

SANDWICHES

SERVED WITH YOUR CHOICE OF ONE SIDE

GROUPE SANDWICH

YOUR CHOICE OF GRILLED OR BLACKENED GROUPE SERVED ON A HOAGIE ROLL WITH LETTUCE, SLICED TOMATO, & CREAMY TARTAR SAUCE. \$22

BRUSCHETTA CHICKEN

GRILLED CHICKEN, TOPPED WITH HOMEMADE BRUSCHETTA, FRESH MOZZARELLA & A BALSAMIC GLAZE DRIZZLED ON TOP. SERVED ON TOASTED SOURDOUGH BREAD. \$16

GUACAMOLE CHICKEN CLUB

TOASTED SOURDOUGH WITH A GARLIC AIOLI SPREAD, STACKED WITH GRILLED CHICKEN, BACON, MELTED PROVOLONE CHEESE, LETTUCE, TOMATO, & DELICIOUS GUACAMOLE. \$16.75

PIGGY MAC GRILLED CHEESE

BBQ PULLED PORK SERVED OVER OOEY GOOEY MAC N' CHEESE ON TOASTED SOURDOUGH WITH MELTED CHEDDAR & AMERICAN CHEESE. \$16

SLOPPY JOE

SIGNATURE GROUND CHUCK IN A SWEET, RICH, TOMATO SAUCE MIXED WITH ONIONS & PEPPERS, TOPPED WITH PICKLE CHIPS ON A TOASTED BRIOCHE BUN. \$15

COD PO BOY

LIGHTLY BATTERED COD FRIED 'TIL GOLDEN BROWN SERVED ON A HOAGIE ROLL WITH LETTUCE, SLICED TOMATO, & DRIZZLED WITH REMOULADE. \$17

SPICY STEAK SANDWICH

SHAVED SIRLOIN TOPPED WITH MELTED PEPPER JACK CHEESE, PEPPERS, ONIONS, & SRIRACHA MAYONNAISE. SERVED ON TOASTED SOURDOUGH BREAD. \$17

HAND BREADED PORK TENDERLOIN

OUR FAMOUS GIANT HAND BREADED & DEEP FRIED TENDERLOIN SERVED ON A TOASTED BRIOCHE BUN. \$16

WRAPS

SERVED WITH YOUR CHOICE OF ONE SIDE

SHRIMP QUESO

BLACKENED SHRIMP SMOTHERED IN CREAMY WHITE QUESO CHEESE SAUCE, MIXED WITH PEPPERS, ONIONS, & SEASONED RICE, THEN ROLLED IN A HONEY WHEAT WRAP. \$17

SWEET CHICKEN CLUB

CRISPY FRIED CHICKEN, MELTED CHEDDAR CHEESE, LETTUCE & TOMATO WITH SWEET HONEY MUSTARD DRESSING. \$15

SPICY LUAU

BLACKENED CHICKEN, GRILLED PINEAPPLE, PEPPERS, ONIONS, & SEASONED RICE MIXED WITH SPICY BBQ SAUCE & ROLLED UP WITH MELTED PEPPER JACK. \$16

BUFFALO CHICKEN

CRISPY FRIED CHICKEN TOSSED IN MILD BUFFALO WRAPPED WITH LETTUCE, TOMATO, CHEDDAR CHEESE, & HOMEMADE RANCH DRESSING. \$15

BURGERS

FRESH, NEVER FROZEN, CUSTOM BLEND OF GROUND BLACK ANGUS CHUCK, SHORT RIB, AND BRISKET. ALL BURGERS SERVED ON A TOASTED BRIOCHE BUN WITH YOUR CHOICE OF ONE SIDE

BACON MAC'N CHEESE

SIGNATURE BEEF PATTY COVERED IN OOEY GOOEY MAC 'N CHEESE, MELTED AMERICAN CHEESE, & TWO SLICES OF BACON. \$17

PEANUT BUTTER JALAPENO

A DOLLOP OF CREAMY PEANUT BUTTER, MELTED CHEDDAR CHEESE, FRESH GRILLED JALAPEÑO, & TWO SLICES OF CRISPY BACON ALL STACKED ON A SIGNATURE PATTY. \$17

WHY POP POP SMASH BURGER

TWO SMASHED & SEARED 1/4 LB SIGNATURE BEEF PATTYS LAYERED WITH AMERICAN CHEESE, TOPPED WITH SAUTÉED ONIONS & 1000 ISLAND DRESSING. \$16.50

RED, WHITE & BLUEBERRY BBQ

HOMEMADE BLUEBERRY BBQ SAUCE POURED OVER MELTED BLUE CHEESE CRUMBLES, BREADED ONION RINGS & OUR SIGNATURE BEEF PATTY. \$17

BACKYARD BBQ

OUR SIGNATURE BEEF PATTY STACKED WITH MELTED CHEDDAR CHEESE, TWO SLICES OF BACON, BREADED ONION RINGS, & DRIZZLED WITH MAKERS MARK BBQ SAUCE. \$17

GARDEN FRESH BLACK BEAN

HOUSE MADE BLACK BEAN PATTY TOPPED WITH MELTED PEPPER JACK CHEESE, FRESH PICO DE GALLO, GUACAMOLE, DRIZZLED WITH CILANTRO SOUR CREAM. \$15

BUILD YOUR OWN \$16+

CHOOSE YOUR PROTEIN:

- BEEF PATTY • GRILLED CHICKEN
- FRIED CHICKEN • BLACK BEAN PATTY

BUN OPTIONS:

- BRIOCHE BUN • SOURDOUGH
- GLUTEN SENSITIVE BUN
- LETTUCE BUN

ADD CHEESE: +\$1.00 ea.

- SWISS • CHEDDAR
- AMERICAN • PROVOLONE
- PEPPER JACK
- BLUE CHEESE CRUMBLES

TOPPINGS:

- LETTUCE • TOMATO
- ONION • PICKLES

PREMIUM TOPPINGS: +\$1.00 ea.

- MUSHROOM • SAUTEED ONION
- FRIED EGG • BACON • JALAPENOS
- ONION RINGS • QUESO CHEESE
- WING SAUCE • PEANUT BUTTER
- FAJITA BLEND • PINEAPPLE



TACOS

TWO TACOS SERVED WITH YOUR CHOICE OF ONE SIDE

BANGIN' SHRIMP TACOS

CRISPY FRIED SHRIMP TOSSED IN OUR SRIRACHA HONEY SAUCE WITH LETTUCE, TOMATO, & HOMEMADE RANCH. \$17

MAHI TACOS

YOUR CHOICE OF GRILLED OR BLACKENED MAHI WITH SHREDDED CABBAGE, SPICY MUSTARD, & SLAW DRESSING. \$19

COD BEACH TACOS

LIGHTLY BREADED & FRIED COD WITH POWER SLAW, PICO DE GALLO, & REMOULADE. SERVED WITH WEDGES OF LIME. \$18

BUILD YOUR OWN

SELECT YOUR PROTEIN & ENJOY FAJITA STYLE WITH GRILLED PEPPERS & ONIONS, LETTUCE, SHREDDED CHEDDAR, PICO DE GALLO, SALSA & SOUR CREAM. FLOUR TORTILLAS SERVED ON THE SIDE. THIS ENTREE EXCLUDES A SIDE.

GRILLED CHICKEN	\$14	BLACK BEAN PATTY	\$15
GRILLED SHRIMP	\$17	PULLED PORK	\$18
STEAK	\$17	GROUPE	\$22

ENTRÉES

BREWHOUSE RIBS

DRY RUBBED & MARINATED RIBS LATHERED IN MAKERS MARK BBQ. SERVED WITH BAKED BEANS & AN AU GRATIN POTATO CAKE.

HALF RACK \$17 FULL RACK \$25

COUNTRY FRIED STEAK

FRIED STEAK SMOTHERED IN WHITE GRAVY. SERVED WITH A SIDE OF RED SKIN MASHED POTATOES. \$19

BEEF TIPS

BEEF TIPS SAUTÉED WITH MUSHROOMS & ONIONS IN A STOUT DEMI GLACE OVER MASHED POTATOES. SERVED WITH ASPARAGUS. \$24

BAYOU PENNE PASTA

PENNE PASTA SMOTHERED IN CREAMY, CAJUN WHITE QUESO SAUCE, MIXED WITH BLACKENED CHICKEN, GRILLED BELL PEPPERS, ONION, & MUSHROOMS. TOPPED WITH SHREDDED PARMESAN CHEESE. \$18

GRILLED PORK STEAK

PORK TENDERLOIN MARINATED IN OUR MAKERS MARK BBQ SAUCE THEN GRILLED TO PERFECTION. SERVED WITH RED SKIN MASHED POTATOES. \$22

MANGO SALMON

GRILLED SALMON TOPPED WITH MANGO PAPAYA SALSA & SERVED OVER HOUSE MADE COCONUT JASMINE RICE. SERVED WITH YOUR CHOICE OF ONE SIDE. \$23

GRILLED SHRIMP SKEWERS

TWO SKEWERS OF GRILLED SHRIMP OVER A BED OF HOUSE MADE COCONUT JASMINE RICE, & DRIZZLED WITH AN ASIAN SESAME GLAZE. SERVED WITH YOUR CHOICE OF SIDE. \$18

BREADED SHRIMP

HALF POUND OF CRISPY FRIED SHRIMP SERVED WITH COCKTAIL SAUCE & YOUR CHOICE OF SIDE. \$15

COLE SLAW

FRESH FRUIT

THICK CUT FRIES

BAKED BEANS

BREWHOUSE CHIPS

CORN & CHICK PEA SALAD

PREMIUM SIDES

SWEET FRIES +\$2.50

MAC N' CHEESE +\$2.50

BROCCOLI +\$2.50

LOW-CAL BROCCOLI +\$2.50

BLACK BEANS & RICE +\$2.50

SPICY BRUSSELS SPROUTS +\$2.50

BAKED AU GRATIN POTATO CAKE +\$2.50

GARLIC RED SKINNED MASHED POTATOES +\$2.50

BREWHOUSE ASPARAGUS +\$2.50

SIDE TOSSED SALAD +\$5.00

SIDE CAESAR SALAD +\$5.00

SIDES

VO VEGETARIAN OPTIONS AVAILABLE UPON REQUEST GS GLUTEN SENSITIVE OPTIONS AVAILABLE SPICY

*CONSUMING RAW OR UNDERCOOKED BEEF, POULTRY, SEAFOOD, EGGS & OTHER MEATS MAY INCREASE RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



APPETIZERS

BLACKENED MAHI NUGGETS GS

BLACKENED MAHI NUGGETS SEASONED TO PERFECTION. SERVED WITH A SIDE OF REMOULADE DIPPING SAUCE. \$15

PLANT BASED TENDERS VO

MADE BY THE POWER OF PLANTS, BUT TASTES JUST LIKE CHICKEN! \$15

FRIED OYSTERS

HAND BATTERED & FRIED UNTIL GOLDEN BROWN. SERVED WITH REMOULADE DIPPING SAUCE. \$15

CONCH FRITTERS

A KEY WEST SPECIAL - CRISPY FRIED CONCH. SERVED WITH HOMEMADE "CALYPSO" SAUCE. \$14.50

TEMPURA SHRIMP

HAND BATTERED, CRUNCHY, GOLDEN TEMPURA SHRIMP. SERVED WITH JAPANESE DRESSING. \$18

BEEF QUESO DIP GS

SEASONED GROUND BEEF SMOTHERED IN WHITE QUESO SAUCE, TOPPED WITH PICO DE GALLO. \$16

BAVARIAN PRETZEL

MONSTER PRETZEL (PAIRS PERFECTLY WITH BEER). SERVED WITH A SIDE OF BEER CHEESE. \$11.50

CHARCUTERIE BOARD GS

A SELECTION OF BOLD & BRILLIANT MEATS, CHEESES, & FRUITS. SERVED WITH GRILLED PITA SLICES. \$24

VILLAGE SAMPLER

OUR ENORMOUS BAVARIAN PRETZEL, BONELESS WINGS, & OUR FISHVILLE SHRIMP. SERVED WITH HOMEMADE RANCH OR BLUE CHEESE & BEER CHEESE FOR DIPPING. \$25

FISHVILLE SHRIMP 🔥

CRISPY BREADED SHRIMP TOSSED IN A SPICY HOMEMADE SRIRACHA HONEY GLAZE. \$15

ARTICHOKE HUMMUS VO

SMOOTH, MELT IN YOUR MOUTH HUMMUS FLECKED WITH SALTY, SWEET ARTICHOKE. SERVED WITH PITA SLICES. \$11

MACHO NACHOS GS

SKY HIGH TORTILLA CHIPS LAYERED WITH MELTED CHEDDAR & WHITE QUESO CHEESE, TOPPED WITH BLACK BEANS, PICO DE GALLO, FRESH SLICED JALAPEÑOS, & DRIZZLED WITH HOUSE MADE CILANTRO SOUR CREAM. \$13.50

ADD YOUR CHOICE OF PROTEIN FOR ADDITIONAL COST

PICKLE FRIES

FRENCH CUT DILL PICKLE SPEARS, FRIED TIL GOLDEN. SERVED WITH OUR HOMEMADE RANCH DRESSING. \$11

SPINACH DIP GS

HOUSEMADE CREAMY BAKED SPINACH DIP SERVED WITH A SIDE OF TORTILLA CHIPS. \$12.75

SALADS

BREWHOUSE WEDGE

FRESH ROMAINE WEDGE TOPPED WITH CHOPPED BACON, DICED TOMATO, BLUE CHEESE CRUMBLES & HOMEMADE CHUNKY BLUE CHEESE DRESSING. \$12.50

TACO SALAD

SEASONED GROUND BEEF SERVED OVER CHOPPED ROMAINE WITH BLACK BEANS, SLICED JALAPEÑOS, PICO DE GALLO, & CHEDDAR CHEESE INSIDE OF A TACO BOWL. SERVED WITH A SIDE OF SALSA & SOUR CREAM. \$14.75

BUFFALO BREATH 🔥

CRISPY FRIED CHICKEN TOSSED IN BUFFALO SAUCE SERVED OVER MIXED GREENS WITH CARROTS, SHREDDED CHEDDAR, ROMA TOMATOES, HARD BOILED EGG, BLUE CHEESE CRUMBLES WITH OUR HOMEMADE BLUE CHEESE DRESSING. \$15.50

CLASSIC COBB

GRILLED CHICKEN SERVED OVER A BED OF CHOPPED ROMAINE, ROMA TOMATOES, BACON, SLICED AVOCADO, BOILED EGG, & BLUE CHEESE CRUMBLES. SERVED WITH HOMEMADE BLUE CHEESE DRESSING. \$16

GREEK FALAFEL VO

A BED OF FRESH SPRING MIX LAYERED WITH ROMA TOMATOES, SLICED CUCUMBER, DICED RED ONION, & CRUMBLER FETA, TOPPED WITH CRISPY FRIED FALAFEL BALLS. SERVED WITH A SIDE OF ROASTED RED PEPPER VINAIGRETTE DRESSING. \$14.50

FRESH APPLE WALNUT VO GS

FRESH DICED APPLES SERVED OVER A BED OF MIXED GREENS WITH BLUEBERRIES, STRAWBERRIES, & CANDIED WALNUTS, SERVED WITH OUR BALSAMIC HONEY MUSTARD DRESSING. \$13

BLACKENED STEAK GS

SEASONED STEAK COOKED TO ORDER SERVED OVER A BED OF SPRING MIX, ROMA TOMATOES, CHOPPED BACON, BLUE CHEESE CRUMBLES, SERVED WITH OUR HOMEMADE BLUE CHEESE DRESSING. \$17.50

CLASSIC CAESAR GS

CHOPPED ROMAINE TOSSED WITH SHREDDED PARMESAN CHEESE, CRUNCHY CROUTONS, & CREAMY CAESAR DRESSING. \$10

SALAD DRESSINGS

- HOUSE RANCH • BALSAMIC VINAIGRETTE
- HONEY MUSTARD • CHUNKY BLUE CHEESE
- ITALIAN • THOUSAND ISLAND
- FRENCH • RED PEPPER VINAIGRETTE
- CAESAR • RASPBERRY VINAIGRETTE

ADD YOUR PROTEIN

GRILLED OR FRIED CHICKEN	\$6
GRILLED OR FRIED SHRIMP	\$8
GRILLED OR BLACKENED STEAK	\$9
FRIED COD	\$10
GROUND BEEF	\$7
PULLED PORK	\$8
GRILLED OR BLACKENED GROUPEL	\$11
PLANT BASED TENDER	\$7
GRILLED OR BLACKENED MAHI	\$10

GS GLUTEN SENSITIVE OPTIONS AVAILABLE

🔥 SPICY

VO VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

BROWSE OUR BREWS



SCAN ME
USE THE CAMERA
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BOWLS

QUINOA BOWL VO

PROTEIN PACKED QUINOA SERVED WARM WITH SEASONED RICE, BLACK BEANS, AVOCADO, CHICK PEAS, CORN, & PICO DE GALLO. \$16

BUTTERNUT SQUASH BOWL VO

ROASTED BUTTERNUT SQUASH MIXED WITH A CUCUMBER SEAWEED BLEND, QUINOA, & CILANTRO, FINISHED WITH FRIED WONTONS. SERVED WITH A SIDE OF CUSABI DRESSING. \$16

WINGS

FRIED CAULIFLOWER VO \$11

BONE-IN WINGS

5 NAKED WINGS \$10

10 NAKED WINGS \$18

BONELESS WINGS

HALF POUND \$10

ONE POUND \$18

SIGNATURE SAUCES

- BUFFALO PARM GARLIC • BBQ
- BLUEBERRY BBQ • SRIRACHA HONEY
- MAKERS MARK BBQ • SPICY BBQ
- GARLIC PARMESAN • GARLIC TERIYAKI
- HONEY MUSTARD • THAI SWEET CHILI
- SPICY MUSTARD • MEDIUM • MILD • HOT

DRY RUBS • BREWHOUSE • CAJUN

SOFT BEVERAGES

COFFEE - MILK - HOT TEA
FRESHLY BREWED ICED TEA



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