

BEER KITCHEN

№. 1

SNACKS

DEVILED EGG TOAST

cage-free eggs, "everything"-crusted sourdough, b&b pickles 8

PRETZEL TWISTS

beer mustard, granny smith apple, smoked gouda fondue 9

CHICKPEA-KALE FRITTERS

butter bean hummus, za'atar pita, minted yogurt, sumac oil 9

FRIED GREEN TOMATOES

avocado, sweet corn-jalapeño cream, peppadew vinaigrette 9

CHEESY ANCHO CORN DIP

ancho pepper, chipotle white cheddar, blue corn chips, salsa verde 8½

ZUCCHINI-POTATO LATKES

crispy potato pancakes, shiitake mushrooms, chive butter sauce 7
ADD BASIL-CURED SALMON GRAVLAX* +3

BUTTERNUT SQUASH NACHOS

black beans, molé poblano, avocado, pepper jack, curried corn, lime crema, pepitas, cilantro, white corn tortillas, salsa rojo 11

KOREAN SHORT RIB TACOS

ginger-braised beef, avocado, queso fresco, daikon radish slaw, thai chile aioli, sambal hot sauce 9

SOUP

FRENCH ONION

stout-braised onions, fontina cheese, crostini 6

BOULEVARD TANK 7 CHEDDAR

beer-infused tillamook cheddar, pretzel crostini 6

SOUP & HALF SALAD 11

GREENS

UPGRADE ANY SALAD

BASIL-CURED SALMON GRAVLAX* +3

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

FIELD MIX

roma tomato, cucumber, artichoke, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9

CRISPY FARRO-KALE

toasted heirloom farro, dried corn, pickled red onion, pecorino-romano, minted yogurt dressing, almond breadcrumbs HALF 7 | FULL 10

BUTTER LETTUCE

applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10

ROCKET MIX

arugula, spinach, goat cheese croquette, beets, fennel, red onion, sun-dried cranberries, walnuts, sherry vinaigrette HALF 8 | FULL 11

THE HAPPY HOURS

3PM-6PM | 10PM-11PM | DINE-IN ONLY

\$3 JAMESON SHOTS, WELL COCKTAILS, TALL BOYS OR HOMEMADE PUB CHIPS

\$4 TEQUILA SHOTS, SANGRIA, SELECT LOCAL DRAFTS OR JUMBO BELGIAN FRIES

\$5 HOUSE WINE, DEVILED EGG TOAST, CORN DIP OR PAIR OF BK SLIDERS

\$6 PRETZEL TWISTS, PAIR OF SHORT RIB TACOS OR ANY BRICK OVEN MINI FLATBREAD

MINI FLATBREADS

MUSHROOM BRIE

roasted shiitakes, brie, provolone, basil pesto, red onion jam 10

WHITE TRUFFLE CHICKEN

gorgonzola, bacon, onion, provolone, baby arugula, truffle oil 10

CLASSIC PEPPERONI

san marzano marinara, spinach, provolone, tuscan peppers 9

SALMON NOSH*

basil-cured shaved salmon, dill-whipped cream cheese, capers, pickled red onion, micro-greens, egg yolk-chive drizzle 10

BREAKFAST ANYTIME

CHICKEN & WAFFLE DINNER

cornflake-crusting oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 15

BRUNCH ENCHILADAS

chorizo sausage, scrambled eggs, green chiles, chipotle cheddar, potatoes, sour cream, salsa verde, crispy jalapeño straws 12

BUILD-YOUR-OWN OMELET

SERVED WITH CHOICE OF HALF SALAD -OR- POTATOES & FARM TO MARKET SOURDOUGH 12

CHOOSE UP TO 3 ITEMS BELOW

-CHEESE-

tillamook cheddar, provolone, white cheddar chipotle, fontina, feta, brie, smoked gouda, gorgonzola

-MEAT-

applewood bacon, turkey bacon, black forest ham, chicken, smoked turkey, salmon gravlax*

-VEGGIE-

roma tomato, oven-dried tomato, red onion, caramelized onion, spinach, shiitake mushroom, avocado, artichoke

BUILD YOUR OWN LUNCH BOX \$12

MON. THRU FRI., 11AM - 1PM | \$2 FOR SPLITS | DINE-IN ONLY

PICK ONE: SOUP | SALAD | MINI BELGIAN FRY | PUB CHIPS

PICK ONE: MINI FLATBREAD: ANY VARIETY

SANDWICH: TURKEY, HOGTIED, TRIPLE CHEESE

BURGER: CLASSIC, CREOLE CHICKEN, VEGGIE BEET BURGER

"Some weasel took the cork out of my lunch."

~ W. C. FIELDS

KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!

JAR OF PICKLES 4 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

 = VEGETARIAN



BUILD YOUR OWN **MAC & CHEESE**

 100% wheat jumbo elbow shells, wisconsin cheddar, fontina & pecorino-romano with buttered breadcrumbs 12

CHOOSE FROM

caramelized onion | peas | roma tomato | spinach | roasted garlic | white truffle oil +1 each
applewood bacon | gorgonzola | seared brussels sprouts | shiitake mushroom +2 each
black forest ham | grilled chicken | blackened chicken | bbq burnt ends | braised short rib +3 each

CLASSICS

FISH & CHIPS

ale-battered whole cape capensis filet, malt vinegar aioli, cider slaw & a mini belgian fry 15

OVEN FRIED CHICKEN

cornflake crust, maple-mustard marinade, chicken pan gravy, buttermilk smashed potatoes & seared brussels sprouts 15

PANCETTA SHRIMP RIGATONI

jumbo gulf shrimp, crispy pancetta bacon, peas, caramelized onion, garlic cream, pecorino-romano 18

CREEKSTONE SHORT RIB

slow-braised local black angus beef, anson mills cheddar grits, braised kale, bbq jus 19

ROOT VEGGIE POT PIE

braised root vegetables, organic kale, caramelized onion, peas, butternut squash, fontina-pastry crust & warm winter chard salad 14

JACKFRUIT TAMALES

vegan blue corn masa, dueling salsas, heirloom anasazi beans, beer-battered avocado 14

GRILLED SANDWICHES

ADD A MINI BELGIAN FRY OR CIDER SLAW +3
SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD
WITH HOME-MADE B&B PICKLES.

PRIME BEEF ON WECK

shaved prime beef, horseradish aioli, caramelized onion on kummelweck roll with natural jus & pickled giardiniera 13

HOGTIED

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 11

REUBEN

8-hour slow-braised corned beef, beer-braised kraut, fontina cheese & "secret sauce" on grilled farm-to-market rye 13

TURKEY TURKEY

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 11

SHORT RIB GRILLED CHEESE

slow-braised creekstone beef, fontina cheese, caramelized onion, roasted tomato, arugula, horseradish mustard on grilled sourdough 13

TRIPLE CHEESE

tillamook-aged cheddar, chipotle white cheddar, provolone, avocado & oven-dried tomato on romano-encrusted sourdough 10

FALAFEL WRAP

chickpea-kale fritters, feta, butter bean hummus, roma tomato, cucumber, red onion, cabbage, mint yogurt dressing, lavosh 10

EAT-YOUR-VEGGIES

\$4 ea. CRISPY YUKON GOLD POTATOES
BUTTERMILK SMASHED POTATOES
SEARED BABY KALE
BLACK BEANS

\$5 ea. HONEY-BACON BRUSSELS SPROUTS
BEETS, WALNUTS & GOAT CHEESE
PEAS, SHIITAKES & TRUFFLE BUTTER
ANSON MILLS CHEDDAR GRITS

PREMIUM BURGERS

ADD A MINI BELGIAN FRY OR CIDER SLAW FOR +3
McGONIGLE'S CUSTOM BLEND OF BEEF BRISKET,
SHORT RIB & CHUCK TENDERLOIN.

BK CLASSIC*

tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 10½

BACON & BLUE FONDUE*

applewood bacon, gorgonzola fondue, garlic aioli, herbed mushrooms, red onion jam on brioche bun 12

SMOKESTACK*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws on cornmeal bun 12

BRICKHOUSE*

applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked pub chips" on brioche bun 12

AMERICAN KOBE*

goat cheese croquette, shiitake mushrooms, red onion jam & white truffled micro-greens on brioche bun 14

CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli on cornmeal bun 10½

CRISPY CHOLULA CHICKEN

crispy chicken breast, american cheese, cholula butter, lettuce, tomato, pickles, bacon aioli on brioche bun 11

VEGGIE BEET BURGER

heirloom farro-anasazi bean patty, avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette on cornmeal bun 11

HAND-CUT FRIES

BELGIAN-STYLE

mini 3 | jumbo 6

SWEET POTATO

mini 4 | jumbo 7

TRUFFLE-PARMESAN

mini 4½ | jumbo 8

-AIOLI DIPPING SAUCES-

roasted garlic | smoked chipotle | sweet thai chili
malt vinegar | horseradish | basil vegenaïse | smoked bacon

CHOOSE TWO SAUCES WITH EACH **JUMBO** FRY
ADDITIONAL SAUCES +65¢ | TRIO OF SAUCES +1½

CHEESE FRIES

GORGONZOLA FRIES

blue cheese fondue, smoked bacon, roma tomatoes 8

STOCKYARD FRIES

bbq burnt ends, smoked gouda fondue, onion, pickle relish 9

NEW JERSEY DISCO FRIES

melted provolone, vegetarian shiitake mushroom gravy 7

*CONSUMING RAW OR UNDERCOOKED GROUND BEEF, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

WE NOW OFFER A GLUTEN-FREE MENU

SUB A GLUTEN-FREE BUN +2

 = VEGETARIAN

