

Apps and Starters

*Breakfast Poutine \$18

Crispy battered fries, sharp white cheddar, bacon bits, green onion, house salsa, hollandaise, demi glace, poached egg

Jumbo Pretzel \$15 **VG, V**

Served with beer cheese, stone ground mustard, or spicy queso. Upcharge for additional dips

Cinnamon Roll Bites \$11

Scratch-made cinnamon roll bites tossed in cinnamon sugar, drizzled with caramel, served with cream cheese frosting dip

Benedicts

Served with breakfast potatoes, or substitute any brunch side for an upcharge (prices vary)
Gluten free english muffin +\$2

*Classic \$17 **GF**

Smoked ham, poached egg, hollandaise, paprika, english muffin

*Florentine \$18 **VG, GF**

Avocado, tomato, arugula, poached egg, hollandaise, microgreens, english muffin

*Chicken 'N Biscuit \$20

Scratch made biscuit, japanese style fried chicken, poached egg, sausage gravy, green onion

Add hollandaise +1

*Smoked Salmon \$21 **GF**

Cured smoked salmon, cream cheese, capers, arugula, balsamic reduction, hollandaise, microgreens, english muffin

*Benedict Flight \$23

Ask your server for this week's flight! Three per plate, add potatoes +4

GS = Gluten Free Available
VG = Vegetarian Available
V = Vegan Available



Brewhouse Brunch

Salads Half/Full

Chicken Bacon Caesar \$14/18 **GF**

Romaine, bacon bits, croutons, asiago, caesar dressing, seared chicken breast, lemon wedge

House Garden Salad \$12/16 **VG, V, GF**

Mixed greens, cherry tomato, cucumber, red onion

A La Carte Sides

Side of Toast \$5

Two pieces, served with butter and jam
GF bread +2

Cinnamon Roll \$9

Scratch made with cream cheese frosting

Biscuits & Gravy \$9

Scratch made buttermilk biscuit smothered in our house sausage gravy

Breakfast Potatoes \$5 **VG, V, GF**

Red potatoes seasoned with Herbs de Provence

*Side Eggs \$6

Two eggs cooked your way

Sausage or Bacon \$8 **GF**

Four pieces sausage links or bacon strips

***Consuming raw or undercooked fish, beef, or eggs may increase your risk of foodborne illness**

Buttermilk Waffles

Add potatoes, 2 strips of bacon, or 2 sausage links +\$4

Original \$11 **VG**

Plain waffle, served with butter and syrup

Stout Brownie \$15 **VG**

Whipped cream, chunks of our house stout brownie, chocolate syrup, peanut butter stout caramel

Hot Honey Fried Chicken \$21

Crispy Japanese style fried chicken, hot honey, served with maple syrup

Add sausage gravy +2

Brunch Entrees

*Brewhouse Breakfast \$20

Two eggs, two bacon strips, two sausage links, potatoes, biscuits and gravy

*Breakfast Potatchos \$18 **GF**

Seasoned red potatoes covered in melted colby jack cheese, smothered in sausage gravy, diced ham and bacon, two eggs, green onion

*Avocado Toast \$15 **VG, GF**

White bread, smashed avocado, tomato, microgreens, egg, served with our breakfast potatoes. GF bread +2

*Smoked Salmon Toast \$17 **GF**

Cold smoked cured salmon, avocado, cream cheese, balsamic reduction, microgreens, egg, served with our breakfast potatoes.
GF bread +2

~For parties of 10 or more we charge a 20% auto gratuity~

~Our establishment has implemented a 3% in house service charge to help offset rising expenses~

Burgers & Sandwiches

Comes with breakfast potatoes or french fries. Substitute any brunch side for an upcharge (prices vary)

Substitute Impossible patty or seared chicken breast +2

Gluten & dairy free bun or sliced bread +2

***Brunch-house Burger \$23 VG, GF**

Hand-formed beef patty, cheddar cheese, ham or bacon, avocado, roasted garlic aioli, one egg, hollandaise, brioche bun

***Brewhouse Burger \$18 VG, GF**

Hand-formed beef patty, cheddar cheese, tomato, onion, leaf lettuce, roasted garlic aioli, ketchup, pickles.

Add bacon +2 Add egg +3

BLT \$17 GF

*Toasted white bread, bacon, leaf lettuce, tomato, roasted garlic aioli. Add *egg +3*

*Add *smoked salmon +5*

Hot Honey Chicken Sliders \$19

Japanese style fried chicken, hot honey, pickle, roasted garlic aioli, brioche slider bun

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Kid's Menu

For children ages 12 & under

Drinks +\$2. Eggs may only be cooked over hard or scrambled.

Buttermilk Waffle \$8

Mini buttermilk waffle, maple syrup, potatoes

Pancake Trio \$9

3 mini pancakes, maple syrup, one egg, and two bacon strips or sausage links

Baby Brewhouse Breakfast \$10

Two eggs, potatoes, one piece of bacon and one sausage link

Mini Pancakes \$4

3 mini pancakes with maple syrup

Brunch Cocktails

Red Dragon Bloody Mary \$14

Gochugaru infused Vodka (spicy), bloody mary mix, special salt rim and garnishes

Mimosa \$9

Choice of orange, grapefruit, cranberry, mango, pineapple, blueberry, raspberry, or strawberry

Mimosa Flight \$15

Pick 4, orange, grapefruit, cranberry, mango, pineapple, blueberry, raspberry or strawberry

Cidermosa \$11

A 12 oz pour of any cider on tap mixed with champagne

Mango Mimosa Sunrise \$13

Blanco tequila, mango, grenadine, champagne

Bloody Beer \$10

Draft lager mixed with house bloody mary mix with a salt rim