

BRUNCH



• PLATES •

CINNAMON SUGAR DONUTS 8

House made donuts dusted with cinnamon and sugar and served warm.

BANANA PANCAKES 14

Three large banana pancakes served with bacon infused maple syrup. Topped with sliced bananas. Side of fruit.

BLT EGGS BENEDICT 18

Toasted brioche topped with poached egg, bacon, arugula, roasted tomato and a classic hollandaise sauce. Side of fruit.

MONTE CRISTO 18

Thinly sliced ham, turkey and Swiss cheese pressed between slices of marbled Rye bread, tossed in a light batter and deep fried to perfection. Dusted with powdered sugar and served with raspberry jam. Side of fruit.

BREAKFAST TOSTADAS 16

Two crispy corn tortillas topped with house made refried beans, sunny side eggs, Cotija cheese, pico de gallo, and cilantro. Served with salsa. Side of fruit.

LEMON RICOTTA FRENCH TOAST 19

Two thick slices of fresh challah bread soaked in a batter of egg, milk and nutmeg and sautéed in butter. Stuffed with lemon ricotta and topped with blueberry jam, lemon zest, fresh blueberries and powdered sugar. Side of fruit.

MORNING TACOS 18

Three fire roasted flour tortillas stuffed with eggs scrambled with breakfast sausage, Cotija cheese, pico de gallo and fresh radish. Served with salsa. Side of fruit.

PIZZA FOR BREAKY 16

House dough topped with eggs, sausage gravy, bacon, shredded Cheddar Jack cheese and house crema. Sprinkled with cilantro and parsley. Side of fruit.

AVOCADO TOAST 21

A trio of artisanal bread slices butter toasted and topped with 3 varietals. Served with mixed fruit. (No Subs)

Ⓐ Sliced avocado, sunny side up egg and pomegranate seeds.

Ⓐ Seasoned mashed avocado, Mozzarella cheese, Roma tomato, balsamic glaze and basil chiffonade.

Ⓐ Seasoned mashed avocado, radish, pepitas and Aleppo pepper.

CHILAQUILES 19

Corn tortillas fried and tossed in a zesty salsa rojo with two sunny side up eggs, Cotija cheese and Mexican crema. Garnished with cilantro. Side of fruit.

BREWERS BREAKFAST 16

Three eggs cooked to order served with your choice of meat, freshly shredded hash browns, a biscuit and fresh fruit.

• KIDS •

All served with fruit

FRENCH TOAST 10

Sourdough french toast served with your choice of meat.

SILVER DOLLAR PANCAKES 10

Four small pancakes served with your choice of meat.

EGGS & BACON 9

Scrambled eggs, bacon and toast.

• BREAKFAST COCKTAILS •

LET THE BOTTOM OUT! 38

Your choice of entree and Bottomless Mimosas or House Beer!

MIMOSA

Champagne, Orange Juice

THE HUGO SPRITZ

St. Germain, Prosecco, Soda

ESPRESSO MARTINI

Vodka, Cold Brew, Kahlua

SPIKED ARNOLD PALMER

Bourbon, Iced Tea, Lemonade

FRENCH 75

Gin, Champagne, Lemon Juice, Simple Syrup

BIKINI BELLINI

Prosecco, Pineapple Juice, Basil Simple Syrup

BLOODY MARY

Come on. Classic for brunch!

SPICY MARGARITA

Jalapeño infused tequila, Lime Juice, Sour, Tajin Rim

BREAKFAST MARTINI

Gin, Triple Sec, Lemon Juice, Orange Marmalade

MICHELADA

ROB Kolsch infused with tomato juice and spices

• PUNCHBOWLS •

SERVES 3-4 PEOPLE

RETRO RUM BOWL 46

Spiced Rum, White Rum, Pineapple Juice, Cranberry Juice, Ginger Beer

Topsy Gardener 45

Champagne, Orange Curaçao, Basil, Cucumber, Bitters, Sprite

The High Dive 48

Vodka, Blue Curaçao, Lemonade, Lemons

• SIDES •

BISCUITS AND GRAVY 12

Half Order 7

BACON 4

SAUSAGE LINKS 4

HASH BROWNS 4

FRESH FRUIT 5

BISCUIT 4

LUNCH

○ STARTERS ○

BREWHOUSE NACHOS

Fresh tortilla chips covered with melted cheeses, diced tomatoes and onions. Topped with sour cream, guacamole and jalapeños. Served with housemade salsa. 15.5
Add chicken or ground beef 4.5

BUFFALO WINGS

Chicken wings BBQ rubbed and grilled. Served naked or with your choice of sauce. BBQ, Hot Wing or Mango Habanero. 15

PRETZEL STICKS

Soft pretzel sticks baked and tossed in butter and salt. Served with Asiago cheese and whole grain mustard. 13

CHICKEN QUESADILLA

Spicy chicken, peppers, onions, and mixed cheese. Served with sour cream and housemade salsa. 13.5

○ FAVORITES ○

Bacon Jam Mac N' Cheese

Smoked Gouda, Fontina, Parmesan Béchamel with bacon jam and cavatappi pasta. Topped with buttery bread crumbs. 16

Fish & Chips

Atlantic cod in our house brewed beer batter. Served with French fries and tartar sauce. 19

O.G. Shepherd's Pie

Our original version of the Shepherd's Pie. Seasoned ground beef, roasted corn, beef gravy, Mozzarella cheese and garlic mash. 16

Louisiana Jambalaya

Andouille sausage, ham, chicken and shrimp simmered in a spicy tomato sauce with peppers, onions and mushrooms. Served on a bed of rice with fresh garlic bread. 22

Baja Fish Tacos

Fresh Tilapia, beer battered and fried, topped with a remoulade sauce, pico de gallo and lime cabbage slaw on a flour tortilla. Served house made chips and salsa. 17



○ SALADS ○

MAURICE SALAD

Sliced Black Forest ham, smoked turkey and Swiss cheese and iceberg lettuce chopped and tossed in our homemade Maurice dressing with eggs, cherry peppers, green olives and sweet gherkin pickles. 15

SANTA FE CHICKEN SALAD

Green leaf lettuce, corn, black beans, diced tomatoes, red onions, avocado, tortilla strips, grilled chicken and Mozzarella cheese. Tossed in a cilantro lime dressing. 15

○ BURGERS & SANDWICHES ○

HOUSE BURGER**

With shredded lettuce, tomato, onion, pickle and mayo on a toasted bun. 15
Add choice of cheese 1

JUICY LUCY**

Two slices of American cheese sandwiched between two quarter pound patties. Served with lettuce, mayo and pickle. 16

COUNTRY GRILLED CHEESE

Fontina and white Cheddar cheese, thick cut bacon and sliced Granny Smith apples on fresh grilled sourdough. 16

NASHVILLE HOT CHICKEN

Spicy breaded chicken breast flash fried and topped with shredded lettuce, dill pickle chips and mayo. 16

JERK CHICKEN

Chicken breast seasoned with Caribbean Jerk spices, topped with an Ortega chili pepper and Pepper Jack cheese, lettuce and mayo. 15

"Brunch without beer is just a sad breakfast."

**Items are served raw or undercooked and consuming raw or undercooked meats may increase your risk of foodborne illness especially if you have certain medical conditions.