



## SMALL PLATES & APPS

### BEER BANG SHRIMP

kolsch ale battered jumbo shrimp in our sweet & spicy sauce served over asian slaw 12.9

### CORN POPS

3 corn on the cobs slathered with a creamy chili lime aioli, topped with ancho chili powder & grated cotija cheese 9.9

### FRIED HOUSE PICKLES

house made pickles in spiced flour, fried golden brown, & served with spicy ranch 9.5

### HOUSE-MADE PRETZELS

our pretzels are made in-house daily, topped with maldon sea salt and served with our kolsch ale cheese & whole grain mustard 7.9

### WINGS

choice of BONELESS or REGULAR wings tossed in your favorite sauce. served with celery & ranch or bleu cheese 11.9

\* beer bbq, maple chipotle, jerk sauce, old bay rub, & traditional buffalo ----- go vegetarian and & sub FRIED CAULIFLOWER ----- \*

### TUNA POKE

diced ahi tuna quickly tossed in our asian marinade over jasmine rice, seaweed salad, & avocado. topped with sesame, scallion, & srirachi aioli. served with crispy wonton. 13.9

### PORK BELLY BURNT ENDS

dry rubbed and slow cooked pork belly, diced & flash fried, tossed in our honey beer bbq glaze, & served over southern slaw 10.9

### ORNERY BALLS

cuban-style fried mashed potatoes stuffed with spiced ground beef, olives, & raisins. served over our kolsch ale cheese sauce and pico de gallo 9.9

### GUAC & HUMMUS

house made guacamole & hummus served with carrots, celery, tortillas, & flatbread points 9.9

### BUFFALO CHICKEN DIP

blend of shredded chicken, buffalo sauce, jack & cream cheese, topped with melted pepper jack. served with tortillas & bread points 9.9

### TOTCHOS

crispy balls of goodness....or as some call them, tater tots, smothered in cheddar 9.9

\* \$2.5 for choice of: 1) chili, cheddar, black beans, pico, sour cream 2) bacon, cheddar, sour cream, scallions 3) artichoke, roasted red peppers, marinated portobello, cheddar, pico, sour cream 4) buffalo chicken, mozzarella, bleu cheese crumble, buffalo sauce 5) mojo pork & mozzarella poutine w/gravy \*

### GROWN UP MAC & CHEESE

made with sow your oats ale along with gouda, cheddar, swiss, & parmesan over cavatappi pasta, topped with toasted panko sm 6.9 lg 9.9

\* pork belly \$4 buffalo chicken \$3 cauliflower \$2 peas & ham \$3 portabello \$2 crispy bacon \$3 \*

## ENTRÉES

### BEEF / CHICKEN / PORK

#### DRUNKEN RIBEYE

12 oz hand cut angus ribeye marinated in sow your oats, seared to perfection, topped with onion straws. served with mashed potatoes & maple bourbon glazed carrots 26.9

#### 3 GRIND MEATLOAF

ground angus beef, pork, & lamb in our blend of spices layered between mozzarella & parmesan cheese over a red wine mushroom pan sauce & topped with onion straws. served with mashed potatoes & maple bourbon glazed carrots 17.9

#### CHICKEN & WAFFLES

hand breaded & fried chicken tenders on thick malted waffles with our maple bourbon bacon glaze and dusted with just a touch powdered sugar 15.9

#### JAGERSCHNITZEL

panko crusted pork tenderloin over skin on mashed potatoes and smothered in our hunter mushroom & bacon gravy. served with slow braised red cabbage and grilled asparagus 18.9

#### MAPLE CHIPOTLE CHOP

kolsch brined 12oz bone-in duroc pork chop, grilled with our maple chipotle glaze, served over smoked gouda grits, roasted root vegetables, & grilled asparagus 20.9

#### BREWHOUSE CHICKEN

pan seared chicken breast over garlic wilted spinach & artichoke, topped with sundried tomatoes, goat cheese, & crumbled bacon and a swirl honey balsamic reduction. served with roasted root vegetables & grilled asparagus 16.9

### FISH / SEAFOOD

#### SHRIMP & GRITS

jumbo shrimp sautéed in chef's red eye gravy with portabella mushrooms and pork belly lardons, served over cheesy grits. 18.9

#### BLACKENED SALMON

fillet of atlantic salmon, lightly blacked & pan seared to order. topped with crispy onion straws and served with roasted root vegetables & cheesy grits 19.9

#### FISH & CHIPS

kolsch battered north atlantic cod served with hand cut fries, southern slaw, and house tartar & cocktail 15.9

### PASTA & MORE

#### SEAFOOD & 4 CHEESE MAC

maryland blue crab & sautéed shrimp simmered in our cheese sauce of gouda, cheddar, swiss, & parmesan, served over cavatappi pasta & crusted with old bay panko 19.9

#### JAMBALAYA PASTA

blackened chicken breast, jumbo shrimp, and andouille sausage simmered in our creole sauce with tomatoes and penne pasta 17.9

#### PENNE PESTO PASTA

penne sautéed in a pesto cream sauce with fire roasted artichoke, asparagus, peas, sundried tomato, & bleu cheese 11.9

\* Chicken +5 Shrimp or Steak +6 \*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

## SOUP & SALAD

### HOUSE OR CAESAR

HOUSE: mesculin greens in citrus vinaigrette, cherry tomato, cucumber, carrot, & sunflower seeds 5 / 9

CAESAR: Crisp romaine tossed in our caesar dressing, topped with shaved parmesan & pretzel croutons 5 / 9

\* Chicken +5 Shrimp, Steak, or Tuna +6 \*

### ROASTED BEET

watercress & baby arugula tossed in maple vinaigrette with lightly blackened jumbo shrimp, roasted gold & red beets, candied walnuts, & goat cheese crumble sm 12.9 lg 16.9

### SOUTHERN COBB

mesculin greens, fresh corn, cherry tomato, bleu cheese crumbles, chopped bacon, avocado, hard boiled egg, candied walnuts, brown derby dressing sm 7.9 lg 11.9

\* Chicken +5 / Shrimp, Steak, Tuna +6 \*

### SOUTHWEST CHICKEN

mesculin greens tossed in avocado ranch topped with grilled chicken breast, roasted red pepper, roasted corn, cherry tomato, shredded cheddar, & tortilla strips sm 11.9 lg 15.9

### DIEGO'S SOUP DU JOUR

ask your server about our delicious soup of the day 5 / 8

### TOMATO BASIL SOUP

Traditional & simply delicious 4 / 6

### HOME-STYLE CHILI

Ground beef, stewed tomatoes, beans, & spices. topped with shredded cheddar & sour cream 5 / 8

## FLATBREADS

### VEGI FLAT

grilled portobello, zucchini, & squash | roasted red pepper | sundried tomato | mozzarella | zesty tomato sauce | balsamic vinaigrette 12.9

### MOJO PORK

shredded mojo marinated pork | mozzarella | pico de gallo | mojo herb base 12.9

### GONE TO GENOA

genoa salami | goat cheese | roasted red peppers | wilted spinach | pesto base | balsamic glaze drizzle 13.9

### GARLIC SHRIMP

shrimp | goat cheese | artichokes | mozzarella | red pepper flakes | garlic herb oil base 13.9

### BUFFALO CHICKEN

shredded buffalo chicken | bleu cheese crumbles | mozzarella | red onion | spicy ranch base | buffalo sauce drizzle 13.9

### ITALIAN

italian sausage | pepperoni | capicola | bacon | mozzarella | zesty tomato sauce 13.9

### 3 CHEESE

mozzarella | cheddar | shredded parmesan | zesty tomato sauce 10.9 (pepperoni - sausage - mushroom +1.5 ea)

## HANDHELDS

handhelds come with choice of fries or tater tots sub house or caesar salad \$1

### PESTO GOAT

grilled 8 oz chicken breast over fresh spinach & fire roasted red peppers, topped with goat cheese & pesto parm aioli, served on ciabatta 13.9

### JERK CRUSTED AHI

ahi tuna crusted in jerk seasoning, quick seared & served rare on a bed of fresh arugula and sliced tomato on a toasted roll, topped with garlic parm aioli 14.9

### LAMBURGER

fresh ground seasoned lamb topped with feta cheese, tzatziki sauce, red onion, & romaine on ciabatta 14.9

### CUBANO

slow roasted pulled mojo pork, smoked ham, swiss cheese, house made pickles and yellow mustard seared on a steak roll 13.9

### SLICED RIBEYE

sliced ribeye seared medium with caramelized onions on a toasted steak roll with horseradish aioli & served with au jus 14.9

### THE HAMMER

a meat bomb of house-made spicy sausage, pepperoni, & capicola topped with pepper jack and cucumber salsa all on ciabatta 12.9

### CRAB CAKE SLIDERS

maryland blue crab and just the right spices & diced peppers, seared and served on soft white slider buns with lettuce, tomato, and old bay aioli 14.9

### REUBEN

The classic. Corned beef, tangy sauerkraut, and 1000 island dressing seared on a buttered marble rye 12.9

### ORNERY BURGER / GRILLED CHICKEN

ground angus beef or grilled chicken breast lightly seasoned & seared to order with romaine, tomato, red onion, and kolsch aioli on toasted kaiser 10.9

\* choice of cheese +2 thick cut bacon +2 sunny side egg +1 \*

## COLD

### GRINDER

capicola, pepperoni, salami, smoked ham, & swiss on a sub roll with romaine, tomato, red onion, banana peppers, house pickles, kolsch aioli, oregano, and oil & vinegar 13.9

### HARVEST CHICKEN SALAD

Diced roasted chicken breast blended with cranberries, apples, raisins, grapes, & rosemary on thick sliced multi grain bread 12.9

### GRILLED & CHILLED VEGI SANDWICH

grilled portabella, zucchini, & squash with roasted red pepper, romaine, red onion, tomato, balsamic vinaigrette, & garlic parmesan aioli on thick sliced multi grain bread 12.9

### BREWER'S CLUB

chicken breast, honey ham, thick cut bacon, swiss cheese, romaine, red onion, & tomato with kolsch aioli on thick sliced multi grain bread 13.9

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