

HELIO BASIN BREWING

SEASONAL MENU (Recommended beer pairing)

SMALL BITES

SEARED BANANA CORNBREAD (Blackberry)

with cracked pepper honey butter

CHICHARRONES + BEER CHEESE (602 Brew)

sweet + spicy chicharrones with a bowl of nopales, pasilla peppers, and hot beer cheese

SOPRESSATA CHIPS (Porter)

Crusted with sesame, with a jalapeno pepita dipping sauce

O'DHAM WHITE TEPARY BEAN PUREE (Pale Ale)

Seasonal pickled vegetables, herbs, pepita, and warm house tortilla

ENTREES

SMOKED RABBIT PASTA (Hoppy Amber)

House-made rabbit sausage with linguine, tomatillo puttanesca, local olives, capers, anchovy, pinon, fine herbs, and local cheese with warm house tortillas

SONORAN SAUSAGE (IPA)

Spicy house-made brat smothered with smoked bacon, duckfat beans, stewed nopales, pickled fresnos and onions, pico de gallo, mustard, jalapeno pesto, cotija, and crema in a fresh bolillo

CRAWFISH MOQUECA (IPA)

Black mussels, baby clam, tomato coconut broth, fire-roasted cebollitas, baby nopales, peruvian potatoes, rainbow peppers, with warm house tortillas

**Add wild boar tasso or elk sausage*

CHICKPEA TOSTADA (Pale ale)

crisp corn tortilla with a thick layer of roasted tomato chickpea puree, crispy fried chickpeas, fire-roasted onions, prickly pear grapes, and a tower of purple kale

HUNTER/GATHERER SALAD (Pale ale)

Local farm greens, seasonal veggies, and herbs, with green goddess dressing

**Add tri-tip, chicken, wild boar tasso, elk sausage, tepary beans or a fresh farm egg*

SONORAN TACOS

ON SPENT GRAIN TORTILLAS (3 PER ORDER)

***COFFEE-RUBBED TRI-TIP TACOS (Hoppy Amber)**

Fire-roasted onions, mustard-balsamic mushrooms, blackened tomato crème, menonita blend cheese, fresh jalapeno

PULLED CHICKEN VERDE (Blackberry)

Local goat chevre, mesquite glazed Arizona apple, micro greens

HOUSE CHORIZO (Nut Brown)

12 spice ground with mortar and pestle, dark ale cheddar sauce, anchovy salsa, fresh garden tomatoes

SMOKED RAINBOW TROUT (Pale Ale)

Deviled egg mousse, fresno peppers, capers, baby greens

ROASTED RAINBOW CAULIFLOWER (Porter)

Watermelon radish, fresno pepper, pomegranate, jalapeno pesto, and micro herbs on a roasted chile Pima corn tortilla

*consuming raw or undercooked meats, poultry, shellfish, eggs,
or unpasteurized milk may increase your risk of foodborne illness

Sweets

CARAMEL CHEESECAKE CHIMICHANGAS

with beer caramel and salted popcorn

-III-

BEER AND HOMEMADE ICE CREAM FLIGHTS

PICK FOUR FLAVORS *and* FOUR BEERS

Suggested pairings

BUBBLEGUM - 602 BREW

BLUEBERRY AND CHOCOLATE CHIP - BLACKBERRY WHEAT

MEXICAN LIME - AMERICAN PALE ALE

RAMONA FARMS PINOLE - HOPPY AMBER

MESQUITE CHERRY - IPA

PB AMERICANO AND COFFEE TOFFEE - ROBUST PORTER

Wine

6oz

Sea Glass Pinot Grigio

Lost Angel Chardonnay

Purple Cowboy Tenacious Red

Angeline Pinot Noir