

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

BEER-BATTERED ASPARAGUS [V] 
weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce 11.50

GUAJILLO CHICKEN NACHOS
nacho tortilla chips, guajillo chicken, jalapeño cheese sauce, black beans, avocado cream, cotija, white cheddar, pico de gallo, cilantro 12.25

HERB & GARLIC HUMMUS [V]
purple kale, cucumber, marinated olives, peppadew peppers, heirloom cherry tomatoes, feta, mint, paprika, lemon zest, naan 11.75
sub gluten-free flatbread 2.00

CHORIZO STUFFED DATES [GF] 
herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce 12.25

CRAB RANGOON DIP
crab claw meat, house-made pimento cheese, herbed goat cheese, wontons, synchopathic® sweet & sour sauce 12.25

BAVARIAN-STYLE PRETZELS [V]
hand-twisted soft dough, ipa mustard, cheddar cheese sauce 11.25

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 4.00 | chimichurri chicken 6.00
shrimp 8.00 | steak*8.00 | salmon 9.00

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 13.50

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 14.25

STONE OVEN PIZZAS

10" pizza crust, crispy on the outside, light & airy on the inside.
sub 9" gluten-free crust 2.00

MEXICAN STREET CORN [V]
grilled corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro 12.25

BREWMASTER'S 
chipotle espresso bbq sauce, weissenheimer hefeweizen chicken, andouille sausage, crispy red onion, candied jalapeño, cilantro, stout-soaked swiss, italian cheeses 12.75

SAUSAGE & PEPPERONI
roasted garlic tomato sauce, house-made fennel sausage, pepperoni, heirloom cherry tomatoes, fresh mozzarella, italian cheeses, basil oil 12.75

SOUPS

CREAM OF TOMATO [V] [GF]
tomatoes, local cream, butter, onion, celery, pesto 6.00

CORN & CHICKEN CHOWDER
guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leeks, chipotle espresso bbq sauce 6.00

FEATURED SOUP
made from scratch 6.00

BREW PUB FARE

BEER-BATTERED FISH & CHIPS 
weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar 14.25

VEGETABLE BANANA CURRY [VEGAN] [GF]
green beans, cauliflower, carrot, bok choy, sweet potatoes, yukon gold potatoes, roasted red bell pepper, grilled red onion, coconut & scallion rice, edamame, cilantro, spiced macadamia nuts, banana curry sauce 14.75
add chimichurri tofu 4.00

GRILLED MAHI-MAHI TACOS [GF]
chimichurri-marinated mahi-mahi, avocado spread, jicama slaw, cilantro, corn tortillas, ancho rice & beans 14.50

FOUR CHEESE BACON MAC
cavatappi, jalapeño bacon, applewood-smoked bacon, mozzarella, asiago, provolone, white cheddar 13.75
sub gluten-free pasta 2.00

BRAISED POT ROAST 
braised beef, oven-roasted carrots, crimini mushrooms, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy 16.25

[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.

PASTAS

sub gluten-free pasta 2.00

SPICY ASIAN SHRIMP

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

BEEF TENDERLOIN STROGANOFF

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

PESTO CREAM [V]

linguine, roasted red pepper, peas, yukon gold potatoes, oven-dried roma tomatoes, asiago 14.25
add chimichurri tofu 4.00 | chimichurri chicken 6.00 | shrimp 8.00 | steak*8.00 | salmon 9.00

ENTRÉES

STUFFED POBLANO PEPPER [V]

white cheddar, mashed potatoes, cumin, cilantro, chile & basil oil, roasted red pepper sauce, ancho rice & beans 15.25

add a pepper 7.00 | chimichurri chicken 6.00 | steak* 8.00 | chorizo 3.00

CAP SIRLOIN STEAK *

8oz steak, sautéed green beans, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 26.75

JAMBALAYA

grilled shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 19.25

ESPRESSO-RUBBED RIBEYE *

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

PROSCIUTTO-WRAPPED PORK TENDERLOIN

spice-rubbed & prosciutto-wrapped pork tenderloin medallions, risotto of grilled sweet corn, peas, tarragon, parmesan, butter & local cream, synchopathic® sweet & sour sauce, popcorn shoots 24.50

THAI FRIED CHICKEN

lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette 19.75

WARM POTATO & SALMON [GF]

oven-roasted salmon, yukon gold potatoes, roasted vegetables, dill, honey & stone ground mustard 23.75

DIJON CHICKEN [GF]

grilled dijon-marinated chicken breasts, dijon sauce, green beans, yellow squash, zucchini, red onion, mashed potatoes 16.50

HANDHELDS

served with choice of: crispy potato wedges, hand-cut fries, here gose nothin'® chips, vinaigrette coleslaw, ancho rice & beans
sub half house salad 2.00 | gluten-free bun 2.00

add chile-fried farm fresh egg 1.50 | jalapeño or applewood-smoked bacon 3.00 | beer-battered jalapeño bacon 3.50

CUBANO

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

SPICY CHICKEN

buttermilk-battered chicken breast, hot sauce syrup, house-made pickles, candied jalapeño, shredded lettuce, butter bun 13.25

TURKEY & HAVARTI CLUB

oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, toasted sourdough 14.75

CORNED BEEF REUBEN

red ale-braised corned beef, baby swiss, russian dressing, gose & cherry sauerkraut, toasted dark rye 14.50

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 12.75

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 15.50

BACON & CHEESE BURGER *

half-pound angus beef, applewood-smoked bacon, sharp cheddar, butter bun 15.50

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, sautéed leeks & crimini mushrooms, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest 10.75

CHICKEN & BISCUIT

cheddar-chive cornbread biscuit, buttermilk-battered chicken breast, house-made fennel sausage gravy 11.75
add chile-fried farm fresh egg 1.50 | jalapeño or applewood-smoked bacon 3.00

BACON SAUSAGE SKILLET

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes 11.50

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 chimichurri chicken 6.00 | steak* 8.00 | chorizo 3.00

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 11.25