

Lunch Menu

Appetizers

Roasted Garlic Artichoke Dip. Creamy dip of artichoke hearts, roasted garlic and spinach topped with Parmesan cheese and served with sliced baguette. 14

Big Arsch Beer Pretzel. A Bavarian-style soft pretzel made in house and finished in our pizza oven until golden brown on the outside, and soft and chewy on the inside. Served with a warm beer cheese sauce. 12

Basket of Onion Rings. One pound of jumbo-cut beer battered onion rings with a side of BBQ Ranch dipping sauce. 12

Calamari. Crispy calamari breaded in cracker meal spiced with black pepper and smoked paprika. Served with a classic green goddess dipping sauce. 14

Burgers

Choice of half-pound hamburger patty, Thunder Apricot Wheat Ale brined grilled chicken breast, or crispy fried chicken breast.

American Classic.^Δ Your choice of meat rubbed with our special brewhouse seasoning and covered with melted cheddar cheese. 12. Add apple cider-cured bacon for \$1.

Brewhouse BBQ.^Δ Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws. 13

Big Kahuna.^Δ Your choice of meat layered with grilled pineapple, fried Spam, Swiss cheese, housemade garlic aioli and teriyaki sauce. 14 Add an extra patty for \$5.

Garlic Lovers.^Δ Your choice of meat marinated in garlic, then grilled and topped with Gruyere cheese. Slathered with roasted garlic spread and housemade garlic aioli. 13

Black & Bleu.^Δ Your choice of meat dusted with Creole seasoning, then blackened on the grill and topped with melted bleu cheese, apple cider-cured bacon strips, and housemade garlic aioli. 15

Nor-Cal.^Δ Your choice of meat topped with buttery avocado slices, creamy ranch dressing, crispy apple cider-cured bacon, spicy pepper jack cheese and housemade garlic aioli. Locals love it! 15

Five Alarm.^Δ Your choice of meat marinated in fiery Wild Warrior Pale Ale sauce and topped with fresh jalapeño planks, beer battered jalapeños, pepper jack cheese and chipotle aioli. Turn up the heat with this spicy sandwich! 14

Beyond Burger.^Δ A vegetarian burger that tastes and looks like a beef patty, served on a vegan ciabatta roll with your choice of sides. 16

Sides: Beer battered fries, Sweet potato fries, Garlic fries (add \$1)

Beer battered onion rings (add \$2),
Salad (add \$2)

Soups & Salads

New England Clam Chowder

Thick, hearty chowder loaded with clams, potatoes, bacon and creamy goodness!

Cup 5 Bowl 8

Soup of the Day

Ask your server for our soup of the day!

Cup 4 Bowl 6

Garden Green Salad.* A fresh medley of mixed baby greens with cherry tomatoes, cucumbers, shredded carrots and julienne red onions. Sprinkled with candied pecans and served with your choice of dressing: Ranch, house-made Bleu Cheese, Thunder Apricot Ale Vinaigrette, Honey Mustard, Balsamic and Thousand Island. 7

Caesar Salad. Tender hearts of romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons and shaved Parmesan cheese. 8

Iceberg Wedge.* Wedge of iceberg lettuce with bacon, grape tomatoes, blue cheese crumbles and served with your choice of dressing: Ranch, house-made Bleu Cheese, Thunder Apricot Ale Vinaigrette, Honey Mustard, Balsamic and Thousand Island. 10

Asian Salad.* A blend of chopped romaine hearts and napa cabbage tossed in a creamy house-made Asian vinaigrette with red bell peppers, toasted almonds, crispy wonton strips, green onions and sweet mandarins. Topped with marinated New York strip loin slices or sesame-crusted seared ahi. 18

Wild Warrior Salad. BBQ-glazed chicken breast atop a bed of julienne romaine lettuce with our Wild Warrior Ale Pinto Beans, roasted corn, red bell peppers, red onions and jicama. Tossed in a smoky BBQ ranch dressing and capped with a sprinkling of crispy corn tortilla straws. 14

Cobb Salad.* Chopped romaine lettuce, bacon, green onion, tomato, bleu cheese crumbles, avocado, grilled chicken breast, a boiled egg, and your choice of dressing: Ranch, house-made Bleu Cheese, Thunder Apricot Ale Vinaigrette, Honey Mustard, Balsamic and Thousand Island. 14

Add to salad:
Grilled Chicken \$6,
Shrimp \$7,
or Grilled Steak^Δ \$10.

Breakfast

New York Steak and Eggs. 8oz Angus New York Strip steak served with home fries, choice of eggs, and toast. 18

Bacon and Eggs. Apple-cured bacon served with home fries, choice of eggs, and toast. 10

Build Your Own Omelette. (3 toppings) Bacon, bell peppers, tomatoes, onions, mushrooms, olives, jalapeños, cheddar, Swiss, pepper jack. Served with home fries and toast. 12

Chicken Fried Steak. Served with home fries and choice of eggs, and toast. 15

* Gluten free, not including sauces or dressings. Δ These items can be cooked to order (served raw or undercooked), or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of eight guests or more will incur an 18% service charge, 20% for split checks.



Pizza

Made the way you like them!

All of our pizza selections are served on hand-tossed crusts infused with our own craft ales! Choose from 12" or 16". Please allow at least 20 minutes.

Cheese Lovers. A medley of fresh-grated mozzarella, Parmesan and cheddar cheeses atop marinara sauce. 16/18

Pepperoni. A generous portion of sliced pepperoni atop marinara sauce. 18/20

Garden Veggie. An array of fresh vegetables atop marinara sauce. Onions, bell pepper mushrooms, olives, tomatoes, and pepperoncinis. 18/21

Hawaiian. Thinly-sliced Canadian bacon with chunks of fresh pineapple and mozzarella atop marinara sauce. 18/21

Meat Lovers. Pepperoni, crumbled sausage and salami atop marinara sauce. 21/24

Brew House Combination. Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers and black olives atop marinara sauce. 21/24

Make Your Own! Choose from 6", 12" or 16" crust. 10/16/19
Each additional ingredient \$1.00, or 50¢ for 6" size

Meat: Pepperoni, Italian sausage, salami, Canadian bacon, bacon or chicken.

Veggies: Tomatoes, mushrooms, red onion, green onion, bell peppers, black olives, jalapeños, spinach, garlic, pepperoncini or pineapple.

Additional Cheeses: Mozzarella, cheddar, Parmesan cheese.

Choice of Red, White or Pesto Sauce

Gluten Free Cauliflower Crust available for 12" only. Additional \$1.*

Sushi

Edamame (cup). Steamed & salted whole soybeans 6

Poke. ^Δ Diced Salmon or Ahi tossed with Red Onions, Cucumber, Avocado, Capers, Lemon Zest, Poke Sauce, Wonton Strips.

Salmon - 12, Ahi Tuna - 14

California Roll. ^Δ Real Crab Mix, Cucumber, Avocado 9

Spicy Tuna Roll. ^Δ Spicy Tuna Mix, Cucumber, Avocado 10

Charlie Roll. ^Δ Deep fried with Cream Cheese, Jalapeño, Avocado, Crab Mix, Sriracha, Eel Sauce, Spicy Mayo, Green Onions 13

Friday Night Lights. ^Δ Tempura Shrimp, Cucumber, Mango, Jalapeño, Spicy Tuna Mix, Spicy Mayo, Sweet Chili Sauce, Green Onions 13

Krunch Roll. ^Δ Deep fried with Spicy Tuna Mix, Crab Mix, Cucumber, Cream Cheese, Eel Sauce, Spicy Mayo, Green Onions 13

TNT Roll. ^Δ Ebi, Salmon, Avocado, Jalapeño, Wasabi, Crab, Sriracha, Spicy Mayo, Tempura Flakes, Green Onions 13

Fresh Seafood

Beer Battered Shrimp. Six succulent fried shrimp battered in our Wild Warrior Pale Ale and served on a mound of beer-battered fries with spicy cocktail sauce and lemon. 17

Our Famous Fish & Chips. Fresh Alaskan cod dunked in our Wild Warrior American Pale Ale batter, then flash-fried to crisp perfection. Served with beer-battered fries. 16

Soaring Eagle Shrimp Tacos. Three soft corn tortillas filled with plump shrimp sautéed in our Soaring Eagle Pilsner, topped with chipotle slaw, and finished with hop-pickled red onions. 16

Favorites

Chicken Tenders. Hand-breaded fresh chicken breast tenders made from scratch in our kitchen, served with your choice of fries and any of our delightful dipping sauces. 10

Indian Taco. Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat and garnishes. Available as vegetarian. 11

Mile High Pastrami. Steamed pastrami seasoned to perfection and piled high with Swiss cheese, cole slaw and Dijon mustard on grilled rye bread. 14

Brewer's Choice Prime Dip. ^Δ Thinly sliced Prime Rib roast with melted Swiss cheese, caramelized onions and creamy horseradish on a ciabatta roll. Served with savory au jus. 15
Make it a Philly for just \$1 more!

8 oz. New York Strip. Served with choice of fries and seasonal vegetable. 18

Bacon Mac & Cheese. Cavatappi pasta tossed with bacon and scallions in a rich sauce made from a house smoked cheddar cheese blend. 15

Beverages

Craft Beer On Tap

- Soaring Eagle
- Dancing Trees
- Coyote Spirit
- Wild Warrior
- Naughty Native
- Broken Arrow
- Volcano Mudslide
- Feather Falls
- Thunder Ale

Pepsi Products

- Pepsi
- Diet Pepsi
- Dr. Pepper
- Sierra Mist
- Mountain Dew
- Root Beer
- Lemonade
- Raspberry Iced Tea

Milk 2% or Chocolate Milk 2%

Iced Tea: Regular or Raspberry

Hot Tea or Hot Chocolate

16 oz. Juices: Orange, Apple, Cranberry, Grapefruit, Tomato.
Sorry, no refills.

Hot Coffee

Cold Brew Coffee

Nitro Coffee

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