

**SUPPORT
FLAVOR
BOYCOTT
BLAND™**



SHAREABLES

QUESO FUNDIDO [V] Ⓜ - 8.25
nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, tomatoes, cilantro

CATFISH FRITTERS - 8.75
hand-breaded fritters, old bay® mayo

BEER-BATTERED ASPARAGUS [V] Ⓜ - 10.5
weissenheimer hefeweizen-battered asparagus, maple chipotle sauce

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 | salmon 8.95

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* - 7.75
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

BUFFALO CHICKEN SALAD Ⓜ - 12
buttermilk-battered chicken breast, sweet & spicy buffalo sauce, spinach, pickled carrots, jalapeño bacon, radish, celery leaves, white cheddar bleu cheese 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

HANDHELD

served with your choice of: gose chips, jicama slaw, crispy potato wedges, potato salad, ancho rice & beans (half house salad +1.25)

PORK CONFIT TACOS - 9.5
pork confit, red & napa cabbage, ranchero sauce, pickled fennel, cucumber & radish, sliced avocado, corn tortillas

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

VERTEX BLT - 12
applewood-smoked bacon, vertex ipa cheddar cheese spread, arugula, tomato, avocado spread, toasted sourdough panini

SCHNITZEL SANDWICH - 12.75
pickle-brined & breaded pork cutlet, chow chow relish, roasted garlic aioli, red & napa cabbage, pretzel bun, lemon

VEGGIE TOFU WRAP [V] - 11
hand-breaded tofu, sesame ginger vinaigrette, jicama slaw, cilantro, garlic chile mayo, flour tortilla

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

GRANDE GRILLED CHEESE [V] - 11.75
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple chipotle pepper relish, sourdough panini (served with cream of tomato soup)

ENTRÉES

THAI FRIED CHICKEN RICE BOWL Ⓜ - 13.5
buttermilk-battered chicken breast, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette

WARM POTATO & SALMON [GF] - 16.75
oven-roasted salmon, fingerling potatoes, dill, roasted vegetables, honey & stone ground mustard

SHRIMP, CHICKEN & ANDOUILLE GUMBO - 15.25
white rice, onion, bell peppers, celery, tomato, okra, garlic, cajun spice, green onion, tabasco, parsley, lemon cornbread

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.

PIZZAS

(substitute 9" gluten-free crust +1.50)

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

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

BREWMASTER'S Ⓜ - 12
chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, vertex ipa-aged cheddar, italian cheeses

BURGERS

served with your choice of: gose chips, jicama slaw, crispy potato wedges, potato salad, ancho rice & beans (half house salad +1.25 | substitute pretzel or gluten-free bun +1.50)

SINGLE FLAT BURGER - 10
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

FRIED PICKLE FLAT BURGER Ⓜ - 12
5oz beef patty, vertex ipa cheddar cheese spread, shredded lettuce, tomato, onion, beer-battered vertex ipa pickles, butter bun

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)

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

*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.

KID'S MEALS

served with choice of gorse chips or fruit

CHEESEBURGER, CHICKEN TENDERS, 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

ONE DAY ONLY

TACO TUESDAY - 10
two weekly feature tacos served with ancho rice & beans

FRIDAY FISH FRY 🍷 - 13
weissenheimer hefeweizen-battered cod, crispy potato wedges, habanero-infused vinegar, tartar sauce

SUNDAY FRIED CHICKEN 🍷 - 15
buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

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] - 9.5
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 🍷 - 11.5
skirt steak, scrambled eggs, white cheddar, green onions, maple chipotle pepper relish, smashed red potatoes, cheddar cheese sauce

BRUNCH SIDES

FRESH FRUIT - 3.25

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



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS



[V] VEGETARIAN
[GF] GLUTEN-FREE

BEVERAGES

BOYLAN BOTTLING CO. SODA - 3
cane cola, diet cola, orange, black cherry

MAINE ROOT.™ LEMONADE - 3

FRESHLY-BREWED ICED TEA - 6 (32oz crowler)
summer peach or passionfruit jasmine

BOTTLED WATER - 1 (16oz)

DESTIHL® DARK ROAST COFFEE - 3
colombian and kenyan arabica beans blended with french-roasted south american beans
(unlimited refills)

COLD-BREWED COFFEE & CREAM - 4.25
DESTIHL blend coffee, local cream, choice of simple syrup: classic, redbird or ginger

NATALIE'S COLD-PRESSED ORANGE JUICE - 4

WINE

featuring our own Greenbriar house wines produced on-site 8 glass/35 crowler

MOSCATO
sweet, sparkling, notes of lemon, orange, peach, rose petal & pineapple

PINOT GRIGIO
semi-sweet, notes of white peach, pear, lemon peel & honey

CHARDONNAY
soft oak character, notes of pear, apple, lemon zest & white peach

SYRAH
spice & black pepper aroma easing into notes of fig, black cherry & hints of vanilla

RED ZINFANDEL
pronounced black currant, plum, & raisin notes with vanilla, cinnamon & a dry finish

CABERNET SAUVIGNON
full bouquet of dark dried fruits, red currants, blackberries, strawberries & black cherries

MIMOSA - 7.5
greenbriar moscato, natalie's orange juice, nasturtium blossom

BEERTAILS

STRAWBERRY BEER LEMONADE - 5
normal pils, lemon juice, strawberry puree

SOUR MULE - 5
synchopathic sour ale, lime juice, ginger simple syrup

MILK STOUT MOCHA - 5
moonjumper milk stout, simple syrup, local cream, ground espresso

DESTIHLADA (FRI - SUN ONLY) - 5
normal pils, house-made spicy bloody mary mix, chili salt rim, antipasto skewer

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

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