

APPETIZERS

BUD BREW QUESADILLA 12.99
sautéed mushrooms, onions,
roasted red peppers, and cheddar cheese,
served with sour cream and ranch
add chicken +4

BONELESS HOT WINGS 19.99
boneless wings coated in
hot sauce, celery, ranch

PRETZELS WITH PUB MUSTARD 10.99

TOASTED RAVIOLI 11.99
crispy beef ravioli, parmesan, marinara

MOZZARELLA STICKS 10.99
Breaded mozzarella cheese fried golden,
dusted with grated parmesan
and served with marinara.

SALADS

**DINNER CAESAR
OR GARDEN SALAD** 13.99

CHICKEN CAESAR 17.99
roma blend lettuce, parmesan, croutons

GARDEN SALAD WITH CHICKEN 17.99
gilled sliced chicken breast, roma blend lettuce,
shredded carrot, cucumber, red onion,
cherry tomato, balsamic dressing

ENTRÉES

BREWHOUSE COD 19.79
battered cod, lettuce, onion, jalapeño
tartar sauce, cole slaw, grilled sourdough

SANDWICHES

served with fries
substitute side caesar
or side garden salad 7.69

TURKEY MELT 18.99
cheddar, tomato, bacon, goose island
mustard, grilled sourdough

FRENCH DIP 21.99
sliced roast beef, provolone, french roll,
au jus on the side

GRILLED CHICKEN MELT 18.99
grilled chicken breast, spinach dip, roasted
red peppers, provolone, toasted sourdough

**BUD BACKYARD
BBQ PORK SANDWICH** 17.99
pecan wood smoked pulled pork,
bbq sauce, coleslaw

SIDES

FRIES 5.99 | **FRUIT** 4.99

SIDE CAESAR 7.99

SIDE GARDEN SALAD 7.99

BURGERS



double smashed beef patties, with fries
substitute side caesar
or side garden salad 6.59

CLASSIC SMASH* 18.99
american cheese, lettuce, tomato,
goose island mustard

BREWHOUSE SMASH* 16.99
cheddar cheese, bacon

IMPOSSIBLE PATTY MELT 17.99
impossible patty, caramelized onion,
roasted red peppers, provolone,
goose island mustard, grilled sourdough

BREAKFAST served until 9:30 am

BREAKFAST SANDWICH* 14.79
two cage-free eggs cooked your way, cheddar, ham,
grilled sourdough toast, breakfast potatoes

CLASSIC BREAKFAST* 14.99
two cage-free eggs cooked your way, choice of bacon
or sausage, breakfast potatoes, grilled sourdough toast

BREWHOUSE OMELET 15.39
served with breakfast potatoes, cheddar and choice
of ham, sausage or veggies

BREAKFAST POTATOES 3.99 **TOAST** 2.69

CAGE-FREE EGG (2) 4.99 **BACON** 5.49

SAUSAGE 5.49 **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

bock-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

Miller Lite (16oz aluminum bottle)
Heineken (12oz)
Corona Extra (12oz)
Modelo Especial (16oz)
Samuel Adams Seasonal (12oz)
Angry Orchard Cider (12oz)

CANS

Samuel Adams Boston Lager (16oz)
Sierra Nevada Hazy Little Thing IPA (19oz)
Blue Moon (16oz)
Lagunitas IPA (19oz)
Guinness Nitro Stout (15oz)
Kona Big Wave Golden Ale (16oz)
Michelob Ultra Zero (12oz)
NÜTRL Watermelon (12oz)
Heineken 0.0 N/A (11.5oz)



WINE 6oz / 9oz / Btl

WHITE

Del Vento

Pinot Grigio 12 / 18 / 46

Altitude Project

Chardonnay 10 / 15 / 44

Chalk Hill

Chardonnay 17 / 25.5 / 64

Wairau River

Sauvignon Blanc 15 / 22.5 / 56

Wente

Sauvignon Blanc 16 / 24 / 60

RED

Altitude Project

Cabernet Sauvignon 11 / 16.5 / 44

Banshee

Pinot Noir 16 / 24 / 60

Decoy

Merlot 16 / 24 / 60

Alamos

Malbec 11.5 / 17.25 / 56

J. Lohr

Cabernet Sauvignon 17 / 25.5 / 64

SPARKLING & ROSÉ

The Four Graces

Rosé 15 / 22.5 / 56

Segura Viudas

Brut Rosé 187ml split 17.5

Mionetto

Prosecco 187ml split 15

COCKTAILS

HAND SHAKEN BLOODY MARY

Ketel One Vodka, Elements Bloody Mary Elixir, celery stalk, pepperoncini, Filthy olive, lime wedge, chili salt rim

LUNA RITA

Lunazul Blanco Tequila, Elements Citra Sour, triple sec, lime, salt rim

SPARKLING GUAVA MARGARITA

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

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, freshly squeezed orange juice, orange wheels

CHILI MELON MARGARITA

Espolòn Reposado Tequila, Ancho Reyes Chile Liqueur, Reàl watermelon, lime juice, chili lime salt

