

MENU



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STARTERS

Kobe Beef Sliders

Four Kobe beef sliders on brioche bun with caramelized onions, smoked gouda cheese with toasted sesame ginger aioli

\$10.95

Mediterranean Chicken Bruschetta

Grilled chicken is topped with mix of roasted artichoke hearts, roasted tomatoes, queen and black olives, oregano and olive oil. Served on crostini with parmesan cheese and balsamic glaze

\$9.95

Pork Fries

Shredded BBQ pork with caramelized onions and roasted peppers topped with a tomato sriracha sauce and provolone cheese

\$9.95

Santa Fe Rolls

Crispy tortilla rolls filled with chicken, black beans, fire roasted red peppers, cilantro, sweet corn, jalapeños and Monterey jack cheese. Served with avocado cream sauce

\$9.95

Buffalo Wings

Marinated in buttery buffalo sauce. Served with celery sticks and buttermilk ranch dressing

\$9.95

White Truffle Garlic Parmesan Fries

One of a kind! Golden crispy fries drizzled with white cheese sauce made with garlic and white truffle oil, topped with parsley and shredded parmesan

\$7.95

Sweet & Spicy Shrimp

Beer battered fried shrimp is dressed in a sweet and spicy Thai chili glaze, served over cabbage and garnished with cilantro

\$9.95

Fried Pickles

Sliced pickles breaded and golden fried then drizzled with chipotle ranch and garnished with crumble blue cheese

\$7.95



SALAD & SOUP

Dressings: Caesar, Thousand Island, White Balsamic, Bleu Cheese or Buttermilk Ranch

The Cobb

Romaine lettuce, hard boiled egg, grilled chicken, red onion, bacon, diced tomato, avocado and crumble bleu cheese
(Lunch portion served 11am-3pm \$10.25)

\$13.95

Seared Ahi Tuna

Seared Ahi is served with artisan greens, cabbage, cucumber, onion, cilantro and shredded carrots with sesame ginger vinaigrette

\$14.95

Crispy Chicken

Mixed greens, romaine, cabbage, cilantro, tomatoes and red onion tossed in crunchy garlic chili oil then topped with a seasoned breaded chicken breast, scallions and chipotle ranch

\$13.95

Avocado Bistro Salad

Diced avocado, tomato, red onion, cucumbers, artisan greens and crumble bleu cheese tossed lightly in white balsamic vinaigrette

(Lunch portion served 11am-3pm \$10.95)

\$12.95

Grilled Chicken Caesar

Romaine lettuce, grilled chicken, croutons, parmesan cheese and Caesar dressing (Lunch portion served 11am-3pm \$10.95. Sub Grilled Salmon \$13.95)

\$11.95

House Salad

Romaine lettuce, tomatoes, cucumber, shredded carrots and croutons

\$6.25

Soup Of The Day

Just ask any server!

(\$1.00 extra when Lobster Bisque)

Bowl \$6.75

Cup \$4.75



MENU

THE BURGERS

All burgers come with choice of regular fries or house side salad.

Angus Burgers

1/2 lb 100% Angus Beef!

Bacon Bleu

Topped with bleu cheese, bacon, grilled red onion, tomato, lettuce and dressed with bleu cheese dressing

\$12.95

Mushroom Swiss

Topped with Swiss cheese, grilled onions, mushrooms, lettuce and tomato with ranch dressing

\$11.95

Stuffed Cheddar

Angus patty is stuffed with cheddar cheese and jalapenos topped with apple wood smoked bacon, jumbo onion rings, lettuce, tomato and dressed with chipotle ranch

\$13.95

Chipotle Angus

Topped with smoked jalapeno, aged provolone, avocado, bacon, lettuce, tomato and chipotle ranch... This bull has a kick!

\$12.95

Pastrami Bomb

Half pound Angus beef patty, N.Y. deli style pastrami, Swiss cheese, lettuce, tomato and mustard

\$13.95

Cali Chicken

Grilled mesquite chicken breast, roasted peppers, caramelized onions, Swiss cheese, avocado, lettuce, tomato with chipotle ranch

\$11.95

Salmon Bacon

Wild Alaskan grilled salmon, apple wood smoked bacon, grilled onions, tomatoes, lettuce and chipotle ranch dressing on Hawaiian bun

\$12.95

Lobster

Succulent sweet grilled lobster is dressed with a southwest slaw then topped with avocado and apple wood smoked bacon on a French brioche bun

\$13.95

Garden Burger

Patty made from vegetables and beans, topped with grilled onions, smoked Gouda cheese, avocado, lettuce, tomato and toasted sesame ginger vinaigrette

\$11.95



PASTA

We start all of our pasta dishes with Trotolle pasta then add our savory cream sauces
Add side salad \$3.00

House Mac & Cheese

Trotolle pasta, crimini mushrooms, truffle cream sauce, colby jack, smoked bacon and topped with parmesan

\$10.95

Trotolle Chicken Alfredo

Garlic alfredo sauce with mesquite grilled chicken and garnished with Italian parsley

\$10.95

Creamy Cajun Lobster

Grilled Cajun seasoned lobster in a chipotle cream sauce with tomatoes, roasted peppers, caramelized onions and mushrooms garnished with scallions

\$12.95

Mediterranean Smothered Chicken

Grilled chicken breast smothered in a white garlic sauce with roasted artichokes, tomatoes, oregano and queen olives topped with parmesan and parsley

\$11.95

SOUTH OF THE BORDER

Tinga De Pollo Quesadilla

Grilled chicken, roasted peppers, BBQ smoked jalapeno sauce, Colby Jack, garnished with diced tomato drizzled with avocado cream sauce

\$9.75

Texas Pork Tacos

BBQ pulled pork with peppers and caramelized onions topped with southwest slaw and cilantro

\$9.75

Grilled Salmon Tacos

Alaskan grilled salmon with pico de gallo & chipotle ranch
(Sub Grilled Lobster or Fried Shrimp 10.95)

\$9.75



MENU

SPECIALTY HOT SANDWICHES

Sandwiches have choice of regular fries or side salad. Add avocado \$2.00

Bread choices:

Baguette, Sourdough, Rye.

Split plate \$2.00 extra

Shrimp Po' Boy

Louisiana style po' boy with beer battered shrimp, Cajun slaw, sliced tomato on a French baguette

\$11.95

BBQ Pulled Pork

Piled high on Hawaiian bun drizzled with BBQ sauce and topped with apple cider slaw

\$10.95

Pastrami & Swiss

Deli style lean beef pastrami piled high with aged Swiss, sauerkraut and mustard on Bavarian rye bread

\$10.95

Chicken Caprese

Our grilled mesquite chicken breast with tomato, basil pesto and provolone on a toasty baguette

\$10.95

Albacore Melt

Made with celery, onion, dill and a "pinch" of cayenne for some kick. Served with lettuce, tomato and Swiss cheese on Bavarian rye bread

\$10.95

San Dimas Steak

Chopped top sirloin in chipotle adobo sauce with roasted peppers, caramelized onions & cheddar cheese on a French baguette served with jumbo onion rings

\$12.95

Smoked Gouda Patty Melt

Half pound Angus beef patty loaded with smoked gouda cheese and caramelized onions served on toasted sour dough with thousand island dressing

\$11.95

Chicken Parmesan

Seasoned breaded chicken breast is fried and dressed with marinara topped with mozzarella on a toasty baguette

\$10.95



COMBOS

Half Sandwich

Choice of Chicken Caprese, Albacore, San Dimas Steak or Pastrami

\$5.95

Soup of the Day & House Salad

(\$1.00 extra when Lobster Bisque)

\$7.95

Half Sandwich & House Salad

\$8.95

Half Sandwich & Bowl of Soup

(\$1.00 extra when Lobster Bisque)

\$9.95

Trio

Half sandwich, cup of soup & house salad (\$1.00 extra when Lobster Bisque)

\$10.95

FLATBREAD PIZZAS

Add a side salad to any Flat Bread
\$3.00

Your choice any selection \$9.25

Margherita

Garlic infused olive oil, mozzarella cheese, sliced tomatoes and pesto topped with parmesan

Bleu Fire Chicken

Buffalo sauce, mozzarella, bleu cheese, portabella mushroom, grilled chicken, scallions and cilantro

South West Chicken

Grilled chicken, BBQ sauce, colby jack, caramelized onions, roasted peppers, smoked bacon, diced tomato and drizzled with chipotle ranch

The Great White

White truffle sauce, mozzarella, apple wood smoked bacon, diced tomatoes, crimini mushrooms and scallions



MENU

LUNCH SPECIALS

MONDAY - FRIDAY

11:00AM - 3:00PM

No substitutions unless listed

Dine in only

Half Sandwich & House Salad

Choice of Chicken Caprese, Albacore Melt, San Dimas Steak or Pastrami (sub salad with cup of soup \$7.99 when lobster bisque \$8.99)

\$6.99

Chicken Caesar Wrap

Mesquite grilled chicken, sliced tomatoes, romaine lettuce, Caesar dressing and parmesan cheese in a spinach wrap with crispy thin fries

\$8.99

Any Half Flat Bread Pizza & House Salad

\$5.99

House Mac & Cheese & House Salad

Made with truffle cream, colby jack, smoked bacon and crimini mushrooms (lunch portion)

\$6.99

Kobe Beef Sliders

Two kobe beef sliders with caramelized onions, smoked gouda cheese and toasted sesame ginger aioli. Served with crispy thin fries and house side salad

\$8.99

Thai Shrimp Wrap

Made with beer battered shrimp, mixed greens and tomatoes tossed in Thai sweet chili sauce and wrapped in spinach tortilla wrap. Served with crispy thin fries

\$8.99

Tinga De Pollo Quesadilla & House Salad

Half order quesadilla with grilled chicken, roasted peppers, BBQ smoked jalapeno sauce, Colby Jack, garnished with diced tomato drizzled with avocado cream sauce

\$5.99

Trio

Half sandwich, cup of soup & house salad (\$1.00 extra when soup of the day is Lobster Bisque)

\$8.99

Pub Angus Cheese Burger

Half pound chargrilled Angus patty with cheddar cheese, lettuce, tomato, grilled onions, thousand island dressing and fries

\$8.99

Taco Plate

Choice of two grilled salmon or two Texas pork tacos & house salad

\$6.99



KIDS 12 AND UNDER

INCLUDES DRINK - \$7.95

Shrimp & Chips

Golden fried shrimp served with fries

JR Cheese Burger

With cheddar cheese, ketchup and fries

Grilled Cheese

Served on sourdough with fries

Grilled Chicken Sandwich

Grilled chicken, lettuce, tomato, mayo and provolone on sourdough with fries

Mac & Cheese

Trottole pasta in cheddar jack cheese sauce

BEVERAGES

\$3.25 EACH

Soda: Coke, Diet Coke, Sprite, Dr. Pepper, Barqs Rootbeer, Lemonade and Strawberry Lemonade

Iced Tea: Regular, Peach, Raspberry

Juice: Apple, Crangrape

Milk: Milk / Chocolate Milk

DESSERT

Chocolate Lava Cake

Served with whip cream, powder sugar and chocolate sauce drizzle

\$6.95

WEEKLY SPECIALS

Taco Tuesday

Choose from Tinga de Pollo, Texas Pork or Grilled Salmon

\$1.65 per Taco

Thirsty Thursdays

All beer and wine

\$1.00 Off All Day

Slider Sundays

Choice of Cheese steak, Kobe beef or BBQ pulled pork. Served with crispy thin fries. 3 Sliders per order.

One slider choice per order.

\$8.00





Ask your server for any of our Brewhouse logo T-shirts!



Eat & Drink A Little Often !