



## STARTERS

### Seared Ahi\*

Sashimi-grade Ahi tuna seared rare with edamame slaw, pickled ginger, wasabi and citrus-soy dipping sauce. 10.50

### ➤NEW Green Chili Fried Mac N' Cheese

Crispy green chili stuffed Mac N' Cheese with tomatillo salsa for dipping. 7.50

### ➤NEW Chicken Lettuce Wraps

Chilled roasted chicken, Asian slaw, ginger citrus dressing and crispy lo mein. 8.95

### Spicy Spinach Dip

A blend of spinach, fire-roasted tomatoes and melted Jalapeño Pepper Jack cheese. Served with warm flatbread and tortilla chips. 8.75

### ➤NEW Edamame

Tossed in extra virgin olive oil, Kosher salt and black pepper. Served with Ponzu sauce. 6.50

### Pub Wings

Over a pound of crisp wings. Choose from Buffalo or Honey Chipotle sauce. 9.95

### Ball Park Pretzels

Two giant pretzels brushed with our handcrafted Ale and sprinkled with fresh garlic and Kosher salt. Oven-baked and served with Spicy Spinach Cheese Dip. 7.95

### ➤NEW Pub Antipasto

Genoa salami, pepperoni, sharp Cheddar pub cheese, warm flatbread and pepperoncini salad. 8.95

### Brewery Nachos

White corn tortilla chips with black beans, melted Cheddar and Monterey Jack cheese, tomatoes, jalapeños, cilantro and red onions. Served with salsa. 8.95  
Add guacamole 1.25 Add chicken or beef 1.95

### Roasted Red Pepper Hummus

Served with cucumbers, carrots and warm flatbread. 7.50

## SMALL PLATES

Chicken Lettuce Wraps 4.50

Green Chili Fried Mac N' Cheese 3.50

Pub Antipasto 4.25

Seared Ahi\* 4.50

## SOUPS & SALADS

*Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Parmesan Caesar, Russian and Ginger-Citrus.*

### Asian Ahi Tuna\*

Seared sashimi-grade Ahi tuna atop Asian vegetables, crunchy noodles and spinach. Tossed with ginger-citrus dressing. 12.50

### ➤NEW Chicken Waldorf

Oven-roasted chicken, sundried cranberries, arugula, Gorgonzola cheese, candied walnuts, grapes and celery with a homemade honey mustard vinaigrette. 11.75

### ➤NEW Santa Fe Ranch

Fresh greens, corn, avocado, roasted red peppers, pico de gallo, black beans, Cheddar and Monterey Jack cheese with chimichurri ranch dressing topped with tempura-battered Anaheim peppers. 8.95  
Add hand-battered crispy chicken 2.50

### Grilled Steak

Medium-rare sirloin tops a spinach salad with red onions, almonds, Gorgonzola and tomatoes. Tossed with a sweet balsamic dressing. 12.50

### Brewer's Cobb

Roasted turkey breast, hickory-smoked bacon, mixed greens, Gorgonzola, avocado, tomatoes, egg and carrots. Served with your choice of dressing. 11.75

### Side Salad

Your choice of our House Salad or Caesar. 3.95  
Add to any entrée 2.75

### Soup Of The Day

Ask for today's selection. Bowl 4.95 Cup 2.75

### Brewery Chili

Ground beef, black beans, corn, roasted garlic, chiles, onions and southwestern spices. Bowl 5.95 Cup 2.95

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



## BREWERY CLASSICS

### ➤NEW Cod Fish & Chips\*

Tempura-battered cod served with fries, Brewery slaw, homemade remoulade sauce and malt vinegar. 11.95

### Creole Jambalaya\*

Jumbo shrimp, Andouille sausage and roast chicken, simmered in Creole tomato sauce with white rice. 14.95

### Mahi Tacos\*

Grilled mahi wrapped in soft white corn tortillas with homemade pineapple slaw and fresh cilantro. Served with black beans, ancho chile rice and pico de gallo. 12.75

### ➤NEW Ponzu Salmon\*

Grilled fresh salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu. 14.95

### ➤NEW Off The Hook\*

Today's catch, simply baked with white wine, salt, pepper and roasted garlic. Finished with Meyer lemon oil and served with roasted asparagus and lemon rice. 14.95

### Classic Mac N' Chicken

Our famous homemade Mac n' Cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs. Served with your choice of a Side Salad or Side Caesar. 12.95

### ➤NEW Roasted Chicken

Half chicken roasted with fresh rosemary and thyme, served with our signature Brown Ale sauce and choice of side. 14.25

### Steak and Fries\*

10 oz. grilled sirloin, sliced and served with our steak butter, seasonal vegetables and French fries. 14.50

### ➤NEW Southwestern Shrimp & Chicken

Sautéed shrimp, roasted chicken and Anaheim peppers tossed with fettuccine in our roasted red pepper cream sauce. 13.50

### Lucatero's Guadalajara Enchiladas

Roasted chicken, melted cheese and fire-roasted poblanos wrapped in white corn tortillas with tomatillo sauce. Finished with sour cream and pico de gallo. 12.95

### Overnight Braised Short Rib

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

### Chicken Fried Chicken

Hand-battered chicken breasts served over White Cheddar mashed potatoes with country gravy and Brewery slaw. 13.50

### ➤NEW Double Rib Pork Chop

Brown sugar brined, slow-roasted and topped with a raspberry chipotle glaze. Served with choice of side. 15.50

### 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

---

### Add a Side Salad or Side Caesar to any Entrée for 2.75

---

*Our All Natural Never-Ever Steaks are served with seasonal vegetables and your choice of White Cheddar mashed potatoes, French fries or lemon rice.*

### ➤NEW New York Strip\*

12 oz. Choice strip, seasoned and grilled to order. 18.95

### Texas Fire Steak\*

12 oz. Choice New York Strip, seasoned with crazy pepper and served sizzling with smokin' jalapeño butter. 19.95  
*Center-cut Filet 24.50*

### Filet Mignon\*

Center-cut 8 oz. filet rubbed in house seasonings and topped with steak butter. 23.50

---

### CUSTOMIZE IT

 Enhance any of our steaks or burgers by adding our signature Bourbonzola: Jim Beam® glaze, Gorgonzola cheese and onion straws. 1.95

## RUSTIC PIZZAS

*Old world Italian pies, hand-stretched with our signature sauces and custom cheese blend.*

### ➤NEW The Fab Five

Italian sausage, pepperoni, fresh mushrooms, red peppers and onions. 10.50 mine 16.95 ours

### ➤NEW Margherita

Fresh Mozzarella, basil pesto, Roma tomatoes, roasted garlic and spinach. 9.95 mine 15.95 ours

### ➤NEW Pepperoni

Stacks of pepperoni with homemade tomato sauce. 9.95 mine 16.95 ours



---

---

# BURGEROLOGY & THE SLICE

All burgers and sandwiches are served with your choice of French fries, Malt Kettle chips or Brewery slaw.  
Substitute Side Salad or Side Caesar for .95

## CREATE YOUR BURGER

### Choose From:

Housemade Veggie Burger  
Juicy Chicken Breast\*  
Fresh Ground Beef\*  
Lean Ground Buffalo\* - add 1.00

## PICK YOUR THEME

### ➤NEW Little Italy

Fresh Mozzarella, arugula, basil pesto and balsamic marinated Roma tomatoes. 9.95

### The Classic

Served with lettuce, tomato, pickles and red onion. 9.25  
Add caramelized Ale onions, roasted mushrooms or cheese .50 Add hickory bacon .75

### The Laredo

Southwest-inspired with Pepper Jack cheese, homemade guacamole, pico de gallo and chipotle mayo. 10.50

### Hickory Bacon BBQ

A mouth-watering favorite topped with Cheddar cheese, hickory bacon and our signature BBQ sauce. 10.50

## SANDWICHES

### ➤NEW Sonoma Chicken Wrap

Roasted chicken, hickory bacon, spinach, marinated tomatoes and guacamole, wrapped in grilled flatbread. 9.50

### ➤NEW Pulled BBQ Pork

Tender pulled pork with our signature BBQ sauce, piled high and topped with homemade Brewery slaw. 9.75

### ➤NEW Ahi Burger\*

Hand-chopped and pan-seared. Served with wasabi tarter sauce, shredded lettuce, tomato, cucumber and pickled ginger. 12.95

### Reuben

Thinly-sliced corned beef, Swiss cheese, caraway sauerkraut and Russian dressing on marbled rye bread. 9.95

### Brewer's Club

Roasted turkey, hickory bacon, ham, melted Cheddar and Monterey Jack cheese, tomato and lettuce with our chipotle mayo. 9.95

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

## 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