



STARTERS

Homemade Guacamole and Chips

Made with fresh, ripe avocados, Roma tomatoes, jalapeños, onions and spices. Served with malt kettle chips and tortilla chips. 6.95

Asiago Cheese Dip

Asiago cheese with fresh scallions, mushrooms and sundried tomatoes. Served hot with beer bread. 7.95

Flaming Asadero Cheese

Fired tableside, with flatbread and tortilla chips. 8.95

Ball Park Pretzels

Two giant pretzels brushed with Brown Ale, seasoned with garlic and oven baked. Served with spicy spinach cheese dip. 4.50 *single* 7.75 *full*

Buffalo Wings

Crispy wings tossed in Buffalo sauce, with celery sticks and blue cheese dressing. 5.50 *single* 8.95 *full*

Brewery Nachos

Stacked with vegetarian refried beans, Cheddar and Monterey Jack, tomatoes, red onions and jalapeño. Served with fresh salsa. 5.25 *single* 8.50 *full*
Add guacamole 1.25 Add chicken or beef 1.95

Soup of the Day Cup 3.95 Bowl 5.50

Seared Ahi*

Seared sashimi-grade Ahi tuna served with citrus-soy dipping sauce, edamame slaw, pickled ginger and wasabi. 9.95

Spicy Spinach Cheese Dip

Melted Jalapeño Pepper Jack and spinach. Served with fresh veggies, flatbread and tortilla chips. 8.50

Tri Color Hummus

Spicy red pepper, black bean and edamame hummus served with grilled flatbread. 5.95

PIZZAS *Available from 3:00 pm*

Basil Pesto BLT Pizza

Hickory smoked bacon, arugula, balsamic marinated tomatoes and basil pesto with fresh Mozzarella. 8.50

Roasted Mushroom and Sausage Pizza

A trio of roasted mushrooms, Italian sausage, charred tomatoes and roasted garlic with Mozzarella. 8.50

SALADS

Dressings: Balsamic, Blue Cheese, Caesar, Ranch, Honey Mustard, Ginger-Citrus and Russian.

Brewer's Cobb

Roasted turkey breast, Gorgonzola, fresh avocado, tomatoes, egg, hickory-smoked bacon, carrots and choice of dressing. 9.95

Brewery Caesar

Crisp Romaine lettuce and Parmesan Caesar dressing, topped with house-baked croutons. 8.95

Add Cajun-spiced or grilled salmon. 2.50

Add grilled chicken breast. 1.95

Tuscan Chicken

Plum-marinated chicken, fresh vegetables, crisp greens, Granny Smith apples, candied walnuts and Gorgonzola, tossed in balsamic vinaigrette. 10.95

Asian Ahi Tuna*

Seared sashimi-grade Ahi tuna atop Asian veggies, spinach, baby corn, crunchy noodles and edamame. Tossed with light ginger-citrus dressing. 11.50

Buffalo Spinach

Sliced grilled buffalo tops a spinach salad with red onions, almonds, Gorgonzola and tomatoes. Tossed with a sweet balsamic dressing. 11.95

House Side Salad

Fresh vegetables, crisp greens, Granny Smith apples, candied walnuts and Gorgonzola, tossed in balsamic vinaigrette. 3.95 *Add to any entrée 2.50*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All items cooked to order.*



PUB FAVORITES

Classic Mac n' Chicken

Made-from-scratch Mac n' Cheese with juicy chicken, topped with Parmesan bread crumbs. Served with a House or Caesar side salad. 11.95 *Without chicken. 9.95*

Smoked Salmon Fish and Chips

Ale-battered, alder-smoked salmon served with fries, Brewery slaw, homemade remoulade sauce and malt vinegar. 11.95

Stout BBQ Ribs

Dry-rubbed and hickory-smoked baby back ribs, basted with Stout BBQ sauce. Served with fries and Brewery slaw. 17.50 *Half rack 14.50*

Steak and Fries

Thinly sliced grilled sirloin served with our house butter and French fries. 13.95

Chicken Fried Chicken

A juicy, buttermilk-breaded chicken breast served over White Cheddar mashed potatoes with our country gravy and Brewery slaw. 12.50

Grilled Mahi Tacos

Grilled Mahi wrapped in soft tortillas with homemade pineapple slaw. Served with black beans, Red Ale rice and fresh pico de gallo. 10.95

Jambalaya with Red Ale Rice

Tender shrimp, chicken and Andouille sausage in a spicy tomato and fresh poblano sauce. Served over signature Red Ale rice. 13.95

Smoked Chicken Enchiladas

Hickory-smoked chicken and Monterey Jack cheese wrapped in blue corn tortillas. Served with green chili, signature Red Ale rice and black beans. 11.50

Chicken Fried Steak

Lightly breaded, seasoned beef steak, flash-fried and served on White Cheddar mashers, smothered in our country gravy along with Brewery slaw. 12.50

Buffalo Fajitas

Sizzling chipotle-spiced buffalo with sautéed onions and red and Poblano peppers. Served with Jack cheese, pico de gallo, homemade guacamole, Red Ale rice, black beans and warm tortillas. 14.50

Overnight Braised Short Rib

Slow-roasted boneless short rib, White Cheddar mashed potatoes, fire-roasted tomatoes and pearl onions with signature Brown Ale sauce. 13.95

BREWERY CLASSICS

All steaks served with seasonal vegetables and choice of White Cheddar Mashed Potatoes, French Fries, Lemon Rice or Red Ale Rice. Add a House Salad for 2.50

Ribeye

Our 14 oz. USDA Choice Ribeye is perfectly seasoned and chargrilled. 19.95

Texas Fire Steak

Our signature 14 oz. Ribeye, seasoned with crazy pepper and served sizzling with smokin' jalapeño butter. 20.95
Center-cut Filet 21.95

Filet Mignon

Center-cut 8 oz. filet rubbed in house seasonings and topped with creamy roasted garlic butter. 20.95

Fish of the Day

Chef's daily creation. Market price.

Grilled Salmon*

Citrus-rubbed fresh salmon fillet grilled and served with lemon rice and seasonal vegetables. 14.50

Brown Ale Chicken

Juicy chicken breast and fresh Shiitake mushrooms delicately sautéed in our signature Brown Ale sauce. Served with White Cheddar mashed potatoes and seasonal vegetables. 13.95

Lemon Chicken

A tender oven-roasted chicken breast with herb Parmesan crust, White Cheddar mashed potatoes, seasonal vegetables and a white wine lemon reduction. 13.95

Tomato Basil Pasta

Penne pasta tossed with basil and a creamy vodka tomato sauce. 9.95 *Add grilled chicken breast 1.95*

Chicken Genovese Pasta

Roasted chicken breast tossed in walnut pesto sauce with sundried tomatoes, fresh basil, Parmesan cheese and penne pasta. 12.95

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BURGERS & SANDWICHES

Our famous burgers and our fresh sandwiches all come with your choice of French Fries, Malt Kettle Chips, Brewery Slaw or Fruit. All burgers are served on a fresh baked wheat bun and can be substituted with our flavorful Veggie Burger.

Hickory Burger*

A mouth-watering favorite topped with Cheddar cheese, hickory-smoked bacon and Stout BBQ sauce. 9.75

Brew Burger*

The classic with lettuce, tomato, pickles and onion. 8.95
Add caramelized Ale onions, roasted mushrooms or cheese .50

Double Swiss Mushroom Burger*

Two layers of melted Swiss cheese, three types of mushrooms and caramelized Ale onions. Served with fire-roasted Stout ketchup. 9.95

Bourbonzola Burger*

Our Jim Beam® Bourbon glaze, Gorgonzola cheese, smoked peppercorn, onion straws, lettuce and tomato. 9.95

Buffalo Burger*

Topped with Monterey Jack cheese, roasted peppers and onions. 10.75

Laredo Burger*

Southwest-inspired burger topped with Pepper Jack cheese, homemade guacamole, pico de gallo and chipotle mayo. 9.50

Brewer's Club

Roasted turkey, hickory-smoked bacon, ham, melted Cheddar and Monterey Jack cheese, tomato and lettuce on focaccia bread with our chipotle mayo. 8.95

Pesto Chicken Sandwich

Grilled chicken breast with sundried tomato pesto, roasted mushrooms and Swiss cheese on a fresh-baked Kaiser wheat bun. 9.95

Sesame Crusted Salmon Sandwich*

Grilled salmon fillet served on focaccia with spinach, tomato, red onion and wasabi aioli. 10.50

The Reuben

Thin slices of corned beef, melted Swiss cheese, caraway sauerkraut and Russian dressing on lightly grilled marbled rye. 9.50

Open-Faced Turkey Sandwich

Roasted turkey breast, piled high with country gravy and cranberry slaw on butter-grilled sourdough. 10.50

HOMEMADE DESSERTS

Carrot Cake

Your lips have never touched carrot cake quite like this. Buttery-rich frosting covers a luxuriously moist, delicately nutty carrot cake that practically melts on contact. Made with a whisper of Pale Ale in a pool of made-from-scratch caramel sauce. 5.99

Chocolate Raspberry Passion

Simply sublime. We start with a moist chocolate brownie, top it with rich vanilla ice cream and buttery nougatine, Stout hot fudge and raspberry sauce. 5.99

Triple Chocolate Stout Cheesecake

Decadence finally has a name. This chocolate lover's cheesecake combines bittersweet chocolate, cocoa, cream cheese and our smooth Stout with a semi-sweet chocolate wafer crust. Finished with homemade milk chocolate and sour cream frosting. 5.99

Pint Glass Sundae

A Walnut Brewery Original! Scoop after scoop of delicious Starbucks® Mud Pie ice cream, freshly crumbled chocolate wafers, candied walnuts and Stout hot fudge. Topped with whipped cream and a cherry. Served in a pint glass! 5.29

Two Scoops

Our vanilla ice cream is one of life's simple pleasures, especially after the perfect meal. 2.99

TRY OUR BRUNCH

Served Saturday & Sunday from 11am to 2pm

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