

# SHAREABLES



## BOOM BOOM SHRIMP\* – 15

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

## PORK QUESADILLA\* – 12.5

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

## BRUSSELS SPROUTS – 12

Roasted & tossed in garlic butter with fire roasted red peppers, topped with Parmesan & balsamic glaze (490 CAL.)

## CHEESE CURDS – 12

Lightly breaded & fried with side of buttermilk ranch (1120 CAL.)

## BUFFALO CAULIFLOWER – 11.5

Roasted cauliflower, Buffalo sauce, Nashville Hot seasoning, scallions & Utah sauce (560 CAL.)

## MAC 'N CHEESE BITES – 10

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

## BBQ PORK MAC 'N CHEESE BITES\* – 12.5

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

## FRIED GREEN BEANS – 12 **NEW**

Served with Utah sauce (840 CAL.)

## ONION RINGS – 12 **NEW**

Served with cowboy sauce (1500 CAL.)

## LOADED FRIES\* – 11

Aged cheddar jack cheese, sour cream, chopped bacon & scallions (1130 CAL.)




# NACHOS

## STEAK NACHOS\* – 19

White queso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, sour cream & salsa (1315 CAL.)

Chicken – 16 (1285 CAL.) | Korean BBQ Pork – 17.50 (1455 CAL.)

Impossible™ – 19 (1345 CAL.) 

## DIPS & CHIPS

### HOUSE-MADE GUACAMOLE – 9.75

Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)

### SALSA – 7.5

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

### QUESO – 10.5

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



# PRETZELS

## PRETZEL – 11

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

## JALAPEÑO & CHEESE – 12

Garlic butter, topped with pepper jack cheese & fresh jalapeño slices with white queso (960 CAL.)

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# CHICKEN WINGS



TOSSED IN CHOICE OF SAUCE OR DRY RUB

## 10 WINGS – 18

Celery & bleu cheese dressing (930-1480 CAL.)

## WING SAUCES & DRY RUBS

- Buffalo
- Boom Boom
- Korean BBQ
- Sweet BBQ
- Sweet Heat BBQ
- Lemon Pepper (Dry rub)
- Nashville Hot (Dry rub)



# OLD-WORLD PIZZAS

TRY CAULIFLOWER CRUST - 2

## PEPPERONI – 14.5

Pizza sauce, mozzarella, pepperoni, & Parmesan (1690 CAL.)

## BBQ CHICKEN – 14.5

Buttermilk ranch, sweet BBQ sauce, mozzarella cheese, grilled chicken, & red onions (1810 CAL.)

## BRASS TAP CLASSIC – 14.5

Pizza sauce, mozzarella, pepperoni, Italian sausage, green peppers, & mushrooms (1620 CAL.)

## FIVE CHEESE – 12

Pizza sauce, mozzarella, pepper jack, aged cheddar, monterey jack, & Parmesan (1710 CAL.)

## KOREAN BBQ PORK - 13

Coleslaw on a slider bun (770 CAL.)

## ANGUS\* - 13.5

Aged cheddar cheese, pickled red onions, cowboy sauce on a slider bun (770 CAL.)

## SIDES

- COLESLAW – 3.5 (190 CAL.)
- SIDE CAESAR – 6 (410 CAL.)
- FRIES – 5 (450 CAL.)
- TATER TOTS – 5.25 (500 CAL.)
- SWEET POTATO FRIES – 5.75 (530 CAL.)

## SLIDERS

### Try Any Signature Sauce 50c

## SIGNATURE SAUCES

- BOOM BOOM (260 CAL.)
- KOREAN BBQ (100 CAL.)
- POBLANO (190 CAL.)
- SWEET BBQ (100 CAL.)
- BUFFALO (90 CAL.)
- COWBOY (240 CAL.)
- SWEET HEAT BBQ (110 CAL.)
- UTAH (200 CAL.)
- BUTTERMILK RANCH (200 CAL.)
- HONEY MUSTARD (210 CAL.)

# TACOS

+Chips and Salsa

SERVED ON CORN OR FLOUR TORTILLAS.



# PREMIUM ANGUS BLEND BURGERS

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



## 2 SMOKED BRISKET\* – 14.75

Cowboy sauce, onion cilantro, Cotija cheese, fresh jalapeños & pickled red onions (895 - 975 CAL.)

## 2 GRILLED POBLANO CHICKEN\* – 11.5

Poblano sauce, Cotija cheese, fire roasted red peppers, onion cilantro (735 - 815 CAL.)

## 2 BLACKENED COD\* – 12.5

Tomatoes, coleslaw, salsa, onion cilantro & fresh jalapeños (755 - 835 CAL.)

## 2 STEAK\* – 13.5

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

## SUB IMPOSSIBLE™ – 14.5 (735 CAL.)



Served with regular fries. Substitute sweet fries, tots, or side salad - 1 (150-410 CAL)

## ALL-AMERICAN PUB\* – 16

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

## AVOCADO BURGER\* – 17

House-made guacamole, aged cheddar cheese, smoked bacon, coleslaw, pickled red onions, Sweet Heat BBQ (1630 CAL.)

## JALAPEÑO BURGER\* – 17.25

Jalapeño cream cheese, swiss cheese, smoked bacon, Utah sauce, fried jalapeños, lettuce, tomato (1460 CAL.)

## SWEET HEAT BBQ BACON\* – 16.25

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

## THE BIGGY BBQ MAC BURGER\* – 18.5

Aged cheddar cheese, whole milk mozzarella, smoked bacon, pulled pork, Sweet BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

## IMPOSSIBLE™ BURGER – 17

Plant-based burger, lettuce, tomato, pickle (1030 CAL.)



# BASKETS



## FRIED SHRIMP\* – 16

Hand-breaded, beer-battered, with cocktail sauce, coleslaw & fries (1135 CAL.)

## CHICKEN TENDERS\* – 15.5

Hand-breaded, beer-battered, with Sweet BBQ sauce, coleslaw & fries (1300 CAL.)

## FISH & CHIPS\* – 17.75

Hand-breaded, beer-battered, with malt-vinegar aioli, coleslaw & fries (1430 CAL.)

# SALADS



## TAP SALAD – 12.75

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

Steak\* – 17 (450 - 1010 CAL.)

Shrimp\* – 15.5 (430 - 990 CAL.)

Chicken\* – 14.5 (460 - 1020 CAL.)

## CAESAR – 11

Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.)

Steak\* – 15 (780 CAL.)

Shrimp\* – 13.5 (760 CAL.)

Chicken\* – 12.5 (790 CAL.)



Plant-Based

# SANDWICHES



Served with regular fries. Substitute sweet fries, tots, or side salad - 1 (150-410 CAL)

## CRISPY CHICKEN SANDWICH – 16

Hand-breaded, beer-battered chicken breast, aged cheddar cheese, shredded lettuce, pickle & mayo on a butter brioche bun (1320 CAL.)

Want it spicy? Try tossed in Nashville Hot seasoning - 50¢

## CHICKEN CLUB WRAP – 14.5

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

## BRISKET GRILLED CHEESE – 17.5

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

## REUBEN – 17

Corned beef, Swiss cheese, sauerkraut, Utah sauce on toasted rye bread (1540 CAL.)

## SHRIMP PO' BOY – 15.5

Hand-breaded beer-battered shrimp, Po' Boy sauce, blackened seasoning, diced tomatoes, shredded lettuce on a toasted french roll (1290 CAL.)

## ASIAN BBQ CRISPY CHICKEN SANDWICH – 16 **NEW**

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

# DESSERT

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM – 11 (960)

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