

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

BEER-BATTERED ASPARAGUS [V] 
weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce 10.75

GUAJILLO CHICKEN NACHOS
nacho tortilla chips, guajillo chicken, jalapeño cheese sauce, black beans, avocado cream, cotija, white cheddar, pico de gallo, cilantro 11.75

HERB & GARLIC HUMMUS [V]
purple kale, cucumber, marinated olives, peppadew peppers, heirloom cherry tomatoes, feta, mint, paprika, lemon zest, naan bread 11.25
substitute gluten-free flatbread +1.50

CHORIZO STUFFED DATES [GF] 
herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce 11.50

CRAB RANGOON DIP
crab claw meat, house-made pimento cheese, herbed goat cheese, wontons, synchopathic® sweet & sour sauce 11.75

BAVARIAN-STYLE PRETZELS [V]
hand-twisted soft dough, ipa mustard, cheddar cheese sauce 10.75

CHEESE CURDS [V] 
hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce 9.75
collaboration with ropp jersey cheese, normal, il

SALADS

add chimichurri tofu 3.95 | blackened or grilled chimichurri chicken 5.95
shrimp 7.95 | steak*7.95 | salmon 8.95

HOUSE [V] 
mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom cherry tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette 8.25

CAESAR
little gem lettuce, purple kale, parmesan, romano & cotija, truffle croutons, crispy capers, soft-boiled farm fresh egg, orange zest, cracked black pepper, creamy caesar 9.25

SHREDDED BRUSSELS SPROUT [GF]
dried cherries, grapefruit, red onion, honey thyme almonds, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing 9.75

"WEDGE"
little gem lettuce, balsamic-roasted heirloom cherry tomatoes, brown sugar jalapeño bacon, white cheddar bleu, ancho croutons, radish, chives, red onion, cracked black pepper, buttermilk ranch 9.75

ANCHO CHICKEN 
romaine & little gem lettuce, avocado, black beans, cotija, pico de gallo, grilled corn, cilantro, crispy corn tortilla strips, cracked black pepper, ancho lime ranch 12.25

GREEN GODDESS TURKEY COBB
locally-grown wheat berries, little gem lettuce, avocado, applewood-smoked bacon, radish, edamame, pickled carrot, white cheddar bleu, soft-boiled farm fresh egg, green goddess dressing 13.25

BREW PUB FARE

BEER-BATTERED FISH & CHIPS 
weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar 13.50

VEGETABLE BANANA CURRY [VEGAN] [GF]
green beans, cauliflower, carrot, bok choy, sweet potatoes, fingerling potatoes, roasted red bell pepper, grilled red onion, coconut & scallion rice, edamame, cilantro, spiced macadamia nuts, banana curry sauce 14.75
add chimichurri tofu 3.95

GRILLED MAHI-MAHI TACOS [GF]
chimichurri-marinated mahi-mahi, avocado spread, jicama slaw, cilantro, corn tortillas, ancho rice & beans 14.25

FOUR CHEESE BACON MAC
cavatappi, jalapeño bacon, applewood-smoked bacon, mozzarella, asiago, provolone, white cheddar 13.75 (substitute gluten-free pasta +1.50)

BRAISED POT ROAST 
braised beef, oven-roasted carrots, crimini mushrooms, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy 15.75

SOUPS

CREAM OF TOMATO [V] [GF]
tomatoes, local cream, butter, onion, celery, pesto 5.75

CORN & CHICKEN CHOWDER
guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leeks, chipotle espresso bbq sauce 5.75

FEATURED SOUP
made from scratch 5.75

STONE OVEN PIZZAS

10" pizza crust, crispy on the outside, light & airy on the inside.
substitute 9" gluten-free crust +1.50

MEXICAN STREET CORN [V]
grilled corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro 11.75

BREWMASTER'S 
chipotle espresso bbq sauce, weissenheimer hefeweizen chicken, andouille sausage, crispy red onion, candied jalapeño, cilantro, stout-soaked swiss, italian cheeses 12.50

SAUSAGE & PEPPERONI
roasted garlic tomato sauce, house-made fennel sausage, pepperoni, heirloom cherry tomatoes, fresh mozzarella, italian cheeses, basil oil 12.50

[V] VEGETARIAN [GF] GLUTEN-FREE  SIGNATURE DISHES

* THESE ITEMS ARE COOKED TO ORDER consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

HANDHELDS

served with your choice of: crispy potato wedges, here gose nothin'® chips, hand-cut fries, vinaigrette coleslaw, ancho rice & beans (half house salad +1.50)

add chile-fried farm fresh egg 1.50 | jalapeño or applewood-smoked bacon 2.75
beer-battered jalapeño bacon 3.25

CUBANO

smoked ham, pork confit, spicy pickles, baby swiss, pickled red onion, ipa mustard, toasted cuban bread 14.25

SPICY CHICKEN

butter-milk-battered chicken breast, hot sauce syrup, house-made pickles, candied jalapeño, shredded lettuce, butter bun 12.75

TURKEY & HAVARTI CLUB

oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, toasted sourdough 13.75

CORNED BEEF REUBEN

red ale-braised corned beef, baby swiss, russian dressing, gose & cherry sauerkraut, toasted dark rye 14.25

HERBIVORE [V]

house-made veggie patty of black beans, rice, carrots, roasted garlic, mint, jalapeño, cilantro & chipotle pepper, pickled carrot & shiitake, spinach, sweet chile mayo, wheat bun 12.50

BEER-BATTERED BACON & EGG BURGER *

half-pound angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm fresh egg, sharp cheddar, butter bun 15.75

BBQ & PIMENTO BURGER *

half-pound angus beef, house-made pimento cheese, chipotle espresso bbq sauce, house-made pickles, crispy red onion, butter bun 15.25

BACON & CHEESE BURGER *

half-pound angus beef, applewood-smoked bacon, sharp cheddar, butter bun 15.25

PASTAS

substitute gluten-free pasta +1.50

BEEF TENDERLOIN STROGANOFF

egg noodles, roasted mushroom blend, stout onion soubise, peas, parsley, sour cream, cracked black pepper 21.50

SPICY ASIAN SHRIMP

canton noodles, bok choy, carrot, red bell pepper, basil, mint, cilantro, green onion, spicy thai sauce, chile-lime peanuts 16.50

PESTO CREAM [V]

linguine, roasted red pepper, peas, fingerling potatoes, oven-dried roma tomatoes, asiago 14.25

add chimichurri tofu 3.95 | blackened or grilled chimichurri chicken 5.95
shrimp 7.95 | steak*7.95 | salmon 8.95

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ENTRÉES

STUFFED POBLANO PEPPER [V]

white cheddar, mashed potatoes, cumin, cilantro, chile & basil oil, roasted red pepper sauce, ancho rice & beans 14.75

add a pepper 6.25 | blackened or grilled chicken 5.95 | steak* 7.95 | chorizo 2.95

CAP SIRLOIN STEAK *

8oz steak, sautéed green beans, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 25.50

JAMBALAYA

grilled shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 17.25

ESPRESSO-RUBBED RIBEYE *

18oz bone-in ribeye, sautéed asparagus, crispy parmesan-truffle fingerling potatoes 41.75

THAI FRIED CHICKEN

lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette 17.50

WARM POTATO & SALMON [GF]

oven-roasted salmon, fingerling potatoes, roasted vegetables, dill, honey & stone ground mustard 17.25

DIJON CHICKEN [GF]

grilled dijon-marinated chicken breasts, dijon sauce, green beans, yellow squash, zucchini, red onion, mashed potatoes 15.75

WEEKEND BRUNCH

served saturday & sunday until 2pm

DESTIHL BREAKFAST *

two farm fresh eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam, butter, choice of: bacon sausage, applewood-smoked or jalapeño bacon 10.75

VEGGIE QUICHE [V]

farm fresh eggs, local cream, maple-glazed sweet potatoes, roasted red pepper, sauteed leeks & crimini mushrooms, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest 10.75

CHICKEN & BISCUIT

cheddar-chive cornbread biscuit, butter-milk-battered chicken breast, house-made fennel sausage gravy 11.50

add chile-fried farm fresh egg 1.50 | jalapeño or applewood-smoked bacon 2.75

BACON SAUSAGE SKILLET

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes 10.75

STEAK & EGGS *

6oz chimichurri-marinated flat iron steak, ancho potatoes, two farm fresh eggs, maple chipotle pepper relish 15.75

PUB POUTINE

crispy potato wedges, garlic & herb white cheddar cheese curds, house-made fennel sausage gravy, tomato, chives, fried farm fresh egg 10.50

HUEVOS RANCHEROS STACK * [V]

crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm fresh eggs, white cheddar, ranchero sauce, chimichurri 10.50

add blackened or grilled chicken 5.95 | steak* 7.95 | chorizo 2.95

BREAKFAST TACOS

soft corn tortillas, scrambled eggs, chorizo, roasted red & poblano peppers, chihuahua cheese, cilantro lime cream, ahogada sauce, smashed red potatoes, cheddar cheese sauce 10.75