

BEER KITCHEN

№. 1

SNACKS

DEVILED EGGS

duo of shaved serrano, house-cured salmon, wasabi caviar 6

MAYTAG "NACHOS"

hand-cut kettle chips, gorgonzola fondue, cholula drizzle 7

PRETZEL TWISTS

beer mustard, granny smith apple, smoked gouda fondue 8

STARTERS

SMOKED 'CHOKES

crispy fried artichoke hearts, jalapeño & bbq aiolis 8

FRIED GREEN TOMATOES

avocado, sweet corn-jalapeño cream, peppadew vinaigrette 9

BLACK-EYED PEA HUMMUS

sun-dried tomato spread, micro-greens, basil oil, warm pita 8

CHEESY ANCHO CORN DIP

ancho pepper, chipotle white cheddar, blue corn chips, salsa verde 8

ZUCCHINI-POTATO LATKES

crispy potato pancakes, shitake mushrooms, chive butter sauce 7

ADD HOUSE-CURED SALMON* +2

SOUP

FRENCH ONION

stout-braised onions, gruyere cheese, crostini 5

BOULEVARD TANK 7 CHEDDAR

beer-infused tillamook cheddar, pretzel crostini 5

SOUP & HALF SALAD

GREENS

UPGRADE ANY SALAD

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

FIELD MIX

roma tomato, cucumber, artichoke, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 5 | FULL 7

BABY KALE

tillamook cheddar, tart apple, pretzel crostini, bourbon-soaked raisins, sun-dried cranberries, granny smith vinaigrette HALF 6 | FULL 9

BUTTER LETTUCE

maytag blue cheese, applewood bacon, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 6 | FULL 9

ROCKET MIX

goat cheese croquette, beets, walnuts, fennel, red onion, sun-dried cranberries, sherry-orange vinaigrette HALF 7 | FULL 10

THE HAPPY HOURS

4PM-6PM | FRI. & SAT., 11PM-1AM | DINE-IN ONLY

\$2 BK SLIDER, BELGIAN MINI FRY OR PBR TALL BOYS

\$3 DEVILED EGGS, BACON POPCORN, BELGIAN SM. FRY, BOULEVARD WHEAT OR WELL COCKTAILS

\$4 HUMMUS, PRETZEL TWISTS, CHEESY CORN DIP, "BEER OF THE WEEK", SANGRIA OR PINOT GRIGIO

\$5 MUSHROOM, TURKEY SAUSAGE OR PEPPERONI MINI-FLATBREADS

MINI FLATBREADS

MUSHROOM

roasted shitakes, brie, provolone, basil pesto, red onion jam 9

CHICKEN

maytag blue cheese, bacon, onion, baby arugula, truffle oil 10

PEPPERONI

san marzano marinara, spinach, provolone, tuscan peppers 8

TURKEY SAUSAGE

turkey sausage, turkey bacon, provolone, caramelized onion, peppadew peppers, braised kale 10

BREAKFAST ANYTIME

CHICKEN & WAFFLE DINNER

cornflake-crusted oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 14

8-HOUR CORNED BEEF HASH*

our signature dish; slow-braised corned beef, root vegetable hash, two fried eggs, natural jus & farm to market swirled rye toast 12

BUILD-YOUR-OWN OMELET

SERVED WITH CHOICE OF HALF SALAD -OR- POTATOES & FARM TO MARKET SOURDOUGH 11

CHOOSE UP TO 3 ITEMS BELOW

-CHEESE-

tillamook cheddar, fontina, provolone, white cheddar chipotle, feta, brie, smoked gouda, maytag blue cheese

-MEAT-

applewood bacon, turkey bacon, turkey sausage, black forest ham, chicken, smoked turkey, smoked salmon

-VEGGIE-

roma tomato, oven-dried tomato, red onion, caramelized onion, spinach, shitake mushroom, avocado, artichoke

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

BUILD YOUR OWN LUNCH BOX \$11

MON. THRU FRI., 11AM - 1PM | \$2 FOR SPLITS | DINE-IN ONLY

CHOOSE ONE: SOUP | SALAD | MINI BELGIAN FRY | CHIPS

CHOOSE ONE: MINI FLATBREAD: ANY VARIETY

SANDWICH: TURKEY, HOGTIED, TRIPLE CHEESE

BURGER: CLASSIC, CREOLE CHICKEN, BLACK BEAN

"Some weasel took the cork out of my lunch."

~ W. C. FIELDS

KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!

JAR OF PICKLES 4 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

 = VEGETARIAN



BUILD YOUR OWN **MAC & CHEESE**

 100% wheat jumbo elbow shells, wisconsin cheddar, fontina & pecorino-romano with buttered breadcrumbs 11

CHOOSE FROM

caramelized onion | peas | roma tomato | spinach | roasted garlic | white truffle oil +1 each
 applewood bacon | turkey sausage | maytag blue cheese | brussels sprouts | shitake mushroom +2 each
 black forest ham | grilled chicken | blackened chicken | bbq burnt ends | braised short rib +3 each

CLASSICS

FISH & CHIPS

tempura ale-battered whole cape capensis filet, malt vinegar aioli, cider slaw & a bucket of hand-cut fries 14

OVEN FRIED CHICKEN

cornflake crust, maple-mustard marinade, chicken pan gravy, buttermilk smashed potatoes & seared brussels sprouts 14

PANCETTA SHRIMP RIGATONI

jumbo gulf shrimp, pancetta bacon, peas, caramelized onion, garlic cream, pecorino-romano 17

BBQ CREEKSTONE SHORT RIB

slow-braised local black angus omega-3 beef, anson mills cheddar grits, braised organic black kale, bbq jus 18

ROOT VEGGIE POT PIE

braised root vegetables, organic kale, caramelized onion, peas, butternut squash, fontina-pastry crust & warm winter chard salad 13

JACKFRUIT TAMALES

vegan blue corn masa, dueling salsas, heirloom anasazi beans, beer-batter avocado 13

GRILLED SANDWICHES

ADD A MINI BELGIAN FRY OR CIDER SLAW +3
 SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD
 WITH HOME-MADE B&B PICKLES.

PRIME BEEF ON WECK

shaved prime beef, horseradish aioli, caramelized onion on kummelweck roll with natural jus & piccalilli 12½

HOGTIED

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 10

REUBEN

8-hour slow-braised corned beef, beer-braised kraut, fontina cheese & secret sauce on grilled rye 12

TURKEY TURKEY

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 10½

SHORT RIB GRILLED CHEESE

slow-braised creekstone beef, fontina cheese, caramelized onion, roasted tomato, arugula, horseradish mustard on grilled sourdough 13

TRIPLE CHEESE

tillamook-aged cheddar, chipotle white cheddar, provolone, avocado & oven-dried tomato on romano-encrusted sourdough 9

EGGPLANT MUFFULETTA

shaved eggplant, olive relish, black-eyed pea hummus, arugula, farm-to-market multi-grain bread 10

EAT-YOUR-VEGGIES

\$4 CRISPY YUKON GOLD POTATOES
 BUTTERMILK SMASHED POTATOES
 SEARED BABY KALE

\$5 HONEY-BACON GLAZED BRUSSELS SPROUTS
 BEETS, WALNUTS & GOAT CHEESE
 PEAS, SHITAKES & TRUFFLE BUTTER
 ANSON MILLS CHEDDAR GRITS

VEGGIE TRIO SAMPLER 10

PREMIUM BURGERS

ADD A MINI BELGIAN FRY OR CIDER SLAW FOR +3
 MCGONIGLE'S CUSTOM BLEND OF BEEF BRISKET,
 SHORT RIB & CHUCK TENDERLOIN.

BK CLASSIC*

tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 10

BRAVO*

crispy prosciutto, maytag blue cheese, fontina, sun-dried tomato relish, baby arugula & roasted garlic aioli on brioche bun 11½

SMOKESTACK*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws on potato bun 11½

BRICKHOUSE*

applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked chips" on brioche bun 12

AMERICAN KOBE*

goat cheese croquette, shitake mushrooms, red onion jam & white truffled micro-greens on brioche bun 13

CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli on potato bun 10

BIG FISH

tempura ale-battered whitefish filet, tillamook cheddar, tomato, butter lettuce, cider slaw & secret sauce on brioche bun 11

BLACK BEAN

avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette on potato bun 10

HAND-CUT FRIES

BELGIAN-STYLE

mini 3 | small 4 | jumbo 6

SWEET POTATO

mini 4 | small 5 | jumbo 7

TRUFFLE-PARMESAN

mini 4½ | small 5½ | jumbo 8

-CHOOSE YOUR AIOLI DIPPING SAUCE-

roasted garlic | smoked chipotle | sweet thai chili
 malt vinegar | horseradish | basil vegenaïse | smoked bacon

ADDITIONAL SAUCES +65¢ | TRIO OF SAUCES +1½

CHEESE FRIES

GORGONZOLA FRIES

blue cheese fondue, smoked bacon, roma tomatoes 8

STOCKYARD FRIES

bbq burnt ends, smoked gouda fondue, onion, pickle relish 9

DISCO FRIES

updated new jersey classic, melted provolone,
 vegetarian shitake mushroom gravy 7

*CONSUMING RAW OR UNDERCOOKED GROUND BEEF, POULTRY, SEAFOOD,
 SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

WE NOW OFFER A GLUTEN-FREE MENU

SUB A GLUTEN-FREE BUN +2



 = VEGETARIAN

