

**SUPPORT  
FLAVOR  
BOYCOTT  
BLAND™**



## SHAREABLES

**QUESO FUNDIDO [V] Ⓢ** - 8.25  
nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, tomatoes, cilantro

**BEER-BATTERED ASPARAGUS [V] Ⓢ** - 9.75  
weissenheimer hefeweizen-battered asparagus, maple chipotle sauce

**HERB & GARLIC HUMMUS [V]** - 10.75  
red cabbage, cucumber, marinated olives, peppadew® mild piquanté peppers, arugula, heirloom cherry tomatoes, feta cheese, mint, paprika, lemon zest, chimichurri, naan bread (substitute gluten-free flatbread +1.50)

**CHEESE CURDS [V] Ⓢ** - 9.25  
hand-breaded garlic & herb white cheddar, malt ranch (collaboration with ropp jersey cheese, normal, il)

**BAVARIAN-STYLE PRETZEL [V]** - 5  
hand-twisted soft dough, beer cheese sauce, candied jalapeño

## SALADS

add chicken breast 4.95 | salmon 8.95

**HOUSE SALAD [V] Ⓢ** - 7.25  
mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette

**SOUTHWEST CAESAR\*** - 7.75  
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

**ASIAN NOODLE BOWL [VEGAN]** - 9.75  
linguine, napa cabbage, pickled shiitake, red bell pepper, edamame, green onion, pickled carrots, cilantro, mint, peanuts, sesame-ginger vinaigrette

**BUFFALO CHICKEN SALAD Ⓢ** - 10.25  
buttermilk-battered chicken breast, sweet & spicy buffalo sauce, spinach, pickled carrots, jalapeño bacon, radish, celery leaves, white cheddar bleu cheese dressing

## KID'S MEALS

served with choice of gose chips or fruit

**CHEESEBURGER, CHICKEN STRIPS,  
CHEESE PIZZA or MAC & CHEESE** - 7

**WEEKEND BRUNCH** - 7  
scrambled eggs with bacon & biscuit  
served weekends until 2pm · brunch item is served à la carte

## HANDHELD

served with your choice of: gose chips, vinaigrette coleslaw, crispy potato wedges, potato salad, ancho rice & beans (half house salad +1.25)

**PORK CONFIT TACOS** - 9.5  
pork confit, red & green cabbage, ranchero sauce, pickled fennel, cucumber & radish, sliced avocado, corn tortillas

**SPICY CHICKEN SANDWICH Ⓢ** - 10.75  
buttermilk-battered chicken breast, hot sauce syrup, vertex ipa pickles, candied jalapeño, shredded lettuce, butter bun

**VERTEX BLT** - 11.75  
applewood-smoked bacon, vertex ipa cheddar cheese spread, arugula, tomato, avocado spread, toasted sourdough panini

**GRANDE GRILLED CHEESE [V]** - 10.5  
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple chipotle pepper relish, sourdough panini

**CHIMICHURRI TOFU SANDWICH [V]** - 10.5  
hand-breaded tofu, sesame ginger vinaigrette, jicama slaw, garlic chile mayo, sesame seeds, butter bun

**BACON CHEDDAR BRAT** - 10.5  
weissenheimer hefeweizen bacon-cheddar bratwurst, pickled veggie slaw, ipa mustard, toasted bun (collaboration with kilgus farmstead, fairbury, il)

**TURKEY & HAVARTI CLUB Ⓢ** - 12.5  
oven-roasted turkey breast, avocado spread, havarti cheese, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, toasted sourdough panini



**EAT LOCAL**

WE PROUDLY UTILIZE LOCAL FARMS



**SIGNATURE [V] VEGETARIAN  
DISHES**

We are a brewery, so we proudly incorporate beer (alcohol) into many of our menu items. Although the cooking process often evaporates the alcohol, this is not the case with all menu items, so some items may contain trace amounts of alcohol.

### \*nutritional & allergen information:

Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a food-borne illness. Our menu consists of a wide variety of foods, many of which are made with one of the eight major allergens. While we have carefully reviewed our recipes to inform our guests of foods that contain a food allergen, we cannot guarantee that cross-contact with other foods will not occur during preparation.

## PIZZAS

(substitute 9" gluten-free crust +1.50)

**MEATBALL & PEPPERONI** - 12  
roasted garlic tomato sauce, beef & pork meatballs, pepperoni, italian cheeses

**MEXICAN STREET CORN PIZZA [V]** - 10.75  
grilled corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro

**BREWMASTER'S Ⓢ** - 12  
chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, vertex ipa-aged cheddar, italian cheeses

## BURGERS

served with your choice of: gose chips, vinaigrette coleslaw, crispy potato wedges, potato salad, ancho rice & beans (half house salad +1.25)

**SINGLE FLAT BURGER** - 9.5  
**DOUBLE DECKER FLAT BURGER** - 13  
5oz beef patty, american & sharp cheddar cheese, vertex ipa pickles, shredded lettuce, tomato, onion, burger sauce, butter bun

**FRIED PICKLE FLAT BURGER Ⓢ** - 10.75  
5oz beef patty, vertex ipa cheddar cheese spread, shredded lettuce, tomato, onion, beer-battered vertex ipa pickles, butter bun

**NACHO BURGER** - 10.75  
5oz beef patty, sharp cheddar cheese, jalapeño cheese sauce, poblano peppers, shredded lettuce, nacho chips, pico de gallo, cilantro, butter bun

## SWEETS

**BOURBON PECAN PIE [V]** - 6.75  
southern-style, orange meringue, orange zest, powdered sugar

**GOSE LIME CHEESECAKE** - 6.75  
lime juice, cream cheese, here gose nothin'® beer, whipped cream, toasted coconut, lime wheel, graham cracker crust

**MILK CHOCOLATE CARAMEL CAKE [V]** - 7  
chocolate mousse, white chocolate whipped cream

**T.R. NELSON'S BANANA CREAM PIE [V] Ⓢ** - 8.25  
caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream (a portion of the proceeds benefit the nelson memorial fund)

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## ONE DAY ONLY

### TACO TUESDAY - 9

two weekly feature tacos with your choice of gose chips, coleslaw, crispy potato wedges, ancho rice & beans or potato salad

### FRIDAY FISH FRY 🐟 - 12

weissenheimer hefeweizen-battered cod, crispy potato wedges, habanero-infused vinegar, tartar sauce

### SUNDAY FRIED CHICKEN 🍗 - 14

butter-milk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

## WEEKEND BRUNCH

served saturday & sunday until 2pm

### BREAKFAST PIZZA - 10

cheddar cheese sauce, scrambled eggs, sausage, applewood-smoked bacon, italian cheeses, candied jalapeño, crispy fried red onion, hot sauce syrup

### BRUNCH POUTINE 🍷 - 10

crispy potato wedges, garlic & herb white cheddar cheese curds, sausage & coffee gravy, tomato, chives, fried farm fresh egg

### BISCUITS & SAUSAGE GRAVY

HALF - 4.5 FULL - 7.25

house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper  
add fried farm fresh egg 1.25 | add buttermilk-battered chicken breast 5.50

### VEGGIE QUICHE [V] - 9.25

farm fresh eggs, local cream, crimini mushrooms, sweet potatoes, leeks, roasted red pepper, goat cheese, spring mix salad, carrot, dried cherries, basil oil, lemon zest

### STEAK & EGG TACOS 🍖 - 10.75

skirt steak, scrambled eggs, white cheddar, green onions, maple chipotle pepper relish, smashed red potatoes, cheddar cheese sauce

## BRUNCH SIDES

FRESH FRUIT - 3

HOUSE-MADE BUTTERMILK BISCUIT - 2

served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 2.5

SIDE OF BACON - 2.25

choice of applewood-smoked or jalapeño

## BEVERAGES

BOYLAN BOTTLING CO. SODA - 3

cane cola, diet cola, orange, black cherry

MAINE ROOT.™ LEMONADE - 3

FRESHLY-BREWED ICED TEA - 6 (32oz crowler)

summer peach or passionfruit jasmine

BOTTLED WATER - 1 (16oz)

COLD-BREWED COFFEE & CREAM - 4.25

DESTIHL blend coffee, local cream, choice of simple syrup: classic, redbird or ginger

## BEERTAILS

CITRUS SANGRIA - 5

normal pils™, simple syrup, lemon, lime, orange

STRAWBERRY BEER LEMONADE - 5

normal pils, lemon juice, strawberry puree

DESTIHLADA (FRI - SUN ONLY) - 5

normal pils, house-made spicy bloody mary mix, chili salt rim, antipasto skewer

## BUCKETS OF BEER

CHOICE OF 5 SELECT CANS - \$16

## CROWLER DEAL

RECEIVE \$10 OFF ANY 3 CROWLERS OF BEER TO-GO

available thursday only

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