



FOOD



KITCHEN HOURS
12-9 PM
6-8-17

SHAREABLES

CHIPS & DIPS

QUESO - London Homesick Ale Queso, Braised Pork, Pretzel - \$8

PICO VERDE - Avocados, Cucumber, Tomatillo, Mint, Jalapeño - \$9

ELOTES - Roasted Corn, Chile Lime Mayo, Cotija Tortilla Chips - \$6

SALSA - Charred Tomatoes, Peppers, Red Onions, Arbol Chile - \$5

POUTINES

LAMB POUTINE - Beer Braised Lamb, Goat Cheese, Lamb Gravy, Fries
Tzatziki Sauce - \$11
(Suggested Pairing - Slow Ride Pale Ale)

PORK BELLY Crispy Pork Belly, Cheddar Cheese, Fries,
Pico de Gallo, Pork Gravy, Sambal Crème Fraiche - \$12
(Suggested Pairing Luchesa Lager)

DUCK ME THAT'S GOOD - "IT'S LIKE QUACK" - Duck Confit, Mill King
Cheese Curds, Duck Gravy, Fries, Cage Free Fried Egg, - \$12
(Suggested Pairing - Luchesa Lager)

SALADS

CRISPY BRUSSELS SPROUT - Sweet Chili Sauce, Fresh Herbs,
Slaw, Bacon - \$8
(Suggested Pairing - Sour Porter)

CAPRESE SALAD Heirloom Tomatoes, Fresh Herbs, Burrata, Chevre,
Ciabatta, Tomato Vinaigrette, - \$13
(Suggested Pairing Meta Modern)

THE JBG MADDIE SALAD Butterleaf Lettuce, Citrus Tarragon Vinaigrette,
Pickled Carrots, Grilled Parsnips, Heirloom Cherry Tomatoes - \$10

BBQ WAGYU BRISKET TACOS

Wagyu Brisket, Stout BBQ Sauce, Pickled Slaw, Spicy Mayo - \$8
(Suggested Pairing Bryish Nitro Stout)

WINGS

Crispy Beer Brined Wings, Spice Rub - \$12
(Suggested Pairing Sour Porter)

ARANCINI

Risotto Balls, Parmesan, Mushroom Sauce, Truffle Oil - \$11
(Suggested Pairing - Metamodern IPA)

KIDDOS 12 & UNDER

Chicken Tenders & Fries - \$5
Kid Burger & Fries - \$6
Grilled Cheese & Fries - \$5

SWEET STUFF

LICK ICE CREAM - \$4 per scoop
Carmel Salt Lick / Dark Chocolate Olive Oil
Hill Country Vanilla Bean & Honey / Sweet Cream Strawberry
Chocolate Dipped Ice Cream Cookie 2 for \$5

BETWEEN OUR BUNS

add side fries, salad or slaw
\$1.50

BIG, JUICY, HOT SAUSAGES BETWEEN A HOAGIE BUN

DUROC PORK SAUSAGE Cheddar Cheese, Jalapenos, Pineapple Relish
\$9
(Suggested Pairing - Slow Ride Pale Ale)

JAMBALAYA - Shrimp, Pork, Rice, Cajun Cream
\$10
(Suggested Pairing - Metamodern IPA)

PORTABELLA BURGER

Grilled Portobello Mushroom, Heirloom Tomato, Black Garlic Pesto, Balsamic
Glaze, Arugula, Tomato Vinaigrette Brioche
\$13
(Suggested Pairing - Metamodern IPA)

BLT

Fried Tomatillos, Bacon, Arugula, Tomato Jam, Ciabatta
\$10
(Suggested Pairing - Luchesa Lager)

WAGYU BURGER*

(Served Medium Rare - Medium)

6oz. Ranger Cattle Patty, Greens, Tomato, Onion Jam, Lime Chile Aioli,
Brioche Bun
\$15
(Suggested Pairing - Slow Ride Pale Ale)

FRIED CHICKEN SANDWICH

Confit Chicken, Spicy Pickled Slaw, Pepper Honey Aioli, Brioche Bun
\$13
(Suggested Pairing - Metamodern IPA)

CUBAN

Duroc Beer Braised Pork, Dijonaise, Pickles, Apple Wood Ham, Swiss Cheese
\$14
(Suggested Pairing Luchesa Lager)

REUBEN

Beer Braised Corned Beef, Apple Sauerkraut, Swiss Cheese, Dijonaise,
Marble Rye
\$13
(Suggested Pairing - Bryrish Nitro Stout)

ADD ON:

cage free egg \$1 / cheese (cheddar or swiss) \$.5 / bacon \$1.5 / avocado \$1.5

A LA CARTE SIDES

Beef Fat Fries, Cotija, Honey Pepper Aioli \$5 / Sweet Potato Fries, Chile Aioli \$5
Parmesan Truffle Fries \$7 / Fries \$4 / Salad \$6 / Slaw \$3

SHOW SOME LOVE FOR THE KITCHEN \$1

PROUDLY SERVE INGREDIENTS FROM THE FOLLOWING LOCAL SOURCES
RANGER CATTLE, JOHNSONS BACKYARD GARDEN, MILL KING, ANTONELLIS CHEESE SHOP,
TENDER BELLY, LICK HONEST ICE CREAM, NEW WORLD BREAD COMPANY

**Consuming undercooked meats or eggs may increase your risk of food borne illness*