

# SHAREABLE FAVORITES

POTSTICKERS\* – 12

Fried pork or chicken, shredded lettuce, Asian chili crisp, scallions (493 CAL.)

GILROY GARLIC FRIES - 8 Garlic, Parmesan, olive oil, parsley (1760 CAL.)

**BOOM BOOM SHRIMP\* – 14.5** 

10 hand-breaded, beer-battered & tossed in sauce (940 CAL.)

PORK QUESADILLA\* – 11

Pepper jack cheese, Sweet Heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

**CRISPY BRUSSELS SPROUTS – 10** Smoked bacon, Parmesan, balsamic glaze (595 CAL.)

> CHEESE CURDS – 11 Lightly breaded & fried with side of buttermilk ranch (1120 CAL.)

**ROASTED BUFFALO CAULIFLOWER – 10** Buffalo sauce, Nashville Hot seasoning, scallions (560 CAL.)

MAC 'N CHEESE BITES – 8.5

Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs & Poblano sauce (720 CAL.)

BBQ PORK MAC 'N CHEESE BITES\* - 11.5

Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs topped with white queso, pulled pork & BBQ sauce (1070 CAL.)

ONION RINGS - 10

Served with Boom Boom sauce (1500 CAL.)

HAND-BREADED PICKLE CHIPS – 10

Served with buttermilk ranch (430 CAL.)

PIZZA FRITTA – 8

Fried pizza dough, Parmesan, garlic butter, marinara (690 CAL.)

LOADED FRIES OR TOTS\* - 10

White queso, sour cream, chopped smoked bacon & scallions (900 - 970 CAL.) Brisket\* - 14 (1240 - 1310 CAL.)

PRETZEL – 9

Fresh gourmet pretzel with white queso & spicy brown mustard (800 CAL.)







## NACHOS, DIPS & CHIPS

STEAK NACHOS\* – 18.5

White queso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, pickled red onions with sour cream & salsa (1465 CAL.) Chicken\* - 15.5 (1425 CAL.) | Korean BBQ Pork\* - 17 (1555 CAL.)



HOUSE-MADE GUACAMOLE – 9.5 Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)

SALSA - 7

Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

**QUESO - 9.5** 

Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (630 CAL.)

TRIO – 11.5

Salsa, house-made guacamole & white queso (630 CAL.)



### TACOS + CHIPS & SALSA

2 SMOKED BRISKET\* - 14.5 Spicy mayo, onion cilantro, Cotija cheese, fresh ialapeños & pickled red onions (895 - 975 CAL.)

2 GRILLED POBLANO CHICKEN\* – 11 Poblano sauce, Cotija cheese, onion cilantro, fresh jalapeños & pickled red onions (785 - 865 CAL.)

2 BLACKENED COD\* - 12.75 Tomatoes, coleslaw, Cotija cheese, onion

cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK\* - 14.5

Onion cilantro, fire roasted red peppers, Cotija & white queso cheeses (545 - 625 CAL.)

IMPOSSIBLE™ - 14.5 ( Quant-Based (735 - 815 CAL.)



# TRADITIONAL CHICKEN WINGS

6 WINGS\* - 11 | 10 WINGS\* - 17 | 15 WINGS\* - 23

Celery & bleu cheese or ranch dressing (480 - 1935 CAL.) WING BASKET\* – 17

8 traditional or boneless wings, crinkle-cut fries, coleslaw, celery & bleu cheese





Asian Chili Crisp NEW Teriyaki

(1150 - 1930 CAL.)

Garlic Parmesan NEW Hot Buffalo **Boom Boom** 

> Korean BBQ BBQ Sweet Heat BBQ



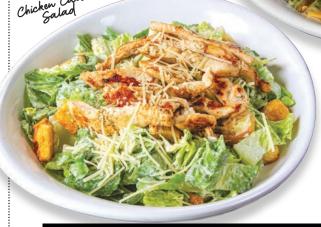
Nashville Hot Lemon Pepper **Brown Sugar Bourbon** Ragin' Cajun



TAP SALAD - 12.5

Lettuce mix, cheddar jack cheese, smoked bacon, tomato & red onion with choice of dressing (310 - 870 CAL.)

Steak\* - 16.5 (450 - 1010 CAL.) Shrimp\* - 15 (430 - 990 CAL.) Chicken\* - 14 (460 - 1020 CAL.)



**CAESAR - 10.5** Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)

Steak\* - 14.5 (780 CAL.) Shrimp\* – 13 (760 CAL.) Chicken\* – 12 (790 CAL.)



COLESLAW - 3 (190 CAL.) ROASTED BUFFALO CAULIFLOWER - 4 (280 CAL.)

SIDE TAP SALAD - 4 (155 - 435 CAL.)

SIDE CAESAR SALAD - 4 (320 CAL.) CRINKLE-CUT FRIES - 3.75 (450 CAL.) TATER TOTS - 3.75 (500 CAL.) Try Fries or Tots Sauced or Tossed - 50¢ CRISPY BRUSSELS SPROUTS - 5 (280 CAL.)



FISH & CHIPS\* - 16

SHRIMP PLATTER\* – 15.75

(1430 CAL.)

SERVED WITH CRINKLE-CUT FRIES OR TOTS. SUBSTITUTE SIDE SALAD, CRISPY BRUSSELS SPROUTS OR ROASTED BUFFALO CAULIFLOWER - 1

Hand-breaded, beer-battered with malt-vinegar aioli.

Hand-breaded, beer-battered and fried or grilled with cocktail sauce. Served with coleslaw and crinkle-cut fries or tots.

Served with coleslaw and crinkle-cut fries or tots.

Try tossed in any sauce or dry rub - 50¢

ALL-AMERICAN PUB\* - 14.5

Aged cheddar cheese, smoked bacon, lettuce, tomato, pickle (1310 CAL.)

SUBSTITUTE SIDE SALAD, CRISPY BRUSSELS Sprouts or roasted Buffalo Cauliflower – 1 (140 - 410 Cal.)

**GUAC BURGER\* – 15.5** 

House-made guacamole, aged cheddar cheese, coleslaw, pickled red onions, spicy mayo (1540 CAL.)

#### SWEET HEAT BBQ BACON\* – 15.5

Pepper jack cheese, smoked bacon, lettuce, tomato, onion rings & Sweet Heat BBQ (1390 CAL.)

THE BIGGY BBO MAC BURGER\* – 17 Aged cheddar cheese, smoked bacon, pulled pork, BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

**IMPOSSIBLE™ BURGER** – 16.5

Plant-based burger, lettuce, tomato, pickle (1030 CAL.) \*\*Quant-Based burger, lettuce, tomato, pickle (1030 CAL.)

Burgers Served on a Butter Brioche Bun. Lower Carb Option? Substitute Lettuce Leaves for Bun.



# CRUST \$2 **HOT HONEY PEPPERONI\* – 15**

Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, creamy ricotta, fresh basil & drizzled with hot honey (1690 CAL.)

#### BRASS TAP CLASSIC\* – 15

Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, fresh mushrooms & topped with Italian herbs (1620 CAL.)

#### WHITE CAPRESE – 15

Garlic butter sauce, whole milk mozzarella, shredded Parmesan, creamy ricotta, juicy diced tomatoes, fresh basil, Italian herbs & drizzled with balsamic glaze (1810 CAL.)

#### CARNIVORE\* – 17

Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, chopped smoked ham, smoked bacon & topped with Italian herbs (1660 CAL.)

#### BBQ CHICKEN & BACON\* – 15

BBQ sauce, aged cheddar jack cheese, seasoned grilled all-white meat chicken, smoked bacon, red onions & topped with cilantro (1810 CAL.)

#### CRAFT YOUR MASTERPIECE 12 (800 - 1000 CAL.)

Sauce It -

(60 - 200 CAL.) Vine-Ripened Tomato Sauce | Garlic Butter Sauce

- Top It -

#### **CHEESES - \$1 EACH**

(70 - 450 CAL.) Whole Milk Mozzarella Aged Cheddar Jack Creamy Ricotta Shredded Parmesan

#### **VEGETABLES - \$1 EACH**

(0-10 CAL.) Fresh Mushrooms **Red Onions Green Peppers Diced Tomatoes** Fresh Basil

#### **MEATS - \$2 EACH**

(25 - 210 CAL.) Crispy Pepperoni Cups\* Italian Sausage\* **Chopped Smoked Ham\*** Smoked Bacon\* Seasoned Grilled All-White Meat Chicken\*

Hand-breaded, beer-battered chicken breast, aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.) Try tossed in any sauce or dry rub - 50c

Sliced ribeye, crispy onions, spicy mayo on a toasted garlic butter hoagie roll (1688 CAL.)

#### CHICKEN CLUB WRAP\* – 12.75

RIBEYE STEAK SANDWICH\* – 17.5

CRISPY CHICKEN SANDWICH\* - 14

STEAK FRITES\* – 23

(140 - 410 CAL.)

12 oz. ribeye & Gilroy Garlic fries (1100 CAL.)

CHICKEN TENDERS\* – 14.75 Hand-breaded, beer-battered with BBQ sauce.

Served with coleslaw and crinkle-cut fries or tots.

Try tossed in any sauce or dry rub - 50¢

HANDHELD DELICIOUSNESS

Add grilled mushrooms - 1.5 (5 CAL.)

Aged cheddar cheese, smoked bacon, tomato, lettuce, mayo in a flour tortilla with buttermilk ranch dressing (1590 CAL.)

#### TOASTED CHICKEN BACON RANCH SUB\* – 13

Seasoned grilled all-white meat chicken, smoked bacon, Swiss cheese, lettuce & tomato on a toasted hoagie roll with buttermilk ranch (1310 CAL.)

#### **BRISKET GRILLED CHEESE\* – 15**

Aged cheddar & pepper jack cheeses, pickled red onion & fresh jalapeños on toasted brioche bread with Sweet Heat BBQ (1520 CAL.)

#### ASIAN BBQ CRISPY CHICKEN SANDWICH\* - 14.5

Hand-breaded, beer-battered chicken breast, Korean BBQ sauce, spicy mayo, coleslaw, pickled red onions, fresh jalapeños & onion cilantro on a butter brioche bun (1670 CAL.)

#### **DESSERTS**



BOURBON-MAPLE BROWN BUTTER CAKE – 10 Decadent warm brown butter cake, bourbon-maple sauce, vanilla ice cream, caramel. (975 CAL.)

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM - 9 (960 CAL.)

