

KIDS

Served with Broad Ripple Chip Co. potato chips, applesauce, or carrot sticks.

Hot Dog 5.95
Cheese Quesadilla 5.50
Chicken Fingers 7.25
Mac n Cheese 6.95

BEVERAGES

We rotate our bier lineup quite often. With 16 taps of Bier Brewery bier, you will surely find a bier (or two, or three..) you love!

We also have a variety of wine and gluten free adult beverages. Be sure to ask your biertender what is currently available!

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Sweet Tea, and Lemonade. 2.00



Find us on
Facebook and Instagram!

@bierbrewerynorth
bierbrewery.com

The Quick Story Behind BIER

Bier Brewery and Taproom has been family-owned and operated since 2010. Darren Connor had the passion for brewing and his dad, Jerry Connor believed in him. The Connor's started with a 55-gallon brewing set up. This "little more than a glorified homebrew system" quickly changed to an 80 gallon and 8 barrel system. Bier quickly received a reputation for having high quality and consistent biers around town. Therefore, after five years of knocking out over 100 different styles and 1,602 batches on their 8 barrel system, demand told them it was time to expand. In 2015, Bier Brewery expanded to a 20 barrel system and started canning their biers.

Fast forward to 2018 and almost 100 awards later, Bier Brewery expanded again, adding another taproom in Carmel, Indiana. The Connors', including brother/son Ryan Connor and sister/daughter Leah Keene have partnered with Chip and Pam Edgington for Bier Brewery North.

BIER BREWERY

EST.

North

2018

BIER FOOD MENU PROVIDED
BY PATRICK'S KITCHEN

STARTERS

Spinach and Artichoke Torta (V)

Garlic-seasoned blend of ricotta, Pecorino Romano, and cream cheese, layered with spinach and artichoke hearts. With sweet pepper tomato relish and house bread. 10.75

Börgaschmord

Meats & cheeses, fruits & veggies, dips, mustard, nuts, and lots of other fun stuff. Serves 2-4. 24.00

Charcuterie

Salamis, spicy capicola and smoked ham, with crackers and seasonal accompaniments. 15.75

Cheese Board (V)

Select cheeses, fruit, and crackers. 11.75

Stuffed Jalapeños (GF)

Marinated and filled with spicy chicken and cheese, with sour cream on the side. 8.50

Chips and Queso (V) (GF)

Tortilla chips with our spicy white queso. 7.00

Tots Three Ways

A basket of baked potato tots, served with chipotle mayo for dipping. 6.50

Loaded, with bacon, cheese and sour cream 9.25

Totcho style, with queso, pico, and salsa verde 8.75

Black Bean Hummus (V) (GF)

Served with carrots, cucumber, and tortilla chips. 5.50

Munchie Mix (V)

BBQ Chex mix on steroids. 5.25

Chicken Fingers

Baked breaded chicken tenders, served with buffalo and ranch sauces. 8.50

Queso Nachos (GF)

Tortilla chips, spicy white queso, and pico de gallo, topped with sour cream and salsa verde. 13.75
Choose pork in bbq sauce, seasoned ground beef, or spicy chicken.

Brewer's Wings (GF)

With buffalo sauce and blue cheese dressing. 11.00

Pretzels and Queso (V)

Fat pretzel sticks with our spicy queso for dipping. 8.00
Extra queso 2.00

Potato Skins (GF)

Topped with bacon, cheese and green onion garnish. 8.50

Sampler Platter

Pretzels, queso, tots, stuffed jalapeños and potato skins. 16.00

SANDWICHES

All sandwiches served with Broad Ripple Chip Co. spicy potato chips. Original flavor Broad Ripple chips available upon request.

BBQ Pork

Patrick's pork in horseradish barbecue sauce with mayo, provolone, pickles, and onions on a baguette. 10.95

Caprese ^(V)

Tomato, fresh mozzarella cheese, basil aioli, and freshly ground black pepper on whole grain toast. 8.95

Tuscan Veggie ^(V)

Black bean hummus, chopped olives, cucumber, tomato, artichoke hearts, and a sprinkle of romano cheese. 9.50

Best BLT

Cherrywood bacon, lettuce, and tomato, with basil aioli on whole grain toast. 8.95

Killer Grilled Cheese

Four cheeses with cherrywood-smoked bacon. 8.95

^(V) —sub tomatoes for the bacon, still killer!

Paninis

New Orleans, with mayo, salami, capicola, fresh mozz, provolone, olive salad, and pickled peppers. 12.95

Paducah, with Kentuckian smoked ham, white cheddar, tomato, and Bier mustard. 10.50

Havana, with smoked pork, Kentuckian ham, Swiss, and mustard relish. 11.95

SOUPS AND SALADS

Brick Street Blonde Chili ^(GF)

With smoked pork shoulder, green chiles, onions, and white beans, topped with cheese and sour cream. 4.95

Andrew's French Onion

Caramelized onions in a rich beef broth, topped with a provolone cheese crouton. 4.95

House Salad ^(V) ^(GF)

Fresh greens, dried cranberries, gorgonzola cheese, and toasted almonds. 5.25

Wedge Salad ^(V) ^(GF)

Baby iceberg wedge, red onion, tomato, and gorgonzola cheese, with blue cheese dressing on the side. 5.50
Add bacon for 1.00

Barbecue Ranch Chopped Salad ^(GF)

Fresh greens, cucumber, cabbage, tomato, black beans, bacon, and cheddar, tossed with BBQ ranch. 6.75

Santa Fe Salad ^(V) ^(GF)

With tomato, cheddar cheese, corn bean salsa, and tortilla chips, with Russian dressing on the side. 6.75

Salad Add-ons: Top your salad with BBQ pork or spicy shredded chicken for 4.00.

Salad Dressings: House Vinaigrette, Ranch, Barbecue Ranch, Russian, and Blue Cheese.

TACOS

All tacos are served in soft flour tortillas.

BBQ Pork

With pico de gallo, salsa verde and sour cream drizzle. 10.95

Mahi Mahi

Mild white fish, with tangy jalapeño slaw and chipotle mayo drizzle. 12.95

Sofrito Beef

Fischer Farms ground beef, seasoned with tomatoes, onions, and jalapeños, and topped with corn black bean salsa and barbecue crema. 10.50

Chipotle Chicken

With pickled onions, sweet peppers, radishes, and red chile mayo. 9.95

Tots ^(V)

Potato tots with pico de gallo, salsa verde, and sour cream. 8.95

Veggie ^(V)

With corn black bean salsa, cabbage, and salsa verde. 9.95

FLATBREADS

Meat Lover Flat

Pork and bacon, with bbq sauce, onions, and cheddar. 12.75

Chicken Cheese Flat

Spicy shredded chicken breast, with tomato jam, ricotta, mozzarella, and Pecorino Romano cheeses. 11.75

Mediterranean Veg Flat ^(V)

Black bean hummus, olives, sweet peppers, artichoke hearts, and provolone. 11.75

Margherita Flat ^(V)

Olive oil, tomato, fresh basil, and tre formaggi—a blend of provolone, white cheddar, and mozzarella cheeses. 10.75

DESSERTS

Hummingbird Cake

Rich, dense butter cake with pineapple, bananas, cinnamon chips, and cream cheese frosting. 4.00

Key Lime Pie

The original recipe, in a flaky pastry crust, topped with freshly whipped cream. Sweet and sour to die for! 6.00

Love in a Bowl

Double chocolate fudge brownie, vanilla ice cream, chocolate sauce, and whipped cream. 6.00

Bier Float

John's Porter with vanilla ice cream. You will love this! 5.00

^(V) is a vegetarian item. ^(GF) is gluten free, however, our kitchen is not a gluten-free facility.