



Happy Hour

Thursday and Friday 4-7

All Pints \$6

Happy Hour Trinity \$10

House made pretzel bites, fried pickles and french fries | Beer Cheese (+\$1)

Shareables

Wings \$10 for 6/\$15 for 12

6 bone in wings served with your choice of sauce. Choose from Plain/Dry Rub Cajun/Buffalo/SPICY Beer Sauce or BeerBQ. Comes with celery, blue cheese, ranch or chipotle ranch

Quesadilla \$10

Tomatoes, black beans, and a blend of 4 cheeses melted inside a crispy flour tortilla served with chipotle ranch dressing
Guacamole (+\$1.50)
Chicken (+\$3)

Buffalo Chicken Quesadilla \$13

Blue cheese and our blend of four cheeses with shredded chicken and buffalo sauce melted inside a crispy flour tortilla shell. Served with blue cheese dressing.

Fried Pickles \$11

Breaded and fried pickle chips served with your choice of ranch, chipotle ranch or beer cheese

Spent Grain Pretzel Bites \$10

Made in house from scratch using our beer and spent grains from our brewing process served with your choice of beer cheese or house mustard

Truffle Fries \$10

Fries with parmesan and truffle oil

Cinnamon Sugar Pretzel Bites \$13

Housemade pretzel bites tossed in cinnamon sugar served with your choice of beer caramel or sweet icing

Salads

House Salad \$12

Romaine, arugula, tomato, house pickled red onions and avocado served with house made lemon beer vinaigrette | Chicken (+\$3)

Fall Beet Salad \$14

Roasted fresh beets with arugula, blue cheese and pickled onions served with our house made lemon beer vinaigrette

Southwest Salad \$16

Romaine lettuce topped with BeerBQ pulled chicken, avocado, roasted corn, tomato and fried tortilla strips served with chipotle ranch dressing

Burgers

House Burger \$ 16

Ground steak burger topped with lettuce, tomato and pickles served with fries
Choose a cheese: Blue Cheese, housemade Beer Cheese, Cheddar or a Gruyere, Fontina and Gouda blend
Substitute Shredded Chicken (included)
Veggie burger (+\$2)
Bacon (+\$1)
Avocado (+\$1.50)

Veggie Burger \$ 17

Vegetarian patty made from brown rice, quinoa and bulger with roasted corn, black beans and roasted red peppers topped with portobello mushrooms, tomato and arugula served with fries
Avocado (+\$1.50)

BeerBQ Burger \$ 17

Ground steak burger topped with bacon, sautéed onions, cheddar cheese and our housemade BeerBQ sauce served with fries

Steakhouse Burger \$ 17

Ground steak burger topped with sautéed mushrooms, onions and blue cheese crumbles served with fries

Sandwiches

Brie and Fig Grilled Cheese \$ 14

Creamy melted brie on a crispy brioche bread with fig jam, arugula and tomato served with fries or a side salad
Prosciutto (+\$1)

BeerBQ Sandwich \$ 16

Texas toast with your choice of pulled pork or shredded chicken in our housemade BeerBQ sauce served with fries

Build Your Own Grilled Cheese \$ 14

A blend of four cheeses melted in between crispy brioche bread.
Choose up to two: portobello mushrooms, tomato, caramelized onions, arugula, avocado, or prosciutto.

Chicken Bacon Ranch \$ 16

Shredded chicken that's been cooked in our beer and house seasoning topped with bacon on a brioche roll with your choice of ranch or chipotle ranch dressing served with fries or a side salad

Beer Battered Chicken Tenders

3 for \$ 15 5 for \$ 17 10 for \$ 25

Our beer batter is made in house using our beer.
Choose from Plain, Dry Rub Cajun, Buffalo or BeerBQ sauce. Served with fries

Chef's Cheese and Charcuterie \$ 20

Chef's selection of three cheeses and three meats served with fig jam, olives and house made sesame beer crackers