

STARTERS

**GF V** DOUBLE HEART DIP Warm artichoke heart and heart of palm cheese dip served with toasted focaccia bread and carrot and celery sticks. 14.

**PORK NACHOS** Fresh fried tortilla chips topped with shredded pork carnitas, white cheese sauce, corn salsa, cotija cheese, fresh avocado, pickled jalapenos, pico de gallo and a guajillo chili drizzle. 15.5

*Substitute: pork belly \$2 • steak or chicken \$3*

**GF** CHARCUTERIE PLATTER A selection of cured meats and artisan cheeses served with olives and toasted focaccia bread. Small 15. / Large 29.

**CHOPHOUSE EGG ROLLS** Shaved prime rib, caramelized onions and provolone cheese wrapped in an egg roll wrapper and fried. Served with creamy horseradish and au jus. 12.

**V** PEPPERJACK CHEESE CURDS Dipped in Tumble-wheat beer batter and fried. Served with ranch dressing for dipping. 13

**WONTONS** Filled with bacon, cheddar and cream cheese and lightly fried. Served with ranch dressing for dipping. 8.

**GF** MUSSELS BLANCO Tossed in a white wine and butter cream sauce. Served with toasted focaccia. 16.

CHICKEN + FISH

Add a cup  
of soup or a salad  
for \$4

**CEDAR PLANK SALMON** Paired with orzo and apsaraus and finished with lemon caper oil. 25.

**LOBSTER MAC + CHEESE** Cavatappi pasta topped with creamy cheese sauce, lobster meat, sliced portabella mushrooms and shallots. 25.

**SESAME CRUSTED YELLOWFIN TUNA** Seared rare and served with kale and avocado salad in a soy ginger dressing. Finished with wasabi cream. 25.

**SHRIMP SCAMPI** Shrimp tossed in a lemon reduction sauce with capers and oven roasted tomatoes poached in olive oil. Served over linguine with a side of toasted focaccia. 23.

**CHICKEN PICCATA** Flour dredged chicken breast served over polenta cakes and topped with sauteed spinach and a lemon caper sauce. 21.

**BAKED CHICKEN ROSA** Grilled chicken breast and cavatappi pasta tossed in a white cheddar and tomato rosa sauce. Topped with melted mozzarella and served with toasted focaccia. 19.

FROM THE GRILL

We proudly serve fresh cut upper two-thirds choice cuts of beef.  
All selections are served with choice of two sides. Split plate charge is \$2.

add  
six shrimp  
\$8

**GF** BOURBON GLAZED PORK CHOP Ten ounce center cut, bone-in pork chop brushed with a bourbon apricot glaze. 23.

**GF** FILET OF BEEF Wrapped in bacon and topped with a brandy peppercorn sauce. 38.

**GF** NEW YORK STRIP Ten ounces, grilled to your liking. 36.

**GF** SIRLOIN Eight ounces, locally cut and grilled to your liking. 30.

**CENTER CUT RIBEYE** Fourteen ounces of generously marbled beef garnished with fried onions and a worcestershire sour cream sauce. 48.

**GF** SLOW ROASTED PRIME RIB Every Friday and Saturday night. 12 Ounce. 37. / 16 Ounce. 46.

SIDES	<b>GREEN OR CAESAR SALAD</b>	<b>CUP OF SOUP</b>	<b>GF SWEET POTATO FRIES (+\$1.75)</b>
	<b>GF SIMPLE WEDGE SALAD</b>	<b>BEER BATTERED FRENCH FRIES</b>	<b>GF QUINOA edamame, kale, green chickpeas</b>
	<b>GF BAKED POTATO (while they last)</b>	<b>JALAPENO MAC + CHEESE (+\$1.75)</b>	<b>GF SEASONAL VEGETABLE</b>
	<b>GF GARLIC MASHED POTATOES</b>	<b>BATTERED ONION RINGS (+\$1.75)</b>	<b>GF ROASTED MUSHROOMS (\$1.75)</b>

Many of our menu items are gluten free (GF), or can be modified (GF) for our gluten sensitive guests.  
Vegetarian items are marked with a V symbol.

• Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •



# BREW FAVORITES



Salad dressings include ranch, gorgonzola, balsamic vinaigrette, white wine vinaigrette and honey mustard.

## LAMB AND GREEN CHILI MEATLOAF

Rubbed in signature seasoning and served with mashed potatoes, Altbier gravy and fried onion strings. 18.

**Gf SIGNATURE TACOS** Two or three tacos in flour or corn tortillas. Served with chips and salsa. 14. / 17.  
*(mix and match on flavors not available)*

: COWBOY TACOS Chipotle adobo maine beef  
: tenderloin, pico de gallo, pepperjack cheese,  
: poblano sauce, pickled onions and cilantro.

: BLACKENED SHRIMP TACOS Shrimp, avocado,  
: pico de gallo, avocado lime slaw, pickled onions and  
: jalapenos.

: BAJA FISH TACOS Battered cod, avocado lime slaw,  
: chipotle sauce, pickled onions and jalapenos and  
: fresh cilantro.

**CRISPY'S MAC + CHEESE** Cavatappi pasta tossed with white cheddar cheese sauce and topped with panko, sharp cheddar cheese and fried pork belly or grilled chicken. 17. *(Substitute beef brisket \$2)*

**FISH 'N CHIPS** Battered cod filets served with french fries and lemon dill tartar sauce. 17.

## SALADS

Add  
On's

\$6  
Chicken  
Breast

\$7  
Sautéed  
Shrimp

\$6  
Grilled  
Steak

**Gf COBB SALAD** Mixed greens with smoked bacon, hard boiled egg, pickled onions, tomatoes, gorgonzola crumbles and your choice of dressing. 11.

**Gf V KALE + QUINOA SALAD** Baby kale tossed with sliced apples, pecans, quinoa, green chickpeas, edamame, dried cranberries and roasted shallot vinaigrette. 11.

**Gf CAESAR SALAD** Crisp romaine tossed with creamy Caesar dressing, shaved asiago cheese, seasonal tomatoes and house made croutons. 10.

**Gf WEDGE SALAD** Iceberg topped with yellow and red tomatoes, bacon bits, green onion, gorgonzola dressing and buttermilk bleu crumbles. 10.

# HAND HELDS

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Sandwiches and burgers are served with choice of beer battered french fries, tortilla chips and salsa, cinnamon applesauce, cottage cheese, homemade soup or a salad. Or, substitute onion rings or sweet potato fries for \$1.75 extra.

**Gf PULLED PORK SANDWICH** Texas style pulled bbq pork and coleslaw staked on a brioche bun. 16.

**SPICY THAI SALMON BURGER** Fresh salmon patty seasoned with Thai spices. Served on a brioche bun with sriracha aioli. 17.

**Gf STEAKHOUSE SANDWICH** Thin sliced prime rib tucked in a rustic baguette with sauteed onions, mushrooms, melted cheddar cheese and steak sauce. 20.

**Gf V APPLE, GOAT CHEESE + FIG PANINI** Sliced apples, goat cheese and caramelized onions on toasted focaccia bread with fig jam. 14.

**Gf PRIME RIB FRENCH DIP** Thin sliced prime rib and melted Swiss cheese tucked in a rustic baguette. Served with au jus. 20.

**Gf THE CUBAN** Shredded pork loin, smoked ham, melted provolone cheese, sliced pickles and pickled jalapenos tucked in a rustic baguette with dijonaise. 17.



Burgers are served on a brioche or gluten free bun (add \$1) with your choice of:



**Gf V BREW BURGER** Choice of white cheddar, smoked gouda, pepperjack or Swiss cheese. 16.

**Gf V MONTEREY BURGER** Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 18.

**Gf HICKORY BURGER** Melted cheddar cheese, sweet bbq sauce and smoked bacon. 18.

**Gf V GOUDA BURGER** Caramelized onions and smoked gouda cheese. 17.

**Gf V ALTITUDE BURGER** Mushrooms and Swiss cheese. 17.

**DAILY BURGER** Ask your server about today's burger special!

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