

THE CRAFTIEST OF FOOD & BREWS

STARTERS

BOWL OF OLIVES 4.00

MARINATED WARM OLIVE MIX, HERB BLEND, CITRUS AROMATICS

HOUSE SOUP

CUP 5.00

BOWL 10.00

FUN AND FLAVORFUL

LOCAL INGREDIENTS.

ASK YOUR SERVER

BOWL SERVED WITH GRILLED CIABATTA

NIBBLERS BAR BITE 11.00

LOCAL CHEESE SAMPLER

PAIR WITH: WOODCUT WILD ALE FLIGHT

BEER'S BFF LOADED TOTS 14.00

SLOW BRAISED PULLED PORK, BEER CHEESE,
HOUSE GUACAMOLE, PICO DE GALLO, CILANTRO

PAIR WITH: DYLUX

GIANT BREW HOUSE PRETZEL 13.00

WITH BEER CHEESE, SPICY BEER MUSTARD,
& HONEY MUSTARD

PAIR WITH: EVERYDAY YELLOW

FARMERS ALE GRAZING BOARD 24.00

CHEF'S PICK OF LOCAL CURED MEATS AND
CHEESES, SEASONAL FRUIT, CANDIED NUTS,
PICKLED WATERMELON RIND

PAIR WITH: CORE BEER FLIGHT

SIDES

FRIES 4.00

TOTS 4.00

SOUP OF THE DAY 4.00

SMOKED TOMATO BISQUE 4.00

7 DAY SLAW 4.00

EVERYDAY KALE SALAD 4.00

TOASTED PINE NUTS, PICKLED RED ONIONS,
MEYER LEMON VINAIGRETTE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.

ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR
FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS,
SUCH AS DAIRY, EGGS, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR
WHEAT. WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE
FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE ADVISED THAT
CROSS CONTAMINATION MAY OCCUR, AS FACTORS BEYOND OUR REASONABLE
CONTROL MAY ALTER THE FORMULATIONS OF THE FOOD WE SERVE.

SMASH BURGERS & DOGS

SUBSTITUTE ANY BURGER WITH A BLACKBEAN BURGER
WITH CHOICE OF ONE SIDE

ADD EXTRA PATTY +3.00

ADD BACON +2.00

BREW HOUSE CLASSIC SMASH 15.00

CHEDDAR, SHAVED RED ONION, PICKLE, LETTUCE,
SECRET SAUCE

PAIR WITH: EVERYDAY CYAN

PRINTER'S STEAKHOUSE SMASH 16.50

GROUND CHUCK & SMOKED BACON WITH
ASHER BLUE CHEESE, CRISPY OYSTER
MUSHROOMS, SHAVED RED ONION, LETTUCE,
PRINTER'S ALE STEAKSAUCE

PAIR WITH: EVERYDAY BLACK

SERRANO SMASH 16.00

SWEET HEAT CHEESE, PICO DE GALLO, GUACAMOLE,
GRILLED SERRANO PEPPERS, CALABRIAN MAYO

PAIR WITH: EVERYDAY YELLOW

SANTA FE SMASH 13.00

CRISPY TORTILLA CHIPS, BLACK BEAN &
CORN SALSA, MOZZARELLA CHEESE,
ROASTED POBLANO MAYO

PAIR WITH: EVERYDAY CYAN

HANGOVER SMASH 16.00

TWO BEEF PATTIES, SPINACH, TOMATO, FRIED EGG,
MOZZARELLA CHEESE, CHIPOTLE AIOLI

PAIR WITH: EVERYDAY YELLOW

BBQ PULLED PORK 14.00

PULLED PORK, HOUSE MADE BBQ SAUCE,
PICKLED RED ONIONS, PEPPER SLAW

PAIR WITH: EVERYDAY MAGENTA

BACON-WRAPPED KOBE DOGS 13.00

PREMIUM KOBE BEEF HOT DOGS WRAPPED IN
BACON, CRISPY POBLANO STRINGS, SPICY MAYO

PAIR WITH: EVERYDAY CYAN

CHARRED GRILLED CHEESES WITH CHOICE OF ONE SIDE

THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH,
MIXED CHEDDAR CHEESE

PAIR WITH: DYLUX

BRING THE FUNK 15.00

CHARRED AND BUTTERED SOURDOUGH, LOCAL ASHER
BLUE CHEESE, CHEF'S CHOICE LOCAL CHEESES

PAIR WITH: ANY OF OUR SOURS

ADAM'S JAM 16.00

CHARRED AND BUTTERED SOURDOUGH, HERBED
CARAMELIZED ONION, MIXED CHEESE, BACON JAM

PAIR WITH: EVERYDAY CYAN

SALADS

ADD PROTEIN TO ANY SALAD

GRILLED SHRIMP +7.00

GRILLED/FRIED CHICKEN BREAST +6.00

CRUMBLD BACON +2.00

THE CAESAR 10.00

**TORN FRESH BAKED CROUTONS, CHOPPED
ROMAINE, SHAVED PARMESAN, HOUSE MADE
CAESAR DRESSING**

PAIR WITH: EVERYDAY BLACK

CLASSIC WEDGE 12.00

**CRISP ICEBERG LETTUCE, BACON,
CHEDDAR CHEESE, BUTTERMILK RANCH**

PAIR WITH: WOODCUT WILD ALE KRIEK

HARVEST SALAD 12.00

**SPRING MIX, MIXED POACHED BEETS, SHAVED RED
ONION, CANDIED PECANS, GOAT CHEESE, ROASTED
SHALLOT VINAIGRETTE, BALSAMIC GLAZE**

PAIR WITH: HERITAGE GOSE

ENTREES

PRINTER'S CHICKEN TENDERS 13.00

**6 HAND-BREADED BUTTERMILK FRIED TENDERS
TOSSED IN SAUCE, RUB, OR SAUCE ON THE SIDE**

• **SAUCES - PARMESAN GARLIC, BUFFALO,
XXX HOT BUFFALO, BBQ, REMOULADE, RANCH,
BLUE CHEESE, TERIYAKI**

• **DRY RUBS - KITO'S CARIBBEAN JERK,
LEMON PEPPER, SALT & PEPPER**

CHOICE OF ONE SIDE

PAIR WITH: DYLUX

WOOD SMOKED WINGS 6 PIECE 8.00 12 PIECE 15.00

WINGS TOSSED IN SAUCE, RUB, OR SAUCE ON THE SIDE

• **SAUCES - PARMESAN GARLIC, BUFFALO,
XXX HOT BUFFALO, BBQ, REMOULADE, RANCH,
BLUE CHEESE, TERIYAKI**

• **DRY RUBS - KITO'S CARIBBEAN JERK,
LEMON PEPPER, SALT & PEPPER**

CARROTS, CELERY, RANCH

PAIR WITH: EVERYDAY MAGENTA

STREET TACOS 13.00

**- GRILLED CARNE ASADA OR CRISPY CARNITAS -
THREE TACOS WITH CILANTRO, WHITE ONIONS,
HOUSE MADE SALSA, LIME WEDGES**

PAIR WITH: EVERYDAY CYAN

CLASSIC FISH & CHIPS 16.00

**BEER BATTERED FISH, FRIES, CHARRED LEMON,
HONEY HOT REMOULADE**

PAIR WITH: EVERYDAY YELLOW



SWEET TREATS

SEASONAL HAND PIE 10.00

**HOUSE MADE HAND PIE WITH
SEASONAL FRUIT - ASK YOUR SERVER**

KIDS MENU

**DRINK INCLUDED: CRAFT ROOT BEER, CRAFT
CREAM SODA, SPRITE, COKE, APPLE JUICE**

BIG KID GRILLED CHEESE 9.00

**GRILLED CHEDDAR CHEESE,
TOMATO BISQUE OR FRIES**

CHICKEN TENDERS 10.00

**FRIED TENDERS WITH FRIES &
CHOICE OF SAUCE:
RANCH, HONEY MUSTARD, OR BBQ**

CLASSIC CHEESEBURGER 9.00

PICKLE, LETTUCE, FRIES, KETCHUP

**CHILDREN 12
& UNDER
ONLY**

