

BIER BREWERY

EST.

North

2018

BIER FOOD MENU PROVIDED
BY PATRICK'S KITCHEN

STARTERS

Börgaschmord

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

Charcuterie

Salamis from Turchetti's and traditional spicy capicola with seasonal accompaniments. 15.75

Pulled Pork Nachos ^(GF)

Tortilla chips, smoked pork in bbq sauce, spicy queso, pico de gallo, topped with sour cream and cucumber salsa verde. 13.75

Brewer's Wings ^(GF)

With buffalo sauce and blue cheese dressing. One pound 11.75

Chips and Queso ^(V) ^(GF)

Tortilla chips with our spicy white queso. 7.00

Chicken Fingers

Baked breaded chicken tenders, served with buffalo and ranch sauces. 8.25

SANDWICHES

All sandwiches served with Broad Ripple Chip Co. potato chips.

BBQ Pork

Smoked pork shoulder 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

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 Double Kick mustard. 10.50

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

TACOS

All tacos are served in soft flour tortillas.

Smoked pork, pico de gallo, cucumber salsa verde and sour cream drizzle. 10.95

Chicken tenders, pickled onions, peppers, radishes, and red chile mayo. 9.95

^(V) **Veggie**, with corn bean salsa, cabbage, and cucumber salsa verde. 9.95

SALADS

Wedge Salad ^(V) ^(GF)

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

Santa Fe Salad ^(V) ^(GF)

With tomato, cheddar cheese, corn black bean salsa, and tortilla chips, with house-made Russian dressing on the side 7.50
Add bbq pulled pork for 4.00

Barbecue Ranch Chopped Salad ^(GF)

Romaine, cucumber, cabbage, celery, tomato, black beans, bacon, and cheddar, tossed with bbq ranch dressing. 3.00/7.50

^(V) is a vegetarian item.

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

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Taste Our Awesomeness!

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! Cheers!

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 Connors 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 (or adopted, as Jerry likes to say) Chip and Pam Edgington for Bier Brewery North.

"It is the beer and the love of community that has driven Bier Brewery's success to this point, and these features will continue to be paramount as they move forward. Co-owner and head brewer Darren Connor said, 'As we grow, we will always remain focused on making beers of unsurpassed quality for our customers. We have the capacity to increase production and to add capacity when called for. The new taproom will allow us to make new friends - so drink up, we'll make more.' " -Mark Lasbury from Indiana on Tap



Find us on Facebook and Instagram!
@bierbrewerynorth // bierbrewery.com

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