

WALNUT BREWERY



Boulder's Original Brewpub

STARTERS

- Kobe Sliders**[†] Three tender American-style Kobe beef mini burgers with a kosher dill pickle and mustard sauce. Served with fried onion strings. 10.95
- Fried Calamari** Tender rings dusted in seasoned flour. Served with sweet Thai chili and marinara sauces. 9.95
- Classic Combo** Pub Wings with Buffalo sauce, Southwest Egg Rolls and Jalapeño Spinach Cheese Dip served with housemade tortilla chips. 15.95
- Brewery Nachos** Housemade tortilla chips with black beans, melted Cheddar and Pepper Jack cheeses, tomatoes, jalapeños, cilantro and red onions. Served with salsa. 8.95
Add guacamole 1.25 Add chicken or beef 2.00
- Seared Ahi Tuna**[†] Ahi tuna served rare with edamame slaw, pickled ginger, wasabi and citrus-soy dipping sauce. 10.95
- Jalapeño Spinach Cheese Dip** With housemade tortilla chips. 8.95
- Pub Wings** Over a pound of crisp wings. Choose between Buffalo and Honey Chipotle sauce. 9.95
- Southwest Egg Rolls** Pulled chicken, black beans, corn, roasted red peppers and Pepper Jack cheese. Served with Roasted Jalapeño Ranch dressing. 9.75
- Asiago Artichoke & Crab Dip** Warm, creamy mixture of crab and Asiago cheese, topped with pico de gallo and served with toasted baguette. 9.95
- Chicken Quesadilla** Roasted chicken, peppers, corn, black beans, Cheddar and Pepper Jack cheeses. 8.95
- Tapas** Bruschetta tomatoes, olive tapenade and hummus with herb flatbread. 7.50
- Ball Park Pretzels** Two giant pretzels brushed with our handcrafted ale and sprinkled with fresh garlic and Kosher salt. Oven-baked and served with Jalapeño Spinach Cheese Dip. 7.95

SOUPS & SALADS

Housemade Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Asiago Caesar, Roasted Jalapeño Ranch, Honey Mustard Vinaigrette, Tangy Vinaigrette, Russian

- 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
- Greenhouse Salad**^{*} Mixed greens with Roma tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. Served with your choice of dressing. 3.75
- Classic Wedge Salad** Crumbled blue cheese and bacon, dressed with Blue Cheese or Balsamic Vinaigrette. 5.95
- Blackened Chicken Salad**^{*} Blackened chicken over fresh salad greens with Roma tomatoes, cucumbers, raisins, sunflower seeds, Balsamic Vinaigrette and topped with crumbled blue cheese. 10.95
- Spinach Salad** With Feta cheese, bacon, egg, mushrooms, red onions and croutons tossed with Tangy Vinaigrette. 9.95
Add roasted chicken 2.00 Add grilled salmon[†] 3.00
- Santa Fe Ranch Chicken Salad** Hand-battered, crispy chicken, corn, avocado, roasted red peppers, pico de gallo, black beans, Cheddar and Pepper Jack cheeses with Roasted Jalapeño Ranch dressing. Topped with tempura-battered Anaheim peppers. 11.50
- Asian Ahi Salad**^{**} Ahi tuna atop Asian vegetables, crunchy noodles and spinach. Tossed with ginger-citrus dressing. 12.95
- Chicken Waldorf**^{*} Oven-roasted chicken, sun-dried cherries, arugula, Gorgonzola cheese, candied walnuts, grapes and celery with housemade Honey Mustard Vinaigrette. 11.75
- Brewer's Cobb** Roasted chicken breast, hickory-smoked bacon, mixed greens, Gorgonzola cheese, avocado, tomatoes and egg. Served with your choice of dressing. 11.75
- Chicken Caesar** with Parmesan croutons. 10.95
- Salmon Caesar**[†] with Parmesan croutons. 11.95

A gratuity of 18% will be added on parties of 8 or more for your convenience. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely.

** These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.*

† These menu items may contain raw or undercooked ingredients.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.



At Walnut Brewery, our job is to make the beer that you love to drink. It's that simple, but it's not that easy. It requires attention to detail, commitment, hard work and the willingness to go that extra mile.

The rewards of all this labor? Taste for yourself.

**St. James Irish Red Ale**

Hand-selected European malts dominate the flavors here, providing a toasted, nutty, malt flavor while Cascade and Willamette hops are used sparingly to lend a slight citrus spiciness.

2006 Bronze Medal Winner
Great American Beer Festival®
Irish-Style Red Ale Category

WALNUT BREWERY
CLASSICS

Add a Greenhouse^{*} or Caesar Side Salad for 3.75

- Southwestern Shrimp & Chicken** Sautéed shrimp, roasted chicken and Anaheim peppers tossed with linguine in our roasted red pepper cream sauce. 13.50
- Classic Mac 'N Chicken** Our famous, housemade mac 'n cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs. Served with your choice of a Greenhouse^{*} or Caesar Side Salad. 13.95
- Chicken Genovese Pasta**^{*} Roasted chicken breast tossed in walnut pesto sauce with sun-dried tomatoes, fresh basil, Parmesan cheese and cavatappi pasta. 13.95
- Buffalo Fajitas** Sizzling chipotle-spiced buffalo with sautéed onions and red and poblano peppers. Served with Monterey Jack cheese, pico de gallo, housemade guacamole, Spanish rice, black beans and warm tortillas. 15.95
- Chicken Fried Chicken** Hand-battered chicken breasts served over White Cheddar mashed potatoes with country gravy and Brewery Slaw. 13.75
- Smoked Salmon Fish & Chips** Ale-battered, alder-smoked salmon served with French fries, Brewery Slaw, housemade remoulade sauce and malt vinegar. 14.95

PIZZAS

- Pepperoni** Stacks of pepperoni with housemade tomato sauce. 10.50
- BBQ Chicken** Roasted chicken, black beans, corn and roasted peppers, with our BBQ sauce and Cholula sour cream. 10.95
- The Fab Five** Italian sausage, pepperoni, fresh mushrooms, red peppers and onions. 10.95
- Margherita**^{*} Fresh Mozzarella, basil pesto, Roma tomatoes, roasted garlic and spinach. 9.95
- Roasted Vegetable Pizza**^{*} Roasted zucchini, mushrooms, red onions, Roma tomatoes, red peppers, Mozzarella and Feta cheeses with sun-dried tomato pesto, spinach and Balsamic Vinaigrette dressing. 10.95



WALNUT BREWERY

g i n a l B r e w p u b



Buffalo Gold®

A light caramel malt imparts a golden hue combined with a touch of Willamette and Cascade hops for a subtle citrus-spice finish. A great introduction to craft brewed ales.



Indian Peaks Pale Ale

North American two-row and Pilsen malts are blended to give a pale straw color and pleasant, dry maltiness. A generous use of Cascade hops lends a crisp, citrus finish.



Seasonal Wheat Beer

Our Brewmaster has dedicated one tap to a rotating Wheat Beer. Please ask your server to describe our current offering.



Old Elk Brown Ale

Medium caramel malt, Munich malt and chocolate malt are combined for a rich, complex malt flavor which dominates while just a hint of Willamette hops lends a subtle, earthy finish.

2010 Gold Medal &
2008 Silver Medal Winner
Great American Beer Festival®
English-Style Brown Ale Category



Specialty Dark

For those who prefer a rich, roasted flavor to their beer, enjoy our ever-changing parade of stouts, porters and other special dark beers. Ask your server what's on tap!

MAIN DISHES

Add a Greenhouse* or Caesar Side Salad for 3.75

Chicken Flautas Flour tortillas stuffed with chicken, onions, corn, black beans, peppers and cheese. Served with guacamole, Spanish rice and black beans. 11.95

Hazelnut Crusted Chicken* Sautéed with a sun-dried cherry sauce. Served with White Cheddar mashed potatoes and vegetables. 13.95

Chicken Enchiladas Roasted chicken, melted Cheddar and Pepper Jack cheeses and fire-roasted poblanos, wrapped in white corn tortillas with tomatillo sauce. Finished with sour cream and pico de gallo. 12.95

Hawaiian Chicken* Char-grilled and brushed with teriyaki glaze. Served with lemon rice, grilled pineapple and vegetables. 12.95

Tuscan Chicken Pasta Roasted, sliced chicken sautéed with tomatoes, basil, balsamic vinegar and olive oil. Tossed with linguine and freshly shaved Asiago cheese. 13.95
Substitute shrimp for 2.00

Steak & Fries† 10 oz. grilled sirloin, sliced and served with our steak butter, seasonal vegetables and French fries. 15.50

Our Signature Tacos

Two crisp blue corn tortillas wrapped with soft flour tortillas with Pepper Jack cheese, lettuce and pico de gallo.
Served with black beans and Spanish rice.

Cajun Fish Tacos Blackened with Cajun remoulade. 13.95

Lobster & Shrimp Tacos With citrus sauce. 15.95

Grilled Buffalo Tacos† With fresh guacamole. 15.50

SIDES

French Fries 2.50

Onion Rings 2.50

Brewery Slaw 2.50

Fresh Fruit 2.50

Vegetables 2.50

White Cheddar

Mashed Potatoes 2.50

Lemon Rice 2.50

Spanish Rice 2.50

Black Beans 2.50

Mac 'N Cheese 2.50

NON-ALCOHOLIC BEVERAGES

Fresh-Squeezed Lemonade 3.25

Mango Iced Tea 2.95

Arnold Palmer 2.95

Strawberry Lemonade 3.25

Raspberry Iced Tea 2.95

Housemade Root Beer 2.95

*Our burgers and sandwiches are served with your choice of French Fries, Brewery Slaw or Fresh Fruit.
Substitute Onion Rings or side of Mac 'N Cheese for .95*

SANDWICHES

Blackened Chicken Sandwich Lightly blackened chicken served on grilled Italian bread with lettuce, tomato, Pepper Jack cheese and Cajun remoulade. 8.95

Chicken Avocado Sandwich Topped with Swiss cheese, shredded lettuce, tomato and Ranch dressing. 9.95

Brewer's Club Roasted turkey, hickory bacon, ham, melted Cheddar and Monterey Jack cheeses, tomato and lettuce with our chipotle mayo. 9.95

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

Turkey Reuben Roasted turkey, Swiss cheese, caraway sauerkraut and Russian dressing on marbled rye bread. 9.95

Pulled BBQ Pork Tender, pulled pork with our signature BBQ sauce, piled high and topped with housemade Brewery Slaw. 9.75

Roasted Turkey Sandwich* Roasted turkey, Swiss cheese, baby greens and tomatoes with our housemade sun-dried tomato pesto mayo on toasted Italian bread. 8.95

Hickory Bacon Chicken Grilled chicken topped with BBQ sauce, bacon and Cheddar cheese. 9.95

BURGERS

Burger Special† Ask your server for this week's burger special.

The Laredo† Southwest-inspired with Pepper Jack cheese, housemade 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

Buffalo Burger† With Pepper Jack cheese and caramelized onions. 13.95

The 2:00 A.M. Burger† Available all day! Crispy hashbrowns, American cheese and bacon, topped with a fried egg. 10.95

The Classic Cheeseburger† Served with Cheddar cheese, lettuce, tomato, pickles and red onion. 9.50 Add hickory bacon .75

Bourbonzola† Featuring our signature Jim Beam® bourbon glaze, Gorgonzola cheese and crispy onion straws. 11.95

Veggie Burger Our housemade veggie burger served with lettuce, tomato, pickles and red onion. 8.50

STEAKS

*Our steaks are USDA Choice and served with seasonal vegetables and your choice of White Cheddar mashed potatoes, French fries, lemon rice or Spanish rice.
Substitute Onion Rings or side of Mac 'N Cheese for .95*

New York Strip† 12 oz. Choice strip, seasoned and grilled to order. 18.95

Top Sirloin† 11 oz. Choice top sirloin, seasoned and grilled to order. 16.50

Texas Fire Steak† Seasoned with crazy pepper and served sizzling with our smokin' jalapeño butter.

• 11 oz. Choice Top Sirloin† 16.95

• NY Strip† 19.95

Make it Bourbonzola! Add our signature Jim Beam® bourbon glaze, Gorgonzola cheese and crispy onion straws. 1.95

SEAFOOD

Cedar Plank Pecan Crusted Salmon†* Seared, topped with a honey pecan crust and served on a cedar plank with a dill cream sauce. Accompanied by lemon rice and seasonal vegetables. 19.95

Cod Fish & Chips Tempura-battered cod served with French fries, Brewery Slaw, housemade remoulade sauce and malt vinegar. 12.95

Ponzu Salmon† Grilled salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu. 17.95

DESSERTS

Carrot Cake* Twin-layered with silky cream cheese and walnut frosting over caramel sauce. 5.95

Triple Chocolate Brownie A rich, warm triple chocolate brownie with vanilla ice cream, topped with caramel sauce and stout hot fudge. 5.95

Pint Glass Sundae* Espresso Chip ice cream, chocolate wafers, candied walnuts and stout hot fudge. Topped with whipped cream and a cherry. 5.50

Warm Donut Holes Tossed in cinnamon sugar and served with caramel sauce for dipping. 4.50

WINE SELECTIONS

SPARKLING	GL	BT
Korbel Brut, 187 ml., California	7.00	—
Mumm Napa, Brut Prestige, Napa Valley		35.00

WHITE ALTERNATIVES

Beringer, White Zinfandel, California	6.00	23.00
Ecco Domani, Pinot Grigio, Delle Venezie, Italy.....	7.00	27.00
Ménage à Trois, White Blend, California	7.50	29.00
Loredona, Pinot Grigio, Monterey, California.....	8.00	32.00
Chateau Ste. Michelle, Riesling, Washington	6.50	26.00
Kunde Family Estate, Sauvignon Blanc, Sonoma Valley.....	7.50	30.00
Kim Crawford, Sauvignon Blanc, New Zealand	10.00	39.00

CHARDONNAY

Camelot, California	6.00	23.00
A by Acacia, California	7.00	28.00
Bonterra Vineyards, Organically Grown, Mendocino Co.	8.25	33.00
Kendall-Jackson, Estate Grown, California.....	9.25	36.00
Sonoma-Cutrer, Russian River Ranches, Sonoma	11.50	46.00
La Crema, Sonoma Coast	10.50	41.00
Jordan, Russian River Valley.....		55.00
Cakebread Cellars, Napa Valley		70.00

PINOT NOIR

Robert Mondavi, Private Selection, California	6.75	27.00
Irony, Monterey, California	8.75	35.00
La Crema, Sonoma Coast		42.00
Wild Horse, Central Coast, California		49.00

RED ALTERNATIVES

Ravenswood, Vintners Blend, Zinfandel, California	7.25	29.00
Ménage à Trois, Red Blend, California	8.00	31.00
Portillo, Malbec, Mendoza	7.50	30.00
Cline Cashmere, Red Blend, California		34.00
Sterling Vintner's Collection, Meritage, California	7.75	31.00
Guenoc, Petite Sirah, California	7.00	28.00

MERLOT

Beringer Stone Cellars, California	6.25	24.00
Blackstone, California	8.00	31.00
Stags' Leap Winery, Napa Valley.....		64.00

CABERNET SAUVIGNON

Camelot, California	6.00	23.00
Red Diamond, Washington State.....	7.25	29.00
Louis M. Martini, Sonoma, California.....	8.50	34.00
Alexander Valley Vineyards, Sonoma County.....	11.50	46.00
Franciscan, Oakville Estate, Napa Valley		54.00
Grgich Hills, Napa Valley		87.00



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WALNUT BREWERY.COM

COCKTAILS 8.25

Fresh Citrus Lemonade ABSOLUT Citron Vodka, Finest Call Sweet & Sour, Monin Agave Nectar and fresh lemon, topped with Sierra Mist.

Berri Açai Lemonade ABSOLUT Berri Açai Vodka, Cointreau, fresh lemonade and blackberries, topped with Sierra Mist.

WB's Sweet Iced Tea An L.I.T. with a Southern kick! A premium blend of Jeremiah Weed Sweet Tea Vodka, Beefeater Gin, Bacardi Superior Rum, Cointreau and Finest Call Sweet & Sour, topped with Pepsi. *Feeling a little Peachy? Try the Just Peachy Iced Tea!*

Rockin' Mary A mix of Ketel One Vodka and housemade Bloody Mary mix with a skewer of celery and a lime wedge.

Spiked Cherry Cola Red Stag by Jim Beam Black Cherry Infused Bourbon, Stoli Vanil Vodka, grenadine and Pepsi will awaken your taste buds with the indulgent taste of cherries.

Hendrick's Strawberry Smash This crisp and refreshing mix of fresh muddled strawberries, Monin Agave Nectar and Hendrick's Gin, topped with Sierra Mist is a patio favorite!

Ultimate Arnold Palmer Grey Goose Vodka, housemade simple syrup, fresh lemonade and fresh-brewed tea is a great twist on the original.

Raspberry Ice Pick Stoli Razberi Vodka, Tanqueray Gin, Captain Morgan Original Spiced Rum, Finest Call Sweet & Sour and Chambord, Black Raspberry Liqueur topped with Sierra Mist.

Mai Tai Malibu Coconut Rum, Cointreau, pineapple juice and grenadine, topped with Myers's Dark Rum.

MARTINIS 8.25

Pom-Berry Cosmo Fresh blueberries, POM Wonderful pomegranate juice, Stoli Blueberi Vodka, Hiram Walker Triple Sec, cranberry juice and fresh lime juice.

Sexy Bex Sexy is back! Stoli Razberi Vodka, ABSOLUT Mandrin Vodka, Cointreau, housemade simple syrup, orange and cranberry juices.

Lemon Petal Drop The ultimate lemon drop martini! ABSOLUT Citron Vodka, St-Germain Elderflower Liqueur, fresh lemon juice, cranberry juice and housemade simple syrup.

MOJITOS 8.25

Classic Mojito Bacardi Limón Rum, fresh mint, housemade simple syrup, fresh lime juice and a splash of club soda.

Mango Mojito A delicious twist on our Classic Mojito made with Cruzan Mango Rum, Monin Mango Fruit Purée, fresh mint, housemade simple syrup, fresh lime juice and a splash of club soda.

Dragon Fruit Strawberry Mojito Bacardi Dragon Berry Rum, fresh strawberry purée, housemade simple syrup, fresh mint and lime juice, topped with club soda.

MARGARITAS 8.25

Perfect Patrón Margarita The perfect blend of Patrón Silver Tequila, Cointreau, Monin Agave Nectar, housemade margarita mix and fresh lime juice.

Strawberry Margarita Jose Cuervo, Cointreau, fresh strawberry purée, housemade margarita mix and fresh lime juice.

Pomegranate Margarita Sauza Hornitos Plata Tequila, POM Wonderful pomegranate juice, Cointreau, housemade simple syrup, topped with Finest Call Sweet & Sour.

Gold Digger Margarita 1800 Grand Reposado Tequila, Cointreau and housemade margarita mix, topped with Grand Marnier. It's a real treasure!

BERRY BASH SANGRIA 6.75

Our twist to the traditional sangria! A blend of red wine, Hiram Walker Black Raspberry Liqueur, fresh strawberry purée, Monin Raspberry Fruit Purée and pineapple juice.