHEESE FRENCH TOAST \$15

Spiced peach compote, bruleed goat cheese and cinnamon sugar

SPICY CHICKEN FRENCH TOASTWICH \$16 🔱 🔏

French toasted challah bun, buttermilk fried chicken breast, ghost pepperiack, bee bacon and hot honey. Served with brunch papas

BUTTERMILK PANCAKES \$12

Four whipped ricotta and buttermilk pancakes dusted with powdered sugar and served with whipped butter and beer syrup

BROWNIE BITE PANCAKES \$15

Dark chocolate brownie, whipped cream and Sea Turtle caramel

LEMON RICOTTA PANCAKES \$154

Blueberries and lemon curd

BRUNG! SIDES

EGGS \$3 EACH

TOAST AND JAM \$3

ENGLISH MUFFIN AND JAM \$3

CAJUN PAPAS \$4

BEER BACON OR JALAPENO CHEDDAR SAUSAGE \$5

PARMESAN GRITS \$5

FRENCH TOAST OR PANCAKES \$6

THE ERGS

"THE POUNDER" BREAKFAST SANDWICH \$17

Maple sage pork sausage patty, egg crepe and cheddar cheese on a homemade sourdough English muffin. Served with brunch papas

BREAKFAST PANINO \$17

Capicola, egg crepe, smashed avocado, siren sauce and arugula on a sourdough pita. Served with brunch papas

BREWERS BREAKFAST \$17

Two eggs, brunch papas, beer bacon or jalapeno cheddar sausage. Choice of toast, **English muffin or parmesan grits**

PULLED PORK CHILAQUILES \$18

Crispy artisan tortilla chips smothered with braised pork shoulder, pepino salsa verde. two sunny eggs, cilantro crema and pickled onions

LOCO MOCO \$18

Hopped jasmine rice, 8oz beef patty, jalapeno brown gravy and two sunny eggs

HANGOVER HASH \$184 &

Chorizo, onion, jalaneno and notato hash served with two eggs, smashed avocado and CHEESEBURGER \$12 chipotle crema



SWEET STUFF

BROWNIE A LA MODE \$10

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

CINNAMON PRETZEL BITES S10

Fried pretzel bites dusted with cinnamon sugar and served with orange creme icing

WEISS GUYS BANANA PUDDING CHEESECAKE \$104

Hefeweizen infused custard cheesecake, vanilla wafer crust, whipped cream

IDA RASPBERRY PORTER TIRAMISU \$10

Raspberry porter soaked ladyfingers, whipped raspberry mascarpone, cocoa powder

ROOT BEER FLOAT S10

Root beer poured over homemade vanilla ice cream in a frosty mug

SCOOP OF ICE CREAM \$5

Homemade vanilla ice cream

Served with fries, chips or side salad Ages 12 and under or 65 and up

CHICKEN STRIPS \$10

GRILLED CHEESE S10

MAC AND CHEESE \$10

SPAGHETTI AND MEATBALLS \$10

Side not included

CHEESE PIZZETTA \$10

Side not included

We are proud to source products and ingredients from these local sources:

BEEF - Dean & Peeler Premium Angus Beef - Floresville, TX

BREAD - Kraftsmen Baking - Houston, TX

CORN TORTILLAS - Ancient Heirloom Grains - San Antonio, TX

SAUSAGE LINKS - Chorizo de San Manuel - Edinburg, TX

CHORIZO - Kiolbassa Smoked Meats - San Antonio. TX

GRAINS - TBI Pro Brew Supply - Fort Worth, TX

SODAS - Southside Craft Sodas - San Antonio, TX







\$8 glass/\$30 bottle

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

MOSCATO

ROSE

BRUTE

WINE COCKTAILS

FROZEN SANGRIA - \$10 RASBERRY LEMONADE FROSE - S10 MIMOSAS - S8 Glass/S30 Bottle

Orange, mango or guava

FRESH SOUEEZED LEMONADE

TOPO CHICO

COFFEE

ICED TEA

ORANGE JUICE

MANGO JUICE

GUAVA JUICE

COKE ZERO

IBC ROOTBEER

SOUTHSIDE CRAFT SODAS TexaCola

SOUTHSIDE CRAFT SODAS Limoncito

20 % gratuity will be added for parties greater than 6 and for walked tabs. Allergy Warning: Menu items contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

Consuming undercooked meats may increase your risk of foodborne illness.