

APPETIZERS

CHICKEN QUESADILLA 13.29

seasoned fajita chicken, cheddar, pico de gallo, flour tortilla

BUFFALO CHICKEN FLATBREAD 15.49

crispy chicken chunks, buffalo sauce, blue cheese dressing, shredded lettuce, carrot ribbons

SAUSAGE & PEPPER FLATBREAD 15.49

crumbled spicy sausage, peppers, onion, provolone, marinara

SHOCK TOP BONELESS HOT WINGS 16.99

boneless wings coated in shock top hot sauce, celery, ranch

SAMPLER PLATTER 15.99

toasted beef ravioli, shock top boneless hot wings, pretzel bites, marinara, beer cheese, ranch

FRIED PICKLES 11.49

with hot sauce & cool ranch dressing

PRETZELS WITH BEER CHEESE 10.99

TOASTED RAVIOLI 11.99

crispy beef ravioli, parmesan, marinara

SHOCK TOP BONELESS WINGS & FRIES 17.99

spiced fries, bbq sauce, chipotle ketchup

SOUP & SALAD

1876 CHILI bowl 7.89

with shredded cheddar, diced red onion & sour cream

DINNER CAESAR

OR GARDEN SALAD 13.29

SANDWICHES

served with fries & a pickle
substitute onion rings for 2.49,
side caesar or side garden salad 5.49

TURKEY MELT 17.49

cheddar, tomato, bacon, goose island mustard, grilled sourdough

FRENCH DIP 18.49

sliced roast beef, provolone, french roll, au jus on the side

GRILLED CHICKEN MELT 17.79

grilled chicken breast, spinach dip, roasted red peppers, provolone, toasted sourdough

BREWHOUSE COD 15.99

battered cod, lettuce, onion, jalapeño tartar sauce, cole slaw, grilled pan gusto

BUD BACKYARD

BBQ PORK SANDWICH 15.49

pecan wood smoked pulled pork, bbq sauce, coleslaw

SIDES

FRIES 5.99 • ONION RINGS 7.99

SIDE CAESAR 7.79

SIDE GARDEN SALAD 7.79

CHICKEN CAESAR 17.29

roma blend lettuce, parmesan, croutons

GARDEN SALAD WITH CHICKEN 15.29

gilled sliced chicken breast, roma blend lettuce, shredded carrot, cucumber, red onion, cherry tomato, balsamic dressing

BURGERS

double smashed beef patties, with fries
substitute onion rings for 2.49,
side caesar or side garden salad 5.49

CLASSIC SMASH* 16.99

american cheese, lettuce, tomato, goose island mustard

BREWHOUSE SMASH* 16.99

beer cheese, bacon, onion ring

BUDBBQ SMASH* 17.99

provolone, bacon, lettuce, tomato, red onion, bbq sauce

IMPOSSIBLE PATTY MELT 17.49

impossible patty, caramelized onion, roasted red peppers, provolone, goose island mustard, grilled sourdough



BREAKFAST served until 9:30 am

BREAKFAST SANDWICH* 11.59

two cage-free eggs cooked your way, cheddar, ham, grilled sourdough toast, breakfast potatoes

CLASSIC BREAKFAST* 12.99

two cage-free eggs cooked your way, choice of bacon or sausage, breakfast potatoes, grilled sourdough toast

BREWHOUSE OMELET 12.99

served with breakfast potatoes, cheddar and choice of ham, sausage or veggies

BREAKFAST POTATOES 3.79 TOAST 1.99

EGG (2) 3.99

BACON 3.49

SAUSAGE 3.29

HAM 2.99

Budweiser
BREW HOUSE

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

TAPS

GOLDEN ROAD BELGIAN WHITE
belgian-style wheat ale | 5%

STELLA ARTOIS
european pale lager | 5.0%

GOOSE ISLAND IPA
english style india pale ale | 5.9%

GOOSE ISLAND NEON BEER HUG IPA
american ipa | 7%

MICHELOB AMBERBOCK
ock-style lager | 5.1%

MICHELOB ULTRA
light lager | 4.2%

ELYSIAN SPACE DUST IPA
india pale ale | 8.2%

GOLDEN ROAD MANGO CART
wheat ale | 4.0%

BUSCH LIGHT
light lager | 4.1%

BUDWEISER
american-style pale lager | 5.0%

CAPS & CANS

CAPS
Heineken
Corona Extra
Samuel Adams Boston Lager
Samuel Adams Seasonal
Angry Orchard Cider

CANS
Sierra Nevada Hazy Little Thing IPA (19oz)
Blue Moon (16oz)
Modelo Especial (16oz)
Lagunitas IPA (19oz)
Guinness Nitro Stout (15oz)
Kona Big Wave Golden Ale (16oz)
Miller Lite (16oz aluminum bottle)
Budweiser Zero (12oz)
NUTRL Watermelon (12oz)



WINE 6oz / 9oz / Btl

WHITE

Altitude Project Chardonnay	10 / 15 / 40
Del Vento Pinot Grigio	11 / 16.5 / 44
Jacob's Creek Moscato	11 / 16.5 / 44
Villa Maria Sauvignon Blanc	13 / 19.5 / 52
Chalk Hill Chardonnay	16 / 24 / 64
Evolution White Blend	16 / 24 / 60

RED

Altitude Project Cabernet Sauvignon	10 / 15 / 40
Nielson Pinot Noir	15 / 22.5 / 60
Decoy Merlot	15 / 22.5 / 60
Alamos Malbec	11 / 17 / 44
Hess Shirtail Ranches Cabernet Sauvignon	16 / 24 / 64

SPARKLING & ROSÉ

The Four Graces Rosé	14 / 21 / 56
Mionetto Prosecco	187ml split 14

COCKTAILS

ESPRESSO MARTINI
Wheatley Vodka, Borghetti Espresso Liqueur,
Reàl hazelnut, Owen's Nitro-Infused Espresso,
finished with espresso beans

BLOOD ORANGE SUNSET
Tito's Handmade Vodka, Cointreau, blood orange
sour, fresh orange juice, orange wheels

DON DIABLO
Casa Noble Blanco Tequila, Ancho Reyes Chili Liqueur,
Reàl pineapple, lime & pineapple juices, chili-lime spiced
pineapple garnish

PASSIONFRUIT MIMOSA
Absolut Vodka, Aperol, Reàl passion fruit, orange juice,
prosecco, orange wheels

SPARKLING GUAVA MARGARITA
Don Julio Blanco Tequila, Reàl guava, Fever-Tree
sparkling pink grapefruit, lime juice, lime wedge

RASPBERRY PALMER
Basil Hayden Bourbon, Reàl raspberry, sweet tea,
lemonade, lemon wheel & mint sprigs

