

# Brunch MENU



**BOTTOMLESS MIMOSAS WITH ANY ENTREE \$30**

## SHAREABLES

### Loaded Tots

Tater tots smothered with beer cheese, bacon and a fried egg **\$ 8**

### Cinnamon Sugar Pretzel Bites

Pretzel bites tossed in cinnamon sugar, served with your choice of either cream cheese icing or beer caramel **\$ 13**

### Chef's Cheese and Charcuterie

Chef's selection of three cheeses and three meats served with fig jam, olives and house made beer crackers **\$ 20**

## MEALS

### Breakfast Flatbread

Wood fired flatbread, cheddar cheese, bacon bits, with 2 over easy eggs **\$ 14**

### Cinnamon Crumble French Toast

3 big slices of cinnamon French Toast topped with cinnamon streusel topping and powdered sugar served with our house made beer caramel (side of bacon +\$4) **\$ 12**

### Croissant Bacon Egg and Cheese

2 fried eggs, applewood smoked bacon, and beer cheese on a croissant roll **\$ 12**

### House Salad

Mixed greens, heirloom tomato, house pickled red onions and avocado served with house made lemon beer vinaigrette (shredded chicken +\$3) **\$ 12**

PAIRS WELL WITH 9 CIRCLES - HELLES LAGER

### Avocado Toast

Thick cut toast topped with avocado, heirloom tomato, arugula, pickled onions and our house made lemon beer vinaigrette served with a side salad or home fries (2 fried eggs +\$2) **\$ 15**

PAIRS WELL WITH - ST. ISIDORE SAISON

### Pulled Pork Avocado Toast

Thick cut toast topped with avocado, pulled pork cooked in our BeerBQ sauce, and bacon served with a side salad or home fries **\$ 17**

PAIRS WELL WITH PURE OF HEART WITBIER

## SIDES

**Applewood Smoked Bacon \$ 4**

**FULL MENU ALSO AVAILABLE**

**BRUNCH MENU AVAILABLE FROM 12-3  
SUNDAYS ONLY**