**Burgers**

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

- **American Classic.** 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.** Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws. 13

**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

**Thrunder Wings.** Jumbo chicken wings brined in Thunder Apricot Wheat Ale, then breaded, fried and tossed in your choice of sweet chili sauce, fire sauce or honey stinger sauce. 13

**Curbside Combo Appetizer Platter.** Mozzarella Cheese Sticks, Thunder Wings, Panko Breaded Shrimp, and a half pound of onion rings. Substitutions not available. 17

**Burnt Ends.** Beef brisket smoked 24 hours over hickory and apple wood until caramelized, tossed in guajillo BBQ sauce and served with Indian fry bread. 12

**Basket of Fries.** Beer battered or sweet potato. 6. Garlic 7.

**Salads for Two - $10**

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

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

**Soup**

- **New England Clam Chowder.** Thick, hearty chowder loaded with clams, potatoes, bacon and creamy goodness!  
  - Cup $5  
  - Bowl $8

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* Gluten free, not including sauces or dressings. △ 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.
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. 16/19

Pepperoni. A generous portion of sliced pepperoni atop marinara sauce. 18/21

Garden Veggie. An array of fresh vegetables atop marinara sauce. Onions, bell pepper mushrooms, olives, tomatoes, and pepperoncini. 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.° Diced Salmon or Ahi tossed with Red Onions, Cucumber, Avocado, Capers; Lemon Zest, Poke Sauce, Wonton Strips. Salmon - 12, Ahi Tuna - 14

California Roll°. Real Crab Mix, Cucumber, Avocado. 9

Spicy Tuna Roll°. Spicy Tuna Mix, Cucumber, Avocado. 10

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

Friday Night Lights.° Tempura Shrimp, Cucumber, Mango, Jalapeno, Spicy Tuna Mix, Spicy Mayo, Sweet Chili Sauce, Green Onions. 13

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

TNT Roll.° Ebi, Salmon, Avocado, Jalapeno, Wasabi, Crab, Sriracha, Spicy Mayo, Tempura Flakes, Green Onions. 13

Sushi Combo Plate.° Krunch, Friday Night Lights, California Roll. No substitutions please. 30

Mary Kate Tempura Shrimp, Avocado, Cucumber, Mango, Tuna, Crab Mix, Sweet Chili Sauce. 13

Beverages

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


Sorry, no refills.

Hot Coffee
Cold Brew Coffee
Nitro Coffee

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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

Jambalaya. Chicken, shrimp and andouille sausage cooked in a rich Creole broth laden with bell peppers, tomatoes, onion and celery. Served over rice. 19

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. 12

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.° 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

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


Sorry, no refills.

Hot Coffee
Cold Brew Coffee
Nitro Coffee

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Quarantined without Feather Falls Brewing Co. beer?! Not anymore!

For your convenience, we are now offering curbside pick up of select Cans and Bottles of Feather Falls Brewing Co beer available with your food purchase!*

6-PACKS (12oz Cans)
- Soaring Eagle Pilsner - $8.69 +CRV
- Naughty Native IPA - $8.69 +CRV
- Volcano Mudslide Sweet Stout - $8.69 +CRV
- Dancing Trees Hefeweizen - $8.69 +CRV
- Raging Raptor Czech Style Pilsner - $8.69 +CRV
- California Haze New England Style Double IPA - $11.99 +CRV

22oz BOTTLES
- Soaring Eagle Pilsner - $2.89 +CRV
- Naughty Native IPA - $2.89 +CRV
- Volcano Mudslide Sweet Stout - $2.89 +CRV
- Dancing Trees Hefeweizen - $2.89 +CRV
- Snake Eyes Double IPA - $3.89 +CRV

Must be 21+ and have a valid ID. Beer must be purchased with food. All alcohol is to be consumed off property, and must be placed in your trunk upon pickup.

*Alcoholic beverages that are packaged by this establishment are open containers and may not be transported in a motor vehicle except in the vehicle’s trunk; or, if there is no trunk, the container may be kept in some other area of the vehicle that is not normally occupied by the driver or passengers (which does not include a utility compartment or glove compartment (Vehicle Code Section 23225)). Further, such beverages may not be consumed in public or in any other area where open containers are prohibited by law.