

## Kitchen closes an hour before bar!

Please Note: Our food, like our beer, is crafted with care. We're not a fast food joint and we're darn proud of that! So kick back and know that we are hand making deliciousness just for you! Thanks for drinking local!

# Snacks

### **CRUNCHY DIPPERS**

2 house dips-- a spicy cream cheese and a French onion dip with kettle chips & pretzel twists for dippin'.

BREAD OF SAINT DAVID (v) \$9.5 Cheesy garlic bread with a side of our house pizza sauce. Great for sharing!

### SHROOMS! (v, vg w/o cheese) \$8.5

Two big portobello caps with red sauce, Pizza Cheese & up to 2 toppings of your choice.

### **WELSHPOOL OF HUMMUS**

House made roasted garlic hummus served with carrots, cucumbers and spent grain toast points for dipping.

## BREWER'S BREAK PLATE

A light, shareable assortment that changes frequently. Herb-goat cheese stuffed peppadews, gourmet meats and other snack items.

## **HOUSEMADE SOUP**

Cup \$3 [] Bowl w/Bread \$6 Bowl w/ Grilled Cheese \$10 Sub cup soup for chips w/sandwich \$1

### REUBEN

Beer braised corned beef, House saurkraut, Swiss, & House 1000 on Dark rye bread

Seasonal and local when possible! Dressings made in house to compliment our monthly salads.

### BRUSSELS SALAD (v) w/bread \$14

Mixed greens, Oven-roasted Brussel sprouts, Sliced apple, Raisins, Couscous, Toasted Walnuts, Red onion, Pecorino

SMALL SALAD (v, gf) \$5 Greens, Walnuts, Apple, Pecorino

**WEDGE SALAD (gf) \$11.5** Iceberg, DC Meats Bacon, Tomatoes, Bleu cheese, Red onion, Toasted pecans, Matchstick potatoes. Served with House Ranch.

## **HOUSE DRESSINGS:**

Honey Dijon (v, gf) Balsamic Vinaigrette (vg, gf) Ranch (v, gf)

# SEE CHALKBOARDS FOR OPTIONS!

\$1 each Extra Pizza Cheese, Smoked Gouda, Red Peppers, Fresh Mushrooms, Red Onion, Banana Peppers, Black Olives, Fresh Jalapenos, Fresh Basil,

\$1.50 each

Pepperoni (Jumbo or Cup & Char), Ham, Bacon, Spicy Pork Sausage, Mild Chicken Sausage, Artichokes, Sundried Tomato, Roasted Garlic, Goat Cheese, Kalamata Olives, Fresh Mozzarella

Get 'em while they last!

### HAWAIIAN 2.0 PIZZA \$18

Garlic oil, House pulled pork, Kimchi, Fresh pineapple, Fresh jalapeno, Pizza cheese. Topped with a Teriyaki BBQ drizzle. **VEGGIE OPTION: Sub seasoned Pinto Beans** 

### **BACON CHEESEBURGER PIZZA \$17.5**

Burger sauce, Ground beef, DC Meats bacon, Red onion, Pizza cheese, Cheddar. Topped with Pickles.

12"-eat it all or share with a friend!

## SIMPLY TENBY (v)

\$13.5

Red Sauce, Fresh Mozzarella, Pizza Cheese, Fresh basil, Shaved Pecorino cheese

### LANDIMORE GARLIC (v)

Garlic oil, Sundried tomato, Artichoke hearts, Roasted garlic, Pizza Cheese, Goat cheese

### **POWIS PEPPERONI**

Red Sauce, A mix of Jumbo and Cup & Char Pepperoni, Fresh Mozzarella, Pizza Cheese

### THE KIDWELLY

Rosemary oil, Ham, Smoked gouda, Pizza Cheese, Arugula, Balsamic

### CARDIFF CARNE

\$18

Red Sauce, Pepperoni, Spicy sausage, Local Bacon, Ham, Pizza Cheese

## THE SWANSEA

Red sauce, Spicy Sausage, Mushrooms, Red Bell Pepper, Pizza Cheese, Goat Cheese, Fresh Oregano

### MEATLESS MILEBROOK (v) \$16

Red Sauce, Mushrooms, Red Bell Pepper, Banana Peppers, Black Olives, Red Onion, Pizza Cheese

\*Our Pizza Cheese is a blend of shredded Mozzarella and Provolone

## **Call in your order!** 574.293.0506 or 574.584.6310

**Elkhart.Beer for list of beer availability** 

\$2 Substitutions Soy Crumbles (Vegan Sausage)

+\$5.50 Gluten-free Cauliflower Crust

\*Extra dressings/oils \$1 each