

**SUPPORT
FLAVOR
BOYCOTT
BLAND™**



SHAREABLES

QUESO FUNDIDO [V] Ⓢ - 8.5
nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, tomatoes, cilantro

HERB & GARLIC HUMMUS [V] - 10.75
red cabbage, cucumber, marinated olives, peppadew® mild piquanté peppers, arugula, heirloom cherry tomatoes, feta cheese, mint, paprika, lemon zest, chimichurri, naan bread (substitute gluten-free flatbread +1.50)

CHEESE CURDS [V] Ⓢ - 9.5
hand-breaded garlic & herb white cheddar, malt ranch (collaboration with ropp jersey cheese, normal, il)

BAVARIAN-STYLE PRETZEL [V] - 5.75
hand-twisted soft dough, ipa mustard, cheddar cheese sauce

SALADS

add chicken breast 5.95 | shrimp 7.95

HOUSE SALAD [V] Ⓢ - 7.75
mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR* - 8.5
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

SOUPS

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

CHILE COLORADO Ⓢ - 6.75
braised beef, roasted chiles, poblano crema, cilantro, radish, green onion

KID'S MEALS

served with choice of gose chips or fruit

**CHEESEBURGER, CHEESE PIZZA,
or MAC & CHEESE - 7**

WEEKEND BRUNCH - 7
scrambled eggs with bacon & biscuit
served weekends until 2pm · brunch item is served à la carte

We are a brewery, so we proudly incorporate beer (alcohol) into many of our menu items. Although the cooking process often evaporates the alcohol, this is not the case with all menu items, so some items may contain trace amounts of alcohol.

HANDHELDS

served with your choice of: gose chips, jicama slaw, potato salad (half house salad +1.25) substitute pretzel or gluten-free bun +1.50)

SPICY CHICKEN SANDWICH Ⓢ - 11.5
buttermilk-battered chicken breast, hot sauce syrup, vertex ipa pickles, candied jalapeño, shredded lettuce, butter bun

SCHNITZEL SANDWICH - 13.5
pickle-brined & breaded pork cutlet, chow chow relish, roasted garlic aioli, red & napa cabbage, pretzel bun, lemon

GRANDE GRILLED CHEESE [V] - 12.25
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple chipotle pepper relish, sourdough panini (served with cream of tomato soup)

TURKEY & HAVARTI CLUB Ⓢ - 13.5
oven-roasted turkey breast, avocado spread, havarti cheese, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, toasted sourdough panini

SINGLE FLAT BURGER - 11
DOUBLE DECKER FLAT BURGER - 14
5oz beef patty, american & sharp cheddar cheese, vertex ipa pickles, shredded lettuce, tomato, onion, house-made burger sauce, butter bun

PIZZAS

(substitute 9" gluten-free crust +1.50)

MEATBALL & PEPPERONI - 12
roasted garlic tomato sauce, beef & pork meatballs, pepperoni, italian cheeses

MEXICAN STREET CORN [V] - 11
grilled corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro

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



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

*nutritional & allergen information:

Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a food-borne illness. Our menu consists of a wide variety of foods, many of which are made with one of the eight major allergens. While we have carefully reviewed our recipes to inform our guests of foods that contain a food allergen, we cannot guarantee that cross-contact with other foods will not occur during preparation.

SWEETS

MILK CHOCOLATE CARAMEL CAKE [V] - 7.25
chocolate mousse, white chocolate whipped cream

T.R. NELSON'S BANANA CREAM PIE [V] Ⓢ - 8.5
caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream (a portion of the proceeds benefit the nelson memorial fund)

WEEKEND BRUNCH

served saturday & sunday until 2pm

BREAKFAST PIZZA - 12
cheddar cheese sauce, scrambled eggs, sausage, applewood-smoked bacon, italian cheeses, candied jalapeño, crispy fried red onion, hot sauce syrup

VEGGIE PIEROZHKI [V] - 9.75
spinach, yellow onion, zucchini, red bell pepper, broccoli, chihuahua cheese, scrambled eggs, ipa mustard, spring mix salad, dried cherries, basil oil, lemon zest

POUTINE Ⓢ - 10.25
crispy potato wedges, garlic & herb white cheddar cheese curds, sausage & coffee gravy, tomato, chives, fried farm fresh egg

BISCUITS & SAUSAGE GRAVY
HALF - 4.75 FULL - 7.5
house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper
add fried farm fresh egg 1.25 | add buttermilk-battered chicken breast 5.95

STEAK & EGG TACOS Ⓢ - 12.5
skirt steak, scrambled eggs, white cheddar, green onions, maple chipotle pepper relish, smashed red potatoes, cheddar cheese sauce

BRUNCH SIDES

FRESH FRUIT - 3.95
HOUSE-MADE BUTTERMILK BISCUIT - 2.25
served with mixed berry jam & butter
CUP OF SAUSAGE & COFFEE GRAVY - 2.5
SIDE OF BACON - 2.75
choice of applewood-smoked or jalapeño

**ALL TABS LEFT OPEN AT THE END
OF THE NIGHT WILL BE CLOSED
WITH 20% GRATUITY ADDED**