**APPETIZERS**

- CHEESE JALAPENO CORN DIP & CHIPS – Parmesan, cheddar, cotija, & pepper jack cheeses, corn, & jalapenos – $7
- PARMAHUMMUS SLIDERS – Choice of chicken, beef, or pulled pork – $3.00 (350 CAL)

- SIRLOIN STEAK NACHOS – Sirloin, beer cheese, cheddar jack & cotija cheese, peppered peppers, jalapenos, scallions, sour cream & salsa – $10 (350 CAL)
- KOREAN BBQ PORK – 12 (475 CAL)
- PRIME RIB – 13 (425 CAL)

- BOOM BOOM SHRIMP – 12 beer-battered shrimp & topped in boom boom sauce – $14 (420 CAL)
- CHEESE CURDS – Lightly breaded & fried served with ranch – $12 (270 CAL)
- CHIPS AND SALSA – $4 (370 CAL)
- MILWAUKEE PRETZELS – Baked pieces with choice of beer cheese or spicy brown mustard – $11 (1080 CAL)

- ULTIMATE POUTINE – Crinkle-cut fries, fried cheese curds, bacon, scallions, & brown gravy – $12 (380 CAL)
- TATER TOTS WITH BEER CHEESE – Loaded tots – beer cheese, peppadew peppers, jalapenos, scallions – $10 (1080 - 1500 CAL)
- BASKET OF CRINKLE CUT OR WAFFLE FRIES – $8 (900 - 1500 CAL)

- BRUSSELS SPROUTS – Baked and tossed in garlic butter with fire roasted red pepper – $8 (490 CAL)

**GREENS**

- HOUSE SALAD – Spring lettuce mix, peppadew peppers, red onion, tomato, feta cheese with choice of dressing DRESSING CHOICES: Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, and Peppadew Ranch – $7 (370 CAL)
- SIRLOIN STEAK – 12 (480 CAL) SHRIMP – 11 (490 CAL) CHICKEN – 10 (480 CAL)

**CAESAR SALAD** – Romaine, parmesan cheese, croutons & Caesar dressing – $9 (640 CAL)
- SIRLOIN STEAK – 12 (480 CAL) SHRIMP – 11 (490 CAL) CHICKEN – 10 (480 CAL)

**TACO SALAD** – Taco shell bowl, spring lettuce mix, poblano sauce, cheddar jack cheese, tomatoes, green onions, avocado & sour cream. Choice of chicken, beef, or pulled pork – $11 (900 CAL)

**PLATES**

- SERVED WITH CHOICE OF ONE SIDE
- BEER BATTERED FRIED SHRIMP – Boom Boom sauce with coleslaw – $13 (1135 CAL)
- BEER BATTERED CHICKEN TENDERS – BBQ sauce with coleslaw – $11 (1300 CAL)

**BEER BATTERED FISH & CHIPS** – Coleslaw & tarter sauce – $14 (340 CAL)

**SIRLOIN STEAK FRIES** – 6 oz. USDA Choice Cut Sirloin, crispy onion straws, crinkle-cut fries, Hotcha Sriracha & garden garnish – $16 (560 CAL)

**HAND HELDS**

- Served with choice of one side

**SIRLOIN STEAK SANDWICH** – 6 oz. USDA Choice Cut Sirloin, fried onions, grilled mushrooms on a toasted sub roll – $13 (800 CAL)
- CHICKEN BLT WRAP – Fried or grilled chicken, mayo, lettuce, tomato, bacon, in a pressed flour tortilla – $11 (1340-1540 CAL)
- SHRIMP PO’ BOY – Fried shrimp, cabbage, tomatoes, pickles & boom boom sauce on a hoagie roll – $11 (2700 CAL)

**CALIFORNIA CHICKEN CLUB** – Grilled Chicken, cheddar cheese, bacon, avocado, lettuce, tomato & spicy mayo on sourdough – $9 (1300 CAL)
- L.A. KOGI DOG – ¼ lb. All-beef, mayo, Kogi slaw, pickled red onions, secret weapon sauce, Cotija cheese on a toasted sub roll – $13 (2400 CAL)
- PRIME RIB MELT – Shaved Prime Rib, caramelized onions, mushrooms, Gouda cheese & horseradish sauce on sourdough – $12 (2700 CAL)
- BRASS TAP GRILLED CHEESE – Cheddar, gouda and swiss cheese, bacon, tomato, avocado, and spicy mayo on sourdough – $9 (1300 CAL)
- CUBAN SANDWICH – Pork, ham, caramelized onions, swiss cheese, spicy mustard & pickles on a pressed roll – $12 (1200 CAL)

**CHICKEN CAESAR WRAP** – Grilled chicken, romaine lettuce, Caesar dressing, tomatoes & parmesan cheese in a pressed flour tortilla – $9 (1200 CAL)

**THICK-STYLE FLATBREADS**

- SIRLOIN – USDA Choice Sirloin, mozzarella, caramelized onions, garlic butter, and green onions – $11 (800 CAL)
- KOREAN BBQ – Pulled pork, cheddar jack cheese, red onions, scallions & Korean BBQ Sauce – $10 (940 CAL)
- BAJA CHICKEN – Grilled chicken, pepper jack & Cotija cheeses, Peppadew peppers, Poblano sauce & scallions – $9 (1030 CAL)

**FIVE CHEESE** – Mozzarella, pepper jack, cheddar, montery jack, parmesan & pizza sauce – $7 (960 CAL)

**SLIDERS**

- Served with choice of one side. Add extra slider: $2.00
- 2 KOREAN BBQ PORK SLIDERS – Pulled pork, cotija cheese, coleslaw & Korean BBQ Sauce on brioche buns – $8 (665 CAL)
- 2 BEER BATTERED CHICKEN SLIDERS – Beer battered chicken, cheddar cheese, & cowboy sauce on brioche buns – $7 (820 CAL)
- 2 ANGUS SLIDERS – Angus beef, gouda cheese, & cowboy sauce on brioche buns – $8 (1240 CAL)

**ADD ONS**

- One fish fillet – $3.00 (300 CAL)
- Two chicken tenders – $3.00 (450 CAL)
- Six grilled or fried shrimp – $5.00 (640-700 CAL)
- Pulled pork – $3.00 (350 CAL)
ANGUS BURGERS

½ Pound Chuck, Brisket, & Short Rib Burger
Served with choice of one side

ALL AMERICAN PUB – Aged cheddar cheese, Applewood bacon, lettuce, tomato, pickle on a butter brioche bun.
» (1540 CAL)

SWEET HEAT BBQ BACON BURGER – Pepper jack cheese, Applewood bacon, lettuce, tomato, crispy onion straws & sweet heat BBQ sauce on a butter brioche bun.
» (1810 CAL)

JALAPENO CHEESE BURGER – Jalapeno cream cheese, Swiss, Applewood bacon, fried jalapenos, Utah sauce, lettuce, tomato on a butter brioche bun
» (1790 CAL)

BRASS TAP BURGER – Pulled pork, BBQ sauce, coleslaw, cheddar cheese & onion straws on sourdough bread

THE HANGOVER BURGER – Cheddar cheese, bacon, potato pancake, fried egg & spicy mayo on a brioche bun

KOGI BURGER – Kogi slaw, Applewood bacon, pickled red onion, Hotcha Sriracha sauce on a butter brioche bun
» (1460 CAL)

THE MILWAUKEE BURGER – Swiss cheese, cheddar cheese, onion straws & cowboy sauce on sourdough bread

THE HORNY GOAT BURGER – Goat cheese, avocado, wonton strips & Cajun sour cream on a brioche bun

BIG BOY BURGER – Two 8oz patties, Swiss cheese, cheddar cheese, bacon, fried egg, onion straws & cowboy sauce on a brioche bun

MUSHROOM SWISS BURGER – Swiss cheese, sautéed mushrooms & garlic mayo on a brioche bun

IMPOSSIBLE BURGER – Lettuce, tomato, pickle, on a butter brioche bun
» (1230 CAL)

– **ADD EXTRA BURGER PATTY FOR $3.00 EACH**

FRIDAY NIGHT FISH FRY
Served with salted rye bread and choice of one side

BEER-BATTERED COD – Two pieces of cod, served with coleslaw
» (1430 CAL)

BAKED COD – Baked cod topped with citrus butter and served with coleslaw

FRIED COMBO PLATTER – Two beer battered perch, one piece beer battered cod, six beer battered shrimp served with coleslaw

BEER-BATTERED BLUE GILL – Seven pieces of blue gill, served with coleslaw

BEER-BATTERED PERCH – Four pieces of perch, served with coleslaw

BEER-BATTERED COD SANDWICH – Two pieces of cod, cheddar cheese, tartar sauce, lettuce, and tomato on a hoagie roll served with choice of side.

SIDES 2.50

CRINKLE CUT FRIES (500 CAL), WAFFLE FRIES (500 CAL), SWEET POTATO WAFFLE FRIES (400 CAL) HOUSE-MADE TOTS (500 CAL), POTATO PANCAKES (550 CAL), COLESLAW (80 CAL), BRUSSELS SPROUTS: ADD $1 (600 CAL), SIDE SALAD: ADD $1

SIGNATURE SAUCES

BUFFALO (90 CAL) BOOM BOOM (260 CAL) KOREAN BBQ (100 CAL) PERI PERI (40 CAL) POBLANO (190 CAL) SWEET BABY RAY’S BBQ (100 CAL) SECRET WEAPON (90 CAL) HOTCHA SRIRACHA (70 CAL) BOLD & SPICY (40 CAL) COWBOY (240 CAL) HONEY PEPPER (170 CAL) POBLANO PERI PERI (190 CAL) SWEET HEAT (110 CAL) UTAH (200 CAL) MALT VINEGAR AIOLI (240 CAL)

THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS

STREET TACOS & CHIPS
Served on flour or corn tortillas. Add extra taco: $3.00

2 BEER-BATTERED COD TACOS – Beer battered cod, cabbage, pepper jack cheese, peppadews, and aioli
» (845–925 CAL)