ROASTED GARLIC ARTICHOKE DIP  $14
Creamy dip of artichoke hearts, roasted garlic and spinach topped with Parmesan cheese and served with sliced baguette.

THUNDER WINGS  $13
Jumbo chicken wings tossed in Thunder Apricot Wheat Ale, then breaded, fried and tossed in your choice of sweet chilli sauce, free sauce or honey ginger sauce.

BASKET OF ONION RINGS  $12
One pound of hand-cut beer battered onion rings with a side of BBQ Ranch dipping sauce.

PRAWN COCKTAIL  $13
Wild caught prawns poached and chilled. Served on ice with cocktail sauce, lemon, and horseradish.

LAMB LOLLIPOPS  $18
Frenched lamb chops infused with olive oil and fresh herbs, pan-seared and served on a bed of baby arugula, sorrel, and marinated ripe tomatoes.

NEW ENGLAND CLAM CHOWDER  $5 / $8
Thick, hearty chowder loaded with clams, potatoes, bacon and creamy goodness!

SOUP OF THE DAY  $4.50 / $6
Ask your server for our daily offering.

GARDEN GREEN SALAD  $7
A fresh medley of mixed baby greens with cherry tomatoes, cucumbers, shredded carrots, julienned red onions and sprinkled with candied pecans.

ICERBERG WEDGE SALAD  $10
Wedge of iceberg lettuce served with bacon, grape tomatoes and bleu cheese crumbles.

COBB SALAD  $14
Chopped romaine lettuce, bacon, green onion, tomato, blue cheese crumbles, avocado, grilled chicken breast and a boiled egg.

Choice of dressing: Ranch, House-made Bleu Cheese, Thunder Apricot Ale Vinaigrette, Honey Mustard, Balsamic and Thousand Island.

WILD WARRIOR SALAD  $14
A BBQ-glazed chicken breast strip of jalapeño 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 topped with a sprinkling of crispy corn tortilla strips.

ASIAN SALAD  $18
A blend of chopped romaine hearts and napa cabbage tossed in a creamy house-made Asian vinaigrette with red bell peppers, roasted almonds, crispy wonton strips, green onions and sweet mandarins. Topped with marinated New York strip loin slices or sesame-crusted fried avo.

AMERICAN CLASSIC  $12
Your choice of meat roasted with our special housemade seasoning and covered with melted cheddar cheese. Add apple cider-cured bacon 1.

BREWHOUSE BBQ  $13
Your choice of meat covered in our Volcano MildBody Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws.

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

BEYOND BURGER  $16
A vegetables burger that tastes and looks like a beef patty, served on a vegan brioche roll with your choice of sides.

GARLIC LOVERS  $13
Your choice of meat marinated in garlic, then grilled and topped with garlic aioli. Served with roasted garlic spread and housemade garlic aioli.

BLACK & BLEU  $15
Your choice of meat dusted with Crackle seasoning, then blackened on the grill and topped with bleu cheese, apple cider-cured bacon strips, and housemade garlic aioli.

THE NER-CAL  $15
Your choice of meat topped with butterfly avocado slices, creamy ranch dressing, crispy apple cider-cured bacon, spicy pepper jack cheese and housemade garlic aioli. Locals love it!

FIVE ALARM  $14
Your choice of meat marinated in fiery Wild Warrior Pale Ale sauce and topped with fresh cilantro leaves, beer battered jalapenos, pepper jack cheese and chipotle aioli.

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SOUPS &amp; SALADS</th>
<th>BEST BET BURGERS^</th>
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Can’t decide which to try? $9
Try one of our beer flights! Perfectly-sized mini mugs of 7 beers. It’s a great way to sample characteristics of our beers.

18% Gratuity added to parties of 8 or more, 20% for split checks. Limit 10 per party.
STARTERS:

12 OZ. NEW YORK STRIP
20 OZ. RIB EYE
OR BEER BATTERED SHRIMP
8 oz. NEW YORK STRIP
Aged Angus steaks, hand cut and grilled to order.

HALF RACK
ADD GRILLED SHRIMP
Available after 4pm.

BBQ sauce while slow cooking over a hickory wood fire.

POKE
CHARLIE ROLL
Cucumber, Eel, Eel Sauce, Tobiko.
Spicy Tuna Mix, Tempura Shrimp, Avocado, Onions, Cucumber, Capers, Green Onions.

SPICY TUNA ROLL
Real Crab Mix, Cucumber, Tuna, Avocado, Spicy Mayo, Szechaun Peppercorn, Chili Oil, Ponzu Sauce.

DRAGON ROLL
Onions, Cucumber, Avocado, Capers, Green Onions.

CALIFORNIA ROLL
Sushi

*Sushi^:

POKE

Dead Salmon or Ahi tossed with Red Onions, Cucumber, Avocado, Copers, Lemon Zest, Poké Sauce, Wonton Wraps.

SANDBAG ROLL | AHI TUNA | 14

PEPPER FIN SASHIMI | 12
(8 pieces) Hamachi, jalapeño, Szechuan Peppercorn, Chili Oil, Panko Sauce, Sesame Oil, Green Onions.

EDAMAME | 6
Steamed & salted whole soybeans.

ASSORTED SASHIMI*
6 PIECES: €11
10 PIECES: €14

*NIGIRI (2 PIECES)

AHU TUNA (MAHUG) €8
EEL (UNAGI) €7
SHRIMP (EDO) €7
YELLOWTAIL (HAKAMI) €8
SALMON (SAKE) €7

MILE HIGH PASTRAMI | 14
Steamed pastami seasoned to perfection and piled high with Swiss cheese, cole slaw, and Dijon mustard on grilled rye bread.

BREWER’S CHOICE PRIME DIP | 15*
Thickly sliced Prime Rib roast with melted Swiss cheese, caramelized onions and creamy horseradish on a crostata roll. Served with savory au jus. Make it a Philly for just €1 more!

STEAKS & RIBS

SLOW ROASTED PRIME RIB**
Choice Angus beef rubbed with garlic, salt and cracked black pepper, then slow-roast for up to four hours with a minor can of garlic and ketchup soft crust. Available after 4pm.

6 oz. FILET MIGNON* | 25
Center cut and grilled finished.

ADD GRILLED SHRIMP €7
OR BEER BATTERED SHRIMP €8

WOOD-SMOKE BABY BACK RIBS
Pork baby back ribs seasoned with our own special sweet ‘n spicy dry rub, then hopped with Volcano Mustard BBQ sauce while slow cooking over a hickory wood fire. Available after 4pm.

HALF BACK | FULL BACK €20

SIGNATURE STEAKS WITH DEMI-Glace **
Aged Angus steaks, hand cut and grilled to order.

8 oz. NEW YORK STRIP €18
12 oz. NEW YORK STRIP €23
20 oz. RIB EYE €36

SEAEFOOD

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

OUR FAMOUS FISH & CHIPS | 16
Fresh Alaskan cod dunked in our WAI Warrior American Pale Ale batter, then flash-fried to crisp perfection. Served with beer-battered fries.

BEER BATTERED SHRIMP | 17
Six succulent hand cooked shrimp battered in our WAI Warrior Pale Ale and served on a mound of beer-battered fries with spicy cocktail sauce and lemon.

SOARING EAGLE SHRIMP TACOS | 16
Three soft corn tortillas filled with plump shrimp sautéed in our Soaring Eagle Poblano, topped with chipotle slaw, and finished with a drizzle of red onion.

PAN SEALED ATLANTIC SALMON | 22
Served on a bed of seared spiced kabocha squash and seasoned vegetables topped with a herb lemon cream sauce.

LEAL FAVORITES

CHICKEN TENDERS | 12
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.

INDIAN TACO | 12
Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat and garnishes. Available as vegetarian.

NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Raspberry Iced Tea, Orange, Apple, Cranberry, Grapefruit.

Cheese lovers €16 / 19
Fresh-guttened mozzarella, Parmesan and cheddar cheeses atop marinara sauce.

PEPPERONI | 8 / 21
A generous portion of sliced pepperoni and mozzarella cheese atop marinara sauce.

GARDEN VEGGIE | 18 / 21
An array of fresh vegetables and mozzarella cheese atop marinara sauce. Onions, bell pepper, mushrooms, olives, tomatoes, and pepperoncini.

HAWAIIAN | 18 / 21
Thinly-sliced Canadian bacon with chunks of pineapple atop mozzarella cheese and marinara sauce.

MEAT LOVERS | 21 / 24
Pepperoni, crumbled sausage, salami and mozzarella cheese atop marinara sauce.

BREW HOUSE COMBINATION | 21 / 24
Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives and mozzarella cheese atop marinara sauce.

CHEF'S SPECIALS

PANKO CRUSTED CHICKEN | 17
Fresh chicken crusted in panko and Parmesan cheese, served atop panne pasta tossed with onions, spinach, and sundried tomatoes, and a vodka tomato sauce.

BACON MAC & CHEESE | 15
Countertop pastas tossed with bacon and scallions in a rich sauce made from a house smoked cheddar cheese blend.

HAND TOSSED PIZZA

All of our pizza selections are served on hand-tossed crusts infused with our own craft oil! Choose from 6", 12" or 16". Please allow at least 20 minutes. (5" size only available in *Make Your Own* style)

COFFEE

Fresh brew cascading with nitrogen for a smooth taste with a creamy head. (Served chilled)

NGRO PORK PIZZA

Nitro Coffee:

Pepperoni, crumbled sausage, salami and mozzarella cheese atop marinara sauce.

INDIAN TACO | 12

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

Roumaki Rolls: (Rice outside)

CALIFORNIA ROLL | 9
Red Crab Mix, Cucumber, Avocado.

SPICY TUNA ROLL | 10
Spicy Tuna Mix, Cucumber, Avocado.

DRAGON ROLL | 14
Spicy Tuna Mix, Tempura Shrimp, Cucumber, Ed, Eel Sauce, Tobiko.

CHARLIE ROLL | 13
Deep fried with Cream Cheese, Jalapeño, Avocado, Crab Mix, Sriracha, Ed Sauce, Spicy Mayo, Green Onions.

FRIED NIGHT LIGHTS | 13
Tempura Shrimp, Cucumber, Mango, Jalapeño, Spicy Tuna Mix, Spicy Mayo, Sweet Chili Sauce, Green Onions.

RAIUN ROLL | 14
Crab Mix, Cucumber, Tuna, Avocado, Hamachi, Panko Sauce.

MARY KATE | 13
Tempura Shrimp, Avocado, Cucumber, Mango, Tuna, Crab Mix, Sweet Chili Sauce.

KRUNCH ROLL | 13
Deep fried with Spicy Tuna Mix, Crab Mix, Cucumber, Cream Cheese, Ed Sauce, Spicy Mayo, Green Onions.

TNT ROLL | 13
Ebi, Salmon, Avocado, Jalapeño, Wasabi, Crab, Sriracha, Spicy Mayo, Tempura Flakes, Green Onions.

CHEF’S SPECIAL ROLL | 18
Ask your server to let the chef take over and make you an off-the-menu favorite.

SUSHI COMBO PLATE | 30
Kushi, Friday Night Lights, California Roll. No substitutions please.

*Note: all specialty rolls are served atop a bed of cream cheese, jalapeño, and monte cristo sauce. Garnishes may vary. See below for details.

All of our pizza selections are served on hand-tossed crusts infused with our own craft oil. Choose from 6", 12" or 16". Please allow at least 20 minutes. (5" size only available in "Make Your Own" style).

GARDEN VEGGIE | 18 / 21
An array of fresh vegetables and mozzarella cheese atop marinara sauce. Onions, bell pepper, mushrooms, olives, tomatoes, and pepperoncini.

MEAT LOVERS | 21 / 24
Pepperoni, crumbled sausage, salami and mozzarella cheese atop marinara sauce.

BREW HOUSE COMBINATION | 21 / 24
Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives and mozzarella cheese atop marinara sauce.

MAKE YOUR OWN | 10 / 16 / 19
Cheese from 6", 12" or 16" crust. Includes sauce & mozzarella. Each additional ingredient $1.00, or $0.50 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.

CHOOSE RED, WHITE OR PESTO SAUCE

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE FOR 12" ONLY. ADDITIONAL €1.

16 oz. Beer:
Pilsner, American Pilsner, American West Coast, American Pale, American IPA, American Red Ale, American Brown Ale, American Wheat Beer.

NITRO COFFEE:
Cold brew cascading with nitrogen for a smooth taste with a creamy head. (Served chilled)

Sorry

Orange, Apple, Cranberry, Grapefruit, Tangerine, Lemon.

Coffee:
Freshly brewed medium roast Arabica coffee.

Cold Brew Coffee:
100% Arabica cold brew coffee for an cessorative flavor with a smooth finish. (Served on ice)

*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. These items are not recommended for people consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs who may increase your risk of foodborne illness.