



## APPETIZERS

**Cheesy Garlic Bread** ..... 6.5

Garlic, butter, parmesan, marinara sauce

\*Pilsner

**Just-Made Tortilla Chips** ..... 6.5

White queso cheese sauce, roasted poblano salsa, guacamole

\*Pilsner

**Nachos** ..... 10

Tortilla chips, queso, jalapenos, black olives, pico de gallo, poblano salsa, sour cream, guacamole

**Choose:** Zesty Chicken or Spicy Ground Beef

\*Carson's Tropicana Red

**Chicken Wings** ..... 10

Celery, carrots and choice of bleu cheese, ranch or honey mustard dipping sauce

**Choose:** Naked, Buffalo, Asian, Cheesy Garlic or BBQ

\*Pale Ale

**Bavarian Pretzel** ..... 8.5

Queso cheese dip, sea salt, ale bacon grain mustard

\*Hefeweizen

**Sesame Encrusted Ahi Tuna** ..... 11

Sweet soy glaze, pickled cucumber and ginger, wasabi crema

\*Saison

**Chicken Tenders** ..... 10

Celery, carrots and choice of bleu cheese, ranch or honey mustard dipping sauce

**Choose:** Naked, Buffalo, Asian, Cheesy Garlic or BBQ

\*Pale Ale

**Peel & Eat Shrimp** ..... 11

Cajun spiced, grilled lemon, Creole cocktail sauce **G**

\*Saison or Hefeweizen

**Dumplings** ..... 9.5

Ginger pork, piquillo coulis, Napa cabbage slaw

\*IPA

**Whole Breaded Crispy Mushrooms** ..... 9

Parmesan, buttermilk dressing

\*Stout

\*Denotes beer menu pairing

**G** Gluten sensitive menu options

If you have a food allergy, please speak to the chef, manager or your server.

For parties of eight or more, a 17% gratuity will be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## FLATBREADS

**The Garden** ..... 10

Roma tomato, crimini mushrooms, basil pesto, fresh mozzarella

\*Saison or Light Lager

**The Farm** ..... 10

Roast duck, caramelized onion, arugula, mozzarella, lemon, black pepper, olive oil

\*Porter or Belgian Quad

**The Yard Bird** ..... 10

Chicken tenders, mozzarella, banana peppers, sweet Thai chili sauce, arugula greens

\*Porter or Belgian Quad

## SOUP

**Soup of the Day** ..... 5

## SALADS

**Our House**

**Small** ..... 4

**Large** ..... 7

Mixed greens, tomatoes, red onions, carrots, parmesan cheese, house vinaigrette **G**

**Hail Caesar**

**Small** ..... 5

**Large** ..... 8

Crispy romaine, parmesan, creamy Caesar dressing, toasted crostini

**Add:**

**Grilled Chicken** ..... 6

**Grilled Shrimp** ..... 8

**Seared Ahi Tuna** ..... 13.5

Mixed greens, crispy wonton, tomato, red onions, carrots, almonds, peanut vinaigrette **G**

**Pan Seared Atlantic Salmon** ..... 14

Seared Atlantic Salmon, citrus butter, seasonal greens, zesty shallot dressing, candied pecans **G**

**Chicken, Apple, Pecan and Gorgonzola** ..... 12

Garden greens, chicken, apples, dried cranberries, golden raisins, candied pecans, gorgonzola cheese, raspberry vinaigrette

\*Lambic

## SANDWICHES

Served with seasoned fries

### Smoked Brisket Sandwich (Memphis Style) ..... 12.25

Slow-smoked chunks of beef brisket, BBQ sauce, cole slaw topped

\*Stout or Brown Ale

### Amazing Chicken Sandwich ..... 11

Applewood-smoked bacon, caramelized onion, pepper-jack, lettuce, tomato, pickle, honey mustard, brioche bun

\*Scottish Ale or Brown Ale

### Bronzed Mahi Mahi ..... 13.5

Lettuce, tomato, pickled onions, house tartar sauce, brioche bun

\*Witbier

### Shrimp Poor Boy ..... 12.5

Popcorn shrimp, dressed with lettuce, tomatoes, pickle spear, spicy mayonnaise, crispy baguette

\*Carson's Tropicana Red

## SPECIALTY ENTRÉES

### Black Angus Ribeye Steak ..... 26

12 oz. center cut, grilled asparagus, garlic mashed potatoes

\*Brown Ale

### 6 oz. Filet ..... 28

Grilled asparagus, garlic mashed potatoes

\*Belgian Quad or Dubbel

### Pan Seared Atlantic Salmon ..... 19

Pesto risotto cake, tomato fennel compote, parsley arugula greens **G**

\*Pilsner

### Blackened Mahi Mahi ..... 20

Lump crab, jalapeno grits, grilled pineapple salsa, lemon butter **G**

\*Dark IPA or Imperial IPA

### Sizzling Fish Tacos ..... 12.5

Roasted poblano salsa, banana peppers, caramelized Vidalia onions, black beans **G**

\*Light Lager or Pale Ale

### Louisiana BBQ Shrimp ..... 15

Jalapeno grits, roasted corn salsa, toasted brioche

\*Porter or Bock

## PASTA

Served with cheesy garlic bread

### Tap House Mac & Cheese ..... 14.5

Mornay cheese sauce, Cajun sausage, banana peppers, Choose: Spicy Grilled Shrimp or Smoked Beef Brisket

\*Witbier

### Chicken Alfredo ..... 12.5

Cavatappi pasta, spinach, tomato, mushrooms, Alfredo sauce

\*American Lager

### Tortellini Eldorado ..... 12.5

Cream, butter, cheese, garlic, peas, mushrooms, prosciutto ham, tortellini

\*Saison or Farmhouse Ale

### Ravioli and Meat Sauce ..... 12.5

Jumbo beef ravioli, Parmesan cheese, Italian parsley

\*Pilsner

## BURGERS

Served on a brioche bun with lettuce, tomato, onion, pickle spear, seasoned fries

### Black Angus Burger ..... 11

Cheddar cheese, applewood-smoked bacon

\*Barrel-Aged Beer or Porter

### Mushroom Swiss Burger ..... 11

Sautéed crimini mushrooms, Swiss cheese

\*Amber Ale

### Turkey Smash Burger ..... 11

Served on toasted bun, topped with fried egg, melted American cheese, crispy onions

\*Farmhouse Ale

### Western Burger ..... 11

Angus beef burger, Cheddar cheese, applewood-smoked bacon, BBQ sauce, crispy onions

\*Light Lager

### Guacamole "JB" ..... 11

Angus beef burger, Jack cheese, applewood-smoked bacon, guacamole

\*Pale Ale

## SIDES

Seasoned fries, garlic mashed potatoes, jalapeno grits **G**, asparagus, creamy cole slaw ..... \$4 Each

## DESSERTS

### "Stout Up" Salted Caramel Skillet ..... 6

Salted caramel crunch skillet cookie, vanilla bean ice cream, stout beer caramel sauce, pretzel streusel

\*Stout

### Apple Crisp ..... 6

Cinnamon crumb apple crisp, vanilla bean ice cream, Ghirardelli caramel sauce, beignet topping

\*Stout

### Chocolate Fudge Brownie ..... 6

Hot fudge, whipped cream, vanilla bean ice cream

\*Lambic

### Hot Fudge Sundae ..... 5

Vanilla bean ice cream, hot fudge, pecans, whipped cream

\*Lambic

## BEVERAGES

### Sodas ..... 2.6

Coke®, Diet Coke®, Sprite®, Mr. Pibb®, Mellow Yellow®

### Endless Coffee Cup ..... 2.3

Regular, Decaffeinated

### Tea ..... 2.6

Sweet, Unsweetened

### Lemonade ..... 2.6

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