

TABLE SHARES (3-4 people)

BBQ NACHOS \$1⊿

A heavy pile of fried tortilla chips topped with choice of BBQ pulled pork or chicken, baked beans, nacho cheese, lettuce, tomatoes, green onions, and sour cream. Sub brisket or smoked turkey breast for \$3.5 extra.

• DIP TRIO (veggie friendly) \$16

House-made Spinach Artichoke Dip, Roasted Red Pepper Hummus, and Beer Cheese Dip served with fried pita bread, crostini's, and pretzel bites.

LOCAL BRAT BOARD \$15.5

Assorted specialty bratwursts hand-made in Trenton, IL. Served with Bavarian pretzels, beer cheese, and beer mustard.

BREWHOUSE QUESADILLA \$13

Cheddar-jack cheese, sauteed onions and peppers, chipotle mayo with choice of chicken or pork tucked in two 12-inch grilled flour tortillas. Served with sour cream and salsa. Sub brisket or smoked turkey breast for \$3.5.

TOASTED RAVIOLI \$10.5

Six jumbo hand-breaded beef ravioli fried and served with house marinara sauce.



FRIED REUBEN ROLLS \$11.5

A brewhouse favorite! Chopped corned beef, Swiss cheese, sauerkraut all wrapped in a flour tortilla and fried golden brown. Served with 1000 Island dressing.

• BEER BATTERED STUFFED MUSHROOMS \$11.5

Six jumbo mushrooms stuffed with a cream cheese blend with bacon, seasoned bread crumbs, beer battered and fried golden brown. Served with a creamy horseradish sauce.

• BAVARIAN PRETZEL BITES (veggie friendly) \$10.5 Soft-baked salted pretzel bites served with beer mustard, nacho cheese, and beer mustard.

BREWHOUSE WINGS

Sauces: Buffalo, BBQ, Garlic Parmesan, Maple Bourbon, Bacon & Balsamic, Sweet Thai Chili, Honey Teriyaki, Dry Rubbed: BBQ, Lemon Pepper 8 Traditional Smoked Wings \$12 | 8 Traditional Trashed Wings \$13 | 10 Boneless Wings \$12

SMALL BITES (1-2 people)

- A LA CARTE DIPS (veggie friendly) \$9.5
 - (1) Choice of Spinach Artichoke Dip, Roasted Red Pepper Hummus, or Beer Cheese
 - (1) Choice of bread/chips from Tortilla Chips, Pub Chips, Fried Pita, Crispy Crostini's

LOADED TOTCHOS \$9.5

Crispy tots smothered in beer cheese, and topped with bacon, diced tomatoes, green onions, and sour cream.

FLATBREADS Add a traditional side for \$3.5 or a premium side for \$4.5

BUFFALO CHICKEN \$11.5 Buffalo sauce, grilled chicken, celery, mozzarella and ranch dressing drizzle. • MARGHERITA • (veggie friendly) • \$11.5 Red sauce, mushrooms, red onions, bell peppers, and mozzarella. Garlic parmesan, tomatoes, red onions, spinach, basil, fresh mozzarella, and balsamic drizzle. Add chicken \$4. • BBQ \$11.5 BBQ sauce, red onion, cheddar-jack cheese, mozzarella, and choice of pulled pork or chicken. Sub Brisket or Turkey Breast for \$3.5.

Dressing Choices:

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

• FULL HOUSE SALAD add Grilled/Fried Chicken +\$4 add Salmon \$8 Plain \$8.5 add Grilled Shrimp +\$5 Mixed greens, cheddar-jack cheese, diced tomatoes, red onions, cucumbers, green olives, and croutons.

 CAESAR SALAD Plain \$8.5 add Grilled/Fried Chicken +\$4 add Grilled Shrimp +\$5 add Grilled Salmon \$8 try as a Wrap +\$1 Romaine lettuce, tomatoes, onions, croutons, and parmesan

ROOM STING



CARNIVORE \$12.5

Red sauce, ground chuck, sausage, pepperoni, bacon, and mozzarella.

• HERBIVORE • (veggie friendly) • \$11

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add Grilled Salmon \$8 COBB SALAD Plain \$8.5 add Grilled/Fried Chicken +\$4 add Grilled Shrimp +\$5 Mixed greens, cheddar-jack cheese, tomatoes, green olives, bacon, avocado, bleu cheese, hard-boiled egg.

 STRAWBERRY FIELDS SALAD Plain \$9.5 add Grilled/Fried Chicken +\$4 add Grilled Shrimp +\$5 add Grilled Salmon \$8 Spring mix, strawberries, pineapple, grilled chicken, bacon, bleu cheese crumbles, and candied pecans tossed in house vinaigrette.

- CRISPY TENDER SALAD \$12.5
- Mixed greens, cheddar-jack cheese, tomatoes, onions, hard-boiled eggs, and chicken tenders.
- Add Buffalo, BBQ, Sweet Thai Chili, Maple Bourbon \$0.75.

SOUTHWEST CHICKEN SALAD \$13.5

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.

SOUP & SALADS Add cup of soup OR side salad to any sandwich, salad, or entree for \$3.5

• CHILI Cup \$4.5 | Bowl \$6.5

- BEER CHEESE Cup \$4.5 | Bowl \$6.5
- SIDE HOUSE SALAD \$5
- SIDE CAESAR SALAD \$5

 SOUP & SALAD COMBO \$10.5 Bowl of Soup and choice of side house salad or side Caesar salad.

• FRENCH ONION Cup \$4.5 | Bowl \$6.5

20% gratuity will be added to all parties of 8 or more.

Consumption of raw or undercooked foods increases your risk of food borne illness.

Served with one regular side. Sub a Premium side for \$2.5 extra. \$0.35 add-ons: Lettuce, tomato, onion, pickle, BBQ sauce, A-1. \$0.75 add-ons: sautéed onions or mushrooms, jalapenos, or ranch. \$1 add-ons or substitutions: Gluten free bun, pretzel bun, avocado, fried onion rings, extra cheese \$1.50 add-ons: bacon or fried egg

• ORIGINAL BREWHOUSE THICK BURGER \$12.5 SUB: Impossible Meatless Patty +\$3 Half pound thick burger topped Lettuce, tomato, onion, pickle, regular bun and two cheeses.

 BREWHOUSE BRUNCH BURGER \$14.5 Half pound thick burger topped with maple bourbon glaze, bacon, cheddar, fried egg served on an Everything Bagel.

 ORIGINAL SMASH BURGER \$9.5 single/\$11.5 double/\$13.5 triple American cheese, mustard, ketchup, onion, pickle, regular bun.

 SMOKEY JOE SMASH (signature) \$11 single/\$13 double/\$15 triple BBQ sauce, sharp cheddar, bacon, pickled red onion, sliced dill pickle, Texas toast.

 BACON & PIMENTO BEER CHEESE SMASH (signature) \$11 single/\$13 double/\$15 triple Chopped bacon, beer cheese, pimentos, pretzel bun.

• BACON JAM SMASH (signature) \$11 single/\$13 double/\$15 triple Fried onion strings, bacon jam, smoked gouda cheese.

 SOUTHWEST BEAN BURGER (veggie friendly) \$12.5 Spicy black bean mix, pepperjack cheese, avocado, fresh salsa, regular bun.

SANDWICHES Served with one regular side. Sub a Premium side for \$2.5 extra.

• FRIED COD \$11.5 Beer battered cod, onions, pickles, spicy tartar, regular bun.

• REUBEN \$13 Smoked corned beef brisket, swiss cheese, sauerkraut, 1000 Island, grilled rye bread.

PULLED BBQ PORK \$11.5

Slow smoked pulled pork, BBQ rub, choice of original or spicy BBQ, pickled onions, regular bun. Chow Top +\$0.75.

• BEEF BRISKET \$13.5

Slow smoked sliced beef brisket, BBQ rub, choice of original or spicy BBQ, pickled onions, regular bun. Chow Top +\$0.75.

CUBAN \$14

Slow smoked pulled pork, ham, pickles, Swiss cheese, Cubano sauce, ciabatta bun.

SOUTHERN FRIED CHICKEN \$12.5 Hand-breaded buttermilk chicken, lettuce, pickle, buttermilk mayo, regular

bun. Tossed in Buffalo +\$0.75. TURKEY PESTO CLUB \$13

Smoked turkey breast, bacon, basil pesto, spinach, tomato, and fresh mozzarella on ciabatta bread

 SALMON BLT \$15 Grilled salmon, bacon, lettuce, tomatoes, pesto mayo, ciabatta bun.

 CHICKEN TENDER WRAP \$11.5 WRAPS

BURGER BAR

Crispy tenders, bacon, lettuce, tomatoes, cheddar-jack cheese, and ranch dressing. For an extra kick, have it tossed in BBQ or buffalo sauce for \$0.75 more.

SOUTHWEST VEGGIE WRAP • (veggie friendly) • \$11

A southwest spiced mix of black beans, tomatoes, roasted corn, and red peppers with cheddar-jack cheese, fresh spinach and Southwest ranch.

TURKEY AVOCADO WRAP \$12.5

Smoked turkey breast, bacon, avocado, mozzarella, lettuce, tomato, and ranch dressing.

SWEET CAROLINA WRAP \$13.5

Pulled pork, chopped bacon, mozzarella, pineapple, red onion, lettuce, and Cubano sauce.

BREW HOUSE ENTRE

• FISH & CHIPS \$13.5

Beer-battered cod fried golden brown, served with fries, coleslaw, and spicy tartar sauce.

• POT ROAST \$14

Stout-braised pot roast, with onions, carrots, and celery

 GRILLED SALMON \$17.5 Grilled salmon prepared blackened or grilled and topped with honey teriyaki glaze, served with two sides.

• SMOKED BBQ MEAT PLATTERS Choose 2 \$13.5 Choose 3 \$15.5 Pulled Pork • Smoked Chicken • +\$3.5 Beef Brisket • +\$3.5 Smoked Turkey



served with mashed potatoes and gravy and vegetables.

CAJUN SHRIMP PASTA \$17.5

Penne pasta, andouille sausage, Cajun shrimp, tomatoes, red peppers, in a Cajun cream sauce served with garlic crostini's.

CHICKEN TENDER PLATTER \$13.5

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.

 TRADITIONAL \$3.5 ala carte \mathbf{C} FRIES • CHIPS • TOTS • LOADED POTATO SALAD • COLESLAW • BROCCOLI BBQ PIT BAKED BEANS • APPLE SAUCE • MASHED POTATOES WITH GRAVY • COLLARD GREENS

• PREMIUM \$4.5 ala carte

BISTRO POTATOES • ONION RINGS • FRESH FRUIT • CHEESY TOTS • CHEESY BROCCOLI • CHEESY FRIES

We serve the very best: the Certified Angus Beef[®] brand



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Breast • +\$3.5 Corned Beef Served with garlic Texas toast and choice of two sides.