

Eat local. Drink local. Family owned and operated. **CHEERS!**

SHARE-ABLES

CHIPS & SALSA » 370 CAL	6
FRY BASKET – crinkle, waffle or sweet potato Loaded: beer cheese, bacon & scallions +\$2 » 900/1500 CAL	6
CHEESE CURDS – locally sourced curds lightly breaded & deep fried; served with ranch » 1270 CAL	9
NEW MKE PRETZELS – local fresh-baked pieces PLAIN: served w/ beer cheese & spicy brown mustard EVERYTHING BAGEL: garlic butter, EB seasoning & beer cheese +\$1 JALAPENO: garlic butter, pepperjack, jalapenos & beer cheese +\$1 » 800-960 CAL	8
NEW MAC 'N CHEESE BITES – lightly breaded and deep fried; served with ranch BBQ PORK STYLE: topped w/ pork, BBQ & beer cheese +\$2 » 720-1070 CAL	9
CHEESY JALAPENO CORN DIP – parmesan, cheddar, cotija, pepper jack, corn, peppadews & jalapenos; served with tortilla chips » 1340 CAL	9
NEW FRIED PICKLES – lightly breaded dill pickle chips - plain or try them tossed in a dry rub; served with ranch » 430 CAL	8
BRUSSELS SPROUTS – deep fried & tossed in garlic butter & house blend seasoning, topped with bacon & parmesan » 490 CAL	9
NASHVILLE CAULIFLOWER – beer-battered cauliflower florets tossed in Nashville dry rub; served with ranch » 450 CAL	9
TOTS & BEER CHEESE – Your choice: Plain or Loaded (add cheddar jack, bacon, scallions, peppadews, jalapenos) » 1500 CAL	10
LETTUCE WRAPS – 3 romaine leaves topped with cabbage mix & wontons CHOICE OF: poblano chicken or boom boom shrimp » 425 CAL	11
NASHVILLE BOOM BOOM SHRIMP – beer-battered shrimp on mixed greens; topped with scallions, peppadews & boom boom sauce » 1140 CAL	12
QUESADILLA – flour tortilla, cheddar jack, tomatoes, scallions, sides of jalapenos, sour cream & salsa ADD: chicken or beef: +\$3 » 780-1080 CAL	9
NACHOS – tortilla chips, beer cheese, cheddar jack, cotija, scallions, peppadews, jalapenos, sides of sour cream & salsa INCLUDES CHOICE OF: chicken, Korean BBQ pork, sirloin steak, ground beef or prime rib » 1345-1475 CAL	14
10 CHICKEN WINGS – TRADITIONAL or BONELESS; served with ranch or bleu cheese & celery SAUCES: Buffalo, BBQ, Boom Boom, Korean BBQ, Teriyaki, Mango Habanero, Garlic Parmesan, Inferno DRY RUBS: Brown Sugar Bourbon, Ragin' Cajun, Nashville Hot, Lemon Pepper » 930/1490 CAL	15

NEW THICK-STYLE FLATBREADS

CAPRESE – mozzarella, parmesan, tomatoes, pesto & balsamic glaze; add grilled chicken +\$3 » 860 CAL	10
BAJA – grilled chicken, pepper jack, cotija, peppadews, scallions & poblano sauce » 1030 CAL	12
SIRLOIN – mozzarella, caramelized onions, scallions & garlic butter » 980 CAL	14

SOUP DU JOUR

Ask a staff member for details

BOWL	6
SOUP & SIDE SALAD – house or caesar	9
SOUP & GRILLED CHEESE	9

GREENS

Add: chicken, shrimp or sirloin steak for \$3

Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Italian, Honey Mustard & Avocado Ranch

HOUSE – spring mix, romaine, tomatoes, red onion, peppadews & feta » 860 CAL	11
CAESAR – romaine, parmesan & croutons; tossed in Caesar dressing » 1130 CAL	10
NASHVILLE CHICKEN – fried chicken tossed in Nashville dry rub, spring mix, romaine, tomatoes, red onion, avocado & cheddar jack; tossed in avocado ranch » 1330 CAL	14

STREET TACOS

Add a taco: \$3 each upon initial order

Served on corn or flour tortillas w/ chips & salsa.

(2) CHICKEN – cabbage, pepper jack, tomatoes, scallions & poblano sauce » 705-785 CAL	9
(2) BEEF – cabbage, pepper jack, tomatoes, scallions & poblano sauce » 800-850 CAL	9
(2) BEER-BATTERED COD – cabbage, pepper jack, peppadews & malt vinegar aioli » 845-925 CAL	10
(2) KOREAN BBQ PORK – cabbage, pepper jack, cotija, coleslaw & Korean BBQ » 535-615 CAL	10
(2) SIRLOIN STEAK – cabbage, pepper jack, scallions & poblano sauce » 525-605 CAL	11

SLIDERS

Add a slider: \$3 each upon initial order

Served with fries or slaw.
Substitute your side for an additional charge.

(2) CHICKEN – beer-battered tenders topped with cheddar & cowboy sauce » 820 CAL	10
(2) PORK – topped with slaw, cotija & Korean BBQ » 765 CAL	10
(2) ANGUS – topped with gouda & cowboy sauce » 1120 CAL	10

WRAPS

Served with fries or slaw.
Substitute your side for an additional charge.

VEGGIE – Nashville cauliflower, lettuce, tomato, cheddar jack & avocado ranch; pressed spinach tortilla » 1125 CAL	12
BLT CLUB – grilled or fried chicken, bacon, lettuce, tomato & mayo; pressed flour tortilla; add cheese +\$1 » 1340-1540 CAL	13
CAESAR – grilled chicken, lettuce, tomato, parmesan & Caesar dressing; pressed flour tortilla » 1240 CAL	13
CALIFORNIA – grilled chicken, lettuce, tomato, avocado, cheddar jack & spicy mayo; pressed flour tortilla » 1450 CAL	14

The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

HANDHELDS

Served with fries or slaw. Substitute your side for an additional charge.	
BRASS TAP GRILLED CHEESE – cheddar, gouda, swiss, bacon, tomato, avocado & spicy mayo; sourdough » 1320 CAL	12
CHICKEN SAMMY – Your choice: grilled or fried; served on a brioche bun w/ BYO garnish; add cheese +\$1	12
NEW CHICKEN BACON RANCH – grilled chicken, bacon, swiss, lettuce, tomato & ranch; toasted hoagie » CAL 1310	14
🔪 NASHVILLE CHICKEN – fried chicken tossed in Nashville dry rub, lettuce, tomato, avocado & garlic mayo; toasted hoagie » 1530 CAL	14
CALIFORNIA CHICKEN CLUB – grilled chicken, bacon, cheddar, avocado, lettuce, tomato & spicy mayo; sourdough » 1470 CAL	15
NEW 🔪 ITALIAN – ham, salami, pepperoni, provolone, red pepper, red onion, pepperoncini, lettuce, tomato & Italian dressing; toasted hoagie » 1290 CAL	14
🔪 SHRIMP PO' BOY – fried shrimp, cabbage, tomato, pickles, peppadews & boom boom sauce; toasted hoagie » 1380 CAL	14
COD SANDWICH – two beer-battered cod filets, cheddar, lettuce, tomato & tartar sauce; toasted hoagie » 950 CAL	14
CUBAN – pulled pork, ham, caramelized onions, swiss, pickles & spicy mustard; toasted hoagie » 1140 CAL	14
PRIME RIB MELT – prime rib, caramelized onions, mushrooms, gouda & horseradish sauce; sourdough » 1610 CAL	16
PHILLY CHEESESTEAK – sirloin, pepper and onion mix, mozzarella & beer cheese; toasted hoagie » 1500 CAL	16
KITCHEN SPECIAL – a rotating kitchen creation; ask a staff member for details! » CAL vary	MARKET

FRIDAY FISH FRY

Served with rye bread, slaw & fries. Substitute fries with a different side for an additional charge.	
BEER-BATTERED COD – served with tartar » 1430 CAL	15
BAKED COD – topped with citrus butter » 770 CAL	17
BEER-BATTERED BLUE GILL – served with tartar » 1330 CAL	17
BEER-BATTERED PERCH – served with tartar » 1280 CAL	17
BEER-BATTERED COMBO – a platter of cod, perch & blue gill; served with tartar » 1550 CAL	20

SIDES

FRIES: CRINKLE, WAFFLE OR SWEET POTATO	3
CREAMY COLESLAW	3
HOUSE-MADE TOTS	4
POTATO PANCAKES	4
BRUSSELS SPROUTS	4
🔪 NASHVILLE CAULIFLOWER	4
SIDE SALAD – house or caesar	4
DRESSING/SAUCE	.50+

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1/2# ANGUS BURGERS *Add a patty: \$5 each*

Served with fries or slaw. Substitute your side for an additional charge.	
HAMBURGER – plain or add cheese +\$1; brioche bun » 1350 CAL	12
ALL AMERICAN – cheddar & applewood bacon; brioche bun » 1540 CAL	14
MUSHROOM SWISS – swiss, sautéed mushrooms & garlic mayo; brioche bun » 1580 CAL	14
BBQ BACON – cheddar, applewood bacon, onion straws & BBQ sauce; brioche bun » 1810 CAL	15
🔪 AVOCADO – pepper jack, avocado, deep fried jalapenos & spicy mayo; brioche bun » 1750 CAL	15
MILWAUKEE – swiss, cheddar, onion straws & cowboy sauce; sourdough » 1960 CAL	15
🔪 PUB – jalapeno cream cheese, gouda, applewood bacon & cowboy sauce; brioche bun » 1790 CAL	16
HANGOVER – cheddar, applewood bacon, potato pancake, fried egg & spicy mayo; brioche bun » 1740 CAL	16
NEW BIGGY BBQ MAC – cheddar, mozz, applewood bacon, pork, mac 'n cheese bites & BBQ; brioche bun » 1820 CAL	17
TWIN CITIES – two patties, swiss, cheddar, applewood bacon, fried egg, onion straws & cowboy sauce; brioche bun » 2100 CAL	20

BASKETS

Served with slaw & fries. Substitute fries with a different side for an additional charge.	
CHICKEN TENDERS – served with BBQ » 1300 CAL	14
FRIED SHRIMP – served with boom boom sauce » 1380 CAL	15
FISH & CHIPS – served with tartar » 1430 CAL	15

DESSERT

NEW PEANUT BUTTER CUP – fresh-baked pretzel bites; glazed & topped with crushed peanut butter cups » 1120 CAL	9
NEW FROOTY BLAST FROM THE PAST – fresh-baked pretzel bites; glazed & topped with Froot Loops cereal » 920 CAL	9

NOTES

- Special kitchen requests subject to an additional charge.
 - ➔ This includes, but is not limited to: menu modifications, add-ons, and additional sauce and/or dressing requests.
- Parties of 8 or more are subject to one check and a 20% gratuity.
- Walk-outs & unsigned credit card receipts will be charged a 20% service fee.
- A \$50 hold will be placed on pre-authorized bar tabs, to be returned within 2-3 business days.
- Guest Wifi: BrassTapGuestNetwork Password: 80Tapbeers