

OUR FOOD IS COOKED IN A KITCHEN WITH MILK, NUTS, GLUTEN, SOY, ANIMAL FATS AND EGGS. YOU HAVE BEEN WARNED.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



BEWILDER BREWING CO.

Food Menu

PLEASE WEAR YOUR MASK WHEN ORDERING!

Snacks:

- PG GARLIC BREAD** \$5
4 PIECES OF PRETTY GOOD GARLIC BREAD WITH HOUSE MARINARA FOR DIPPING
- FRIED PICKLES** \$5
DEEP FRIED DILL PICKLE SERVED WITH RANCH DRESSING
- SMOKED ALMONDS** \$5
A BOAT FULL OF HOUSE MADE ROASTY, TOASTY, AND SMOKEY ALMONDS
- PRETZEL BITES** (LIMITED AVAILABILITY) \$6
MOUTH SIZED SOFT PRETZEL BITES WITH YELLOW MUSTARD
ADD QUESO FOR \$2

Shareables:

- BEWILDERED NOT-CHOS** \$12
KETTLE CHIPS, CREAMY BEER CHEESE, CHEF CHOICE SAUSAGE, HOUSE SALSA, TRIPLE PEPPER PICKLE, GARLIC SOUR CREAM
ADD SAUERKRAUT \$2 ADD PASTRAMI OR BACON \$3
- SAUSAGE PLATTER** \$24
ALL 5 HOUSE MADE SAUSAGES, CHEF CHOICE PICKLES, SLICED BAGUETTE, HOUSE MUSTARD, CRUDITE
ADD VEGGIE BRAT \$2
- GIANT BAVARIAN PRETZEL** \$12
BUTTERED & SALTED PRETZEL WITH MUSTARD AND BEER CHEESE

CHIPS, SIDE SALAD, SAUERKRAUT, POTATO SALAD, CRUDITE, CHAKALAKA, DILL PICKLE, MASH POTATOES. DON'T STOP, GET A 2ND SIDE \$3	Sides
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Salad:

- ANTIPASTO SALAD** \$8
SPRING MIX, CHEF'S SELECTION PICKLES, RED ONION, RADISH, ROASTED RED PEPPER, DRESSING OF CHOICE, AND LOCAL CHEESE (ASK YOUR SERVER FOR TYPE)
ADD PORTOBELLO MUSHROOM OR OUR HOUSE MADE OR VEGGIE SAUSAGE \$3
- SIDE SALAD** \$3
SPRING MIX, PRETZEL CROUTONS CHOICE OF HOUSE, RANCH, OR BALSAMIC DRESSING
ADD PORTOBELLO OR HOUSE MADE/VEGGIE SAUSAGE \$3

Dessert:

- SWEET VINYL BAKESHOP CUP CAKES** \$3.50
HAND MADE BY DIAZ, ASK YOUR SERVER FOR TODAY'S FLAVORS!
- BEWILDER COOKIES** \$4.00
HOUSE MADE CHOCOLATE CHIP COOKIES JUST LIKE GRANDMA USED TO MAKE

Sausages:

SUB A VEGETARIAN SAUSAGE TO ANY DISH FOR JUST \$2.00

- SUFFOLK** \$11
(SUFF·UHK) ENGLISH PORK SAUSAGE
PORK, SAGE, MACE, GINGER, SERVED ON MASHED POTATOES WITH AN ONION GRAVY. CHOICE OF SIDE.
- BRATWURST** \$6 WEEKDAYS 12-3 \$10
(BRÄT·WERST) GERMAN PORK SAUSAGE
PORK, PEPPER, NUTMEG, GINGER, CARDAMOM, LEMON ZEST, ON A BUN WITH SAUERKRAUT, OR ON A BED OF SAUERKRAUT. CHOICE OF SIDE.
- SPICY ITALIAN** \$10
(I·TALYUN) CLASSIC PORK SAUSAGE
PORK, FENNEL, CAYENNE PEPPER, CARAWAY, SERVED PARMIGIANA STYLE ON A BAGUETTE WITH MARINARA & MELTED MOZZARELLA. CHOICE OF SIDE.
- BOERWORS** \$12
(BORE·VORS) S. AFRICAN BEEF SAUSAGE
BEEF, PEPPER, CORIANDER, NUTMEG, CLOVES, ALLSPICE. SERVED WITH CHAKALAKA CURRY, AND SPRING MIX. CHOICE OF SIDE.
- MEXICAN CHORIZO** \$10
(CHORR·EE·ZOH) 2 PORK TACOS
PORK, PEPPER, PAPRIKA, CAYENNE, OREGANO, GARLIC, AND VINEGAR, SIMMERED WITH CHIPOTLE, ADOBO, CORN TORTILLAS, MIXED CABBAGE SLAW, PICO DE GALLO.

season

- BB.L.T** \$12
TWO THICK SLICES OF BACON, LETTUCE, TOMATOES ON A BAGUETTE WITH MAYO. CHOICE OF SIDE. THE EXTRA "B" IS FOR BYOBB.
ADD BACON \$3 TO THE TURKEY AND NOTCHOS. \$3

Sandwiches:

- PORTOBELLO** \$9
GRILLED PORTOBELLO, GRILLED RED PEPPERS AND ONION, MOZZARELLA. CHOICE OF SIDE.
- CHICKPEA SALAD** \$9
MAYONNAISE, MUSTARD, RED ONION, SPRING MIX, TOMATO CHILLED ON POPPY KAISER OR MARBLED RYE. CHOICE OF SIDE.
- SMOKED TURKEY** \$11
HOUSE BRINED AND SMOKED TURKEY SLICES CHILLED ON A POPPY SEED KAISER OR MARBLED RYE WITH MAYO SPRING MIX, AND SLICED TOMATO. CHOICE OF SIDE
ADD BACON \$3
- BEWILDER'S OWN PASTRAMI** \$13
DRY CURED, HEAVILY SEASONED, & SMOKED BEEF BRISKET. SERVED "REUBENESQUE." WITH HOUSE SAUERKRAUT, SWISS CHEESE, AND RUSSIAN DRESSING. CHOICE OF SIDE

GUEST WIFI PASSWORD: ITSSUPERSECRET

Beer Flights

PICK 4 OF OUR BEERS. 4 OZ EACH \$8.00

Tasters

PICK 1 OF OUR BEERS. 2 OZ EACH \$1.00

Draft Beer:

16OZ PINT \$6 32OZ CROWLER \$8 GROWLER FILL 64OZ \$14

RASPBERRY SOUR

KETTLE SOURED, KOLSCH YEAST, RASPBERRY PUREE
4.7% ABV 5 IBU

FRESH SESH IPA

HOPPED WITH CITRA, MOSAIC, GALAXY
5.0% ABV 55 IBU

16OZ PINT \$5 32OZ STEIN \$8 32OZ CROWLER \$7 GROWLER FILL 64OZ \$12

SCOTTISH RED ***NEW***

SCOTTISH PALE MALT, HERITAGE CRYSTAL 80, DRC, GOLDINGS
5.0% ABV 25 IBU

DIP IT LIKE IT'S HOP ***NEW***

HOPPY AMERICAN WILD WHEAT
LOCAL SOLSTICE PILSNER AND WHEAT MALT,
HUELL MELLON HOPS 5% ABV 15 IBU

IRISH LAGER ***NEW***

IRISH MALTING COMPANY PALE MALT, KENT GOLDING
4.6% ABV 26 IBU

GINGER BIER

GERMAN COLOGNE MALT, SAAZ HOPS, AND GINGER
4.8% ABV 25 IBU

BARLEY JOE STOUT (NITRO) ***NEW***

IRISH PALE MALT, COFFEE MALT, WILLAMETTE HOPS
5.0% ABV 35 IBU

PATERSBIER COLLAB

COLLABORATION BEER WITH OGDEN RIVER BREWING
BELGIAN PILSNER, RYE, BISCUIT MALT, SAAZ HOPS
4.6% ABV 15 IBU

BEWILDER ESB ***GLUTEN REDUCED***

FLOOR MALTED MARIS OTTER, KENT GOLDING
5% ABV 36 IBU

SCHWARZBIER

FLOOR MALTED PILS, & SOLSTICE MUNICH
4.4% ABV 25 IBU

KÖLSCH ***GLUTEN REDUCED***

GERMAN COLOGNE MALT W/HALLERTAU & SAAZ
5% ABV 25 IBU

WOLPERTINGER GERMAN PILS

FLOOR MALTED GERMAN PILSNER MALT W/HALLERTAU
5.0% ABV 25 IBU

COFFEE KOLSCH

USING ETHIOPIAN BEANS FROM MINDFUL COFFEE COMPANY
GERMAN COLOGNE MALT W/HALLERTAU & SAAZ
4.8% ABV 25 IBU

Specialty Beers

BLACK AND TAN

WE LAYER OUR NITRO STOUT ON TOP OF THE IRISH LAGER
FOR STRATIFICATION PERFECTION
20 OZ PINT \$7

Non-alcohol

LOCAL CRAFT TAPROOT SODA

\$3.00

LEMONGRASS GINGER, LEMON LIME LAVENDAR, BLACKBERRY MINT

COKE, DIET COKE, DR PEPPER, SPRITE

\$1.00