


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