



TASTING ROOM

• MEMPHIS NACHOS \$11.5

Our house-made pub chips topped with dry rubbed pulled pork or smoked chicken, traditional BBQ sauce, baked beans, nacho cheese, lettuce, tomatoes, jalapenos, green onions, and sour cream. Substitute brisket, turkey, or shrimp \$2.5

• TOASTED RAVIOLI \$9

A STL staple. Six jumbo hand breaded beef ravioli fried and served with house marinara

• FRIED REUBEN ROLLS \$10

Everything great about a Reuben wrapped up in a flour tortilla and fried. Served with 1000 Island on the side

• BAVARIAN PRETZEL BITES • veggie • \$9

Soft-baked salted pretzel bites served with beer cheese, nacho cheese, and beer mustard

• GRILLED QUESADILLA \$10

Cheddar-jack cheese, onions, peppers, chipotle mayo, and choice of pork or chicken on grilled flour tortilla

• DIP TRIO • veggie • \$12

Hummus, Spinach & Artichoke, and Pimento Beer Cheese dips served with pretzels, crostinis, and pita bread. Add extra bread \$3

• LOCAL BRAT BOARD \$12

A trio of specialty bratwurst locally sourced, served with Bavarian pretzels, beer cheese, and beer mustard. Ask your server for today's selections

• BREWHOUSE WINGS

Sauces: Buffalo, BBQ, Garlic Parmesan, Maple Bourbon, Bacon & Balsamic, Sweet Thai Chili, Honey Teriyaki
Dry Rubbed: BBQ, Lemon Pepper

Traditional Smoked Wings 8 for \$12

Traditional Trashed Wings 8 for \$13

Boneless Wings 10 for \$10

Add a salad or side for just \$3

• CARNIVORE \$10

Red sauce, ground chuck, bacon, Italian sausage, pepperoni, mozzarella, and parmesan

• HERBIVORE • veggie • \$9

Red sauce, mushrooms, green olives, red onions, bell peppers, parmesan, and mozzarella

• BBQ \$9.5

BBQ sauce, red onion, cheddar-jack cheese, mozzarella, parmesan, and choice of pulled pork or chicken

• BUFFALO CHICKEN \$9.5

Buffalo sauce, grilled chicken, celery, mozzarella and ranch dressing drizzle

• MARGHERITA • veggie • \$9

Garlic parmesan, tomatoes, red onions, spinach, basil, fresh mozzarella, parmesan, and balsamic drizzle. Add chicken \$3

Dressing Choices:

House Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch, Southwest Ranch, 1000 Island, Bleu Cheese, Honey Dijon, Caesar, and Oil & Vinegar

• HOUSE SALAD Plain \$8 Grilled/Fried Chicken \$10 Grilled Shrimp \$11 Salmon \$12

Mixed greens, mozzarella, tomatoes, onions, green olives, cucumbers, and croutons

• CAESAR SALAD Plain \$8 Grilled/Fried Chicken \$10 Grilled Shrimp \$11 Salmon \$12

Romaine lettuce, tomatoes, onions, croutons, and parmesan (Try as a wrap for \$.50 more)

• COBB SALAD \$12

Mixed greens, cheddar-jack cheese, tomatoes, green olives, bacon, bleu cheese, hard-boiled egg, and grilled or fried chicken

• STRAWBERRY FIELDS SALAD \$12

Spring mix, strawberries, pineapple, grilled chicken, bacon, bleu cheese crumbles, and candied pecans tossed in house vinaigrette

• TENDER SALAD \$11

Mixed greens, cheddar-jack cheese, tomatoes, onions, hard-boiled eggs, and chicken tenders.
Add Buffalo, BBQ, Sweet Thai Chili, Maple Bourbon for \$.50 more

• SOUTHWEST SALAD \$11

Romaine Lettuce, cheddar-jack cheese, avocado, fried tortilla strips, grilled chicken, southwest blend of: corn, black beans, red peppers, and tomatoes; tossed in southwestern ranch

FLATBREADS

FRESH GREENS

SOUPS

Seasonal soups available October-March. Add cup of soup to any sandwich, salad, or entree for \$2.5

• CHILI

Cup \$3.50 Bowl \$5.00

• BEER CHEESE

Cup \$3.50 Bowl \$5.00

• FRENCH ONION

Cup \$3.50 Bowl \$5.00

BURGER BAR

Served with one regular side

\$0.30 add-ons: Lettuce, tomato, onion, pickle, BBQ sauce, A-1, ranch • \$0.75 add-ons: sautéed onions or mushrooms, jalapenos
\$1 add-ons or substitutions: Gluten free bun, pretzel bun, bacon, avocado, egg, fried onion rings, extra cheese

- ORIGINAL BREWHOUSE THICK BURGER \$11/\$12 with two choices of cheese
Lettuce, tomato, onion, pickle, regular bun
- ORIGINAL SMASH \$7.5 single/\$9.5 double/\$11.5 triple
American cheese, mustard, ketchup, onion, pickle, regular bun
- SMOKEY JOE (signature) \$9.5 single/\$11.5 double/\$13.5 triple
BBQ sauce, sharp cheddar, bacon, pickled red onion, sliced dill pickle, Texas toast
- BACON & PIMENTO BEER CHEESE (signature) \$9.5 single/\$11.5 double/\$13.5 triple
Chopped bacon, beer cheese, pimentos, pretzel bun
- SPICY NACHO (signature) \$9.5 single/\$11.5 double/\$13.5 triple
Cajun spiced, nacho cheese, jalapenos, fried tortilla strips, regular bun
- GARDEN BURGER (meatless option) \$10
Chipotle Mayo, lettuce, tomato, onion, pickle, regular bun
- SOUTHWEST BEAN BURGER (meatless option) \$11
Spicy black bean mix, avocado, fresh salsa, regular bun
- BREWHOUSE IMPOSSIBLE (meatless option) \$12
The Impossible patty, steak seasoning, A-1 sauce, fried onion ring, regular bun



SANDWICHES

Served with one regular side

- FRIED COD \$10
Beer battered cod, onions, pickles, spicy tartar, regular bun
- REUBEN \$10
Smoked corned beef brisket, swiss cheese, sauerkraut, 1000 Island, grilled rye bread
- PULLED BBQ PORK \$9.5/Chow Top \$10
Slow smoked pulled pork, BBQ rub, choice of original or spicy BBQ, pickled onions, regular bun
- BEEF BRISKET \$11/Chow Top \$11.5
Slow smoked sliced beef brisket, BBQ rub, choice of original or spicy BBQ, pickled onions, regular bun
- CUBAN \$12
Slow smoked pulled pork, ham, pickles, swiss cheese, Cubano sauce, ciabatta bun
- SOUTHERN FRIED CHICKEN \$11.5/\$12 Buffalo
Hand-breaded buttermilk chicken, lettuce, pickle, buttermilk mayo, regular bun
- SALMON BLT \$13
Grilled salmon, bacon, lettuce, tomatoes, pesto mayo, ciabatta bun

WRAPS

- CHICKEN TENDER WRAP \$10.5
Crispy tenders, bacon, lettuce, tomatoes, cheddar-jack cheese, and ranch dressing. For an extra kick, have it tossed in BBQ or buffalo sauce for \$.50 more
- SOUTHWEST VEGGIE WRAP • veggie • \$9.5
A southwest spiced mix of black beans, tomatoes, roasted corn, and red peppers with cheddar-jack cheese, fresh spinach and Southwest ranch
- TURKEY BACON RANCH WRAP \$10
Smoked turkey breast, bacon, mozzarella, lettuce, tomato, and ranch dressing

BREW HOUSE ENTREES

- BANGERS & MASH \$15.5
Fresh, locally made pork sausages pan-fried and served on a bed of mashed potatoes with gravy and sauerkraut
- FISH & CHIPS \$12.5
Beer-battered cod fried golden brown, served with fries, coleslaw, and spicy tartar sauce
- POT ROAST \$13
Stout-braised pot roast with onions, carrots, and celery served with mashed potatoes with gravy and vegetables
- LOADED BEER-CHEESE MAC \$12/\$15 with chicken
Pasta, beer cheese sauce, topped with bacon, parmesan cheese, fried onion strings, crispy crostinis, and green onions
- CHICKEN TENDER PLATTER \$11.5 Buffalo/BBQ/Maple Bourbon/Garlic Parm/Bacon & Balsamic/Sweet Thai Chili/Honey Teriyaki
Breaded chicken tenders tossed in choice of sauce and served with ranch/bleu cheese and two sides
- HONEY TERIYAKI SALMON \$16.00
Grilled salmon topped with honey teriyaki glaze, served with two sides
- SMOKED BBQ MEAT PLATTERS Choose 2 \$16.00 Choose 3 \$20.00
Beef Brisket • Pulled Pork • Turkey Breast • Smoked Chicken • Corned Beef
Served with garlic Texas toast and choice of two sides

SIDES

- TRADITIONAL
FRIES • CHIPS • TOTS • LOADED POTATO SALAD • COLESLAW • BROCCOLI
BBQ PIT BAKED BEANS • APPLE SAUCE • MASHED POTATOES WITH GRAVY
- PREMIUM
\$1 BISTRO POTATOES • ONION RINGS • FRESH FRUIT • BEER CHEESE BROCCOLI RICE
\$3 SOUP/SALAD