

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

Snacks:

- HUMMUS & LAVASH** \$7
CREAMY HUMMUS WITH SPENT GRAIN CRACKERS
- FRIED PICKLES** \$5
HOUSE MADE IPA PICKLE DEEP FRIED WITH RED PEPPER & OLD BAY BEER BATTER WITH COOL TZATZIKI SAUCE
- OBATZDA** \$9
CREAMY BEER CHEESE WITH CRUDITE AND HARD PRETZELS

Shareables:

- BEWILDERED NOT-CHOS** \$11
KETTLE CHIPS, CREAMY BEER CHEESE, CHEF CHOICE SAUSAGE, HOUSE SALSA, TRIPLE PEPPER PICKLE, GARLIC SOUR CREAM
ADD SAUERKRAUT \$2
- SAUSAGE PLATTER** \$24
ALL 5 HOUSE MADE SAUSAGES, CHEF CHOICE PICKLES, SLICED BAGUETTE, HOUSE MUSTARD, CRUDITE
ADD VEGGIE BRAT \$2
- DOUBLE DIPPER PLATE** \$15
OBATZDA AND HUMMUS WITH A SELECTION OF CRUDITE, HARD PRETZELS, AND LAVASH
- GIANT BAVARIAN PRETZEL** \$12
BUTTERED & SALTED PRETZEL WITH MUSTARD AND OBATZDA BEER CHEESE

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| 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, GORGONZOLA, AND DRESSING OF CHOICE.
ADD A SAUSAGE \$3
- SIDE SALAD** \$3
SPRING MIX, PRETZEL CROUTONS CHOICE OF HOUSE, RANCH, OR BALSAMIC DRESSING

Dessert:

- SWEET VINYL BAKESHOP CUP CAKES** \$3
HAND MADE BY DIAZ, ASK YOUR SERVER FOR TODAY'S FLAVORS!

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** \$10
(BRÁT·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, SPRING MIX,
AND GRILLED POLENTA. CHOICE OF SIDE.
- MEXICAN CHORIZO** \$10
(CHORR·EE·ZOH) 2 CHICKEN TACOS
CHICKEN, PEPPER, PAPRIKA, CAYENNE, OREGANO, GARLIC,
AND VINEGAR, SIMMERED WITH CHIPOTLE, ADOBO, CORN TORTILLAS,
MIXED CABBAGE SLAW, PICO DE GALLO.
- CURRYWURST** \$10
(KERÈ·WERST) GERMAN CURRY SAUSAGE
PORK, SPICED HEAVILY WITH CURRY, SERVED GRILLED
ON A BUN WITH LETTUCE, TOMATO, AND KETCHUP. CHOICE OF SIDE.

Season

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 HERBED MAYO
SPRING MIX, AND SLICED TOMATO. CHOICE OF SIDE
- BEWILDERS' OWN PASTRAMI** \$13
DRY CURED, HEAVILY SEASONED, & SMOKED BEEF BRISKET.
SERVED "REUBENESQUE." WITH HOUSE SAUERKRAUT,
SWISS CHEESE, AND RUSSIAN DRESSING. CHOICE OF SIDE

Draft Beer:

16OZ PINT \$6

32OZ CROWLER \$8

GROWLER FILL 64OZ \$14

RASPBERRY SOUR

NEW

KETTLE SOURED, KOLSCH YEAST, RASPBERRY PUREE
4.6% ABV 5 IBU

LOS HAZY BOI

WARMINSTER MARIS OTTER, GALAXY, MOSAIC, CITRA
4.8% ABV 30 IBU

16OZ PINT \$5

32OZ CROWLER \$7

GROWLER FILL 64OZ \$12

SCHWARZBIER

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

CITRA PALE ALE

WITH 2 ROW, MUNICH, C-20 AND CITRA
4.5% ABV 35 IBU

JULIUS PALE ALE

HOPPED WITH WARRIOR, CITRA & MOSAIC
5.0% ABV 55 IBU

KÖLSCH

GERMAN COLOGNE MALT W/HALLERTAU & SAAZ
4.8% ABV 25 IBU

BROADSIDE BROWN ALE

MIKE ROUSSIN AND BILL KOWALOWSKI
4.5% ABV 22 IBU

PUMPKIN MILD

*****NEW*****

MILD MALT, AMBER MALT, GOLDINGS, PUMPKIN SPICE
4.6% ABV 16 IBU

WET HOP SMASH PALE

*****NEW*****

LOCAL SOLSTICE PILSNER, FRESH (WET) AMARILLO
5.0% ABV 35 IBU

FRESH SESH IPA

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

EL GUAPO VIENNA LAGER

SUGAR HOUSE DISTILLERY BOURBON SOAKED
KINGS PEAK COFFEE BEANS 4.9% ABV 22.7 IBU

BEWILDER ESB

FLOOR MALTED MARIS OTTER, KENT GOLDING
4.6% ABV 36 IBU

ORANGE HONEY WHEAT

LOCAL HONEY, ORANGE PEEL, MANDARINA HOPS
5.0% ABV 20 IBU

BEWILDER FESTBIER

FLOOR MALTED BOHEMAN PILS MALT, HALLERTAU
5.0% ABV 24 IBU

BOHEMIAN BREWERY

OKTOBERFEST

GUEST

5.0% ABV 30 IBU

non-alcohol

LOCAL CRAFT TAPROOT SODA

\$3.00

LEMONGRASS GINGER, LEMON LIME LAVENDAR, BLACKBERRY MINT
COKE, DIET COKE, DR PEPPER, SPRITE

\$1.00