

ANALYTICAL BREWING

CRAFT TAPROOM & KITCHEN



SMALL PLATES

Hot Honey Cheese Curds 14

Crispy white cheddar curds drizzled with hot honey and fresh chives.

Mexican Street Corn 12

Roasted corn, mayo, chile-lime seasoning, cotija cheese and cilantro. Served warm with corn tortilla chips.

Bavarian Pretzel 16

Warm golden 10 oz pretzel served with tangy German mustard, cinnamon butter and creamy house beer cheese.

Saucy Wings 18

1lb of flash-fried wings tossed in Thai Chili or Buffalo sauce. Served with carrot sticks and a dipping sauce.

Dry Rub Wings 18

1lb of flash-fried wings tossed in your choice of dry rub: Lemon Pepper, Cajun, Ranch, or Chipotle Cinnamon. Served with carrot sticks and a dipping sauce.

Battered Onion Rings 12

Thick-cut, crispy onion rings served with remoulade sauce.

Chicken Tenders 15

5 crispy golden chicken tenders served with house cut fries and a choice of dipping sauce. Toss in sauce or dry rub for \$1

Cajun Chicken Alfredo 19

Creamy alfredo sauce made with a rich blend of cheeses and tender pasta. Served with grilled Cajun chicken on top.

SALADS

Chicken BLT Salad 19

Crisp greens tossed with roasted chicken, smokey bacon, and ripe tomatoes. Served with choice of dressing for a protein-packed take on a classic sandwich.

Greek Salad 12

A fresh, vibrant Mediterranean dish with a colorful mix of crisp vegetables tossed in oil-and-vinegar and topped with briny olives, creamy feta cheese, and our homemade Greek dressing.

ALA CARTE

House Cut Fries 5

House cut fries served with choice of dipping sauce. Available with regular or Cajun seasoning.

Parmesan Brussel Sprouts 12

Brussels sauteed in garlic butter and finished with shaved parmesan and crispy bacon pieces.

KIDS

Grilled Cheese 7

Grilled cheese sandwich served with house cut fries and a soft drink.

Chicken Tenders 8

Crispy golden chicken tenders served with a choice of dipping sauce, house cut fries, and a soft drink.

WEEKLY SPECIALS

Our Executive Chef crafts unique dishes each week, showcasing the freshest locally sourced ingredients from nearby farms & artisans. Every plate is a celebration of seasonal flavors & community partnerships.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

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HANDHELDS

All handhelds served with house cut fries. Gluten free bun option available upon request +\$2

Analytical Burger 22

Chargrilled 8oz three-cut blend: brisket, short rib and chuck patty topped with white American cheese, crispy brussel sprout petals, caramelized onions, applewood smoked bacon and garlic aioli on a Bacon Brioche bun.

Burger of the Month 21

House crafted burger featuring an 8oz three-cut blend: brisket, short rib and chuck patty. Ask a member of the team about this month's selection.

Smash Burger 17

A classic smash burger with 2 (3 oz) patties topped with white American cheese, lettuce, tomato, pickle, and our special burger sauce on a potato bun.

Chopped Cheese Burger 18

6 oz of chopped ground beef seared on the flat top and topped with our special burger sauce, American cheese and homemade pickled jalapenos. Served on a Cuban roll with lettuce and tomato.

Falafel Sandwich 17

Crispy falafel topped with lettuce, tomato, cucumber, and Tzatziki sauce on pita bread.

BEVERAGES

Drinks 3

Coke, Diet Coke, Sprite, Iced Tea, and House Lemonade

Jones Soda 5

Ginger Ale, Berry Lemon, Green Apple, Rootbeer, and Orange Cream

Coffee 5

Regular, Decaf or Cold Brew

Asian Hot Chicken 18

Fried boneless chicken breast tossed in a vibrant, sweet-and-savory Gochujang glaze infused with ginger, soy, and citrus, topped with coleslaw, and served on a potato bun.

Classic Breaded Chicken Sandwich \$17

Blackened Po'Boy Sandwich 17

Blackened Swai catfish fillet, remoulade, pickled onions, lettuce, and tomato on a hoagie roll.

Grilled Chicken BLT 16

Seasoned chargrilled chicken topped with applewood smoked bacon, romaine, tomato and mayo on a potato bun.

Add avocado for \$1

Buffalo Ranch Chicken Sandwich 18

6 oz fried chicken breast dipped in our homemade buffalo sauce and topped with white American cheese, ranch, and pickles on a potato bun.

Tenderloin Sandwich 16

House-breaded and fried pork tenderloin topped with lettuce, tomato, pickle, onion, and mayo on a potato bun.

HOUSE CRAFTED DESSERTS

Chocolate Stout Brownie 9

House baked chocolate brownie featuring our Siriusly Chocolate Stout, dusted with crushed pretzels, and topped with a scoop of vanilla ice cream.

Cheesecake 9

House made seasonal cheesecake. Ask a team member about the current selection.

Monthly Dessert Feature 9

Ask your server about this month's dessert selection.