

APPETIZERS

Cheese Curds

BREADED WISCONSIN CHEDDAR CHEESE
SMOKED TOMATO RANCH FOR DIPPING 10.99

Pretzel with Beer Cheese

BRAIDED SOFT PRETZELS, INDUSTRY BEER CHEESE DIP 10.99

Chips and Dip

KETTLE COOKED CHIPS, FRENCH ONION DIP 8.99

Nashville Hot Cauliflower

BREADED CAULIFLOWER, WITH HOUSE RANCH 11.99

Chicken Tenders

HAND BREADED, SERVED WITH MAPLE CHIPOTLE 12.99

Pickle Fries

CRISPY PICKLE SPEARS, HOUSE RANCH 10.99

Philly Cheesesteak Quesadilla

SAUTEED SIRLOIN, PEPPERS, ONIONS, PROVOLONE,
CREAMY AVOCADO DIPPING SAUCE 10.99

Spinach and Artichoke Dip

WITH VEGGIES, TORTILLA CHIPS AND NAAN BREAD 13.99

Pulled Pork Nacho

CRISPY TORTILLA, MONTEREY JACK, CHEDDAR, CORN,
BLACK BEAN, RED PEPPER, TOMATO, SMOKED PORK,
BBQ SAUCE, SOUR CREAM, CRISPY ONIONS 14.99

PIZZAS

Buffalo Chicken

CHICKEN, CELERY, MOZZARELLA CHEESE, RANCH DRESSING 13.99

BBO Pork

BBQ PORK, RED ONION, BBQ SAUCE, MOZZARELLA AND CHEDDAR 13.99

Veggie

MUSHROOM, FIRE ROASTED TOMATOES, RED ONION, MOZZARELLA 13.99

Supreme

SAUSAGE, PEPPERONI, GREEN PEPPER, ONION 13.99

CREATE YOUR OWN: CHOICE OF 2 TOPPINGS 13.99 EACH ADDITIONAL TOPPING 1

SALADS

Smoked Chicken

SMOKED CHICKEN, MIXED GREENS, TOMATO, ONION, BACON, SMOKED GOUDA,
CROUTONS, HONEY MUSTARD 13.99

Seven Layer

MIXED GREENS, BACON, PEAS, RED ONION, CHEDDAR CHEESE, CAULIFLOWER,
SWEET CREAMY GARLIC DRESSING 13.99 ADD CHICKEN 2

WINGS

Industry BBO [House Peanut Butter BBO Stout],

Buffalo, Honey Sriracha, Gochujang,
or Parmesan Garlic 13.99

PLATES

Chicken Strips

HAND BREADED CHICKEN STRIPS
SERVED WITH FRIES AND MAPLE CHIPOTLE SAUCE 12.99

Smoked Brisket Street Tacos

3 CORN TORTILLAS, SMOKED BRISKET, PICO DE GALLO, CILANTRO,
SERVED WITH CHIPS AND SALSA 12.99

Smoked Brisket Mac and Cheese

SMOKED BRISKET, JALAPENO CURED HAM,
SMOKE GOUDA MAC, MOZZARELLA, FRIED JALAPENO CHIPS 13.99

BURGERS

SIDE CHOICE: SEASONED FRIES, CHIPS, OR SIDE SALAD

Mac & Cheese Breakfast

CRISPY PANKO CRUSTED MAC N CHEESE, QUARTER POUND
BEEF PATTY, AMERICAN, FRIED EGG, BACON,
LETTUCE, HONEY MUSTARD CHIPOTLE 13.99

Poblano

TWO 1/4 POUND BEEF PATTIES, POBLANO SPREAD, SWISS,
CORN AND BLACK BEAN SALSA, ROASTED POBLANO,
CRISPY JALAPENO, AVOCADO RANCH 12.99

Beyond Burger

PLANT BASED, PACKED WITH PROTEIN,
LETTUCE, TOMATO, ONION, AMERICAN CHEESE 13.99

Horse Shoe

FRIED PANKO ENCRUSTED MAC N CHEESE, SEASONED FRIES,
TWO QUARTER POUND ANGUS BEEF PATTIES, INDUSTRY
PALE ALE BEER CHEESE, BBQ SAUCE 13.99 [NO SIDE]

House Burger

TWO QUARTER POUND PATTIES, AMERICAN, SRIRACHA
1000 ISLAND, LETTUCE, TOMATO 12.99

INDUSTRY

SANDWICHES

SIDE CHOICE: SEASONED FRIES, CHIPS, OR SIDE SALAD

Chicken Club SMOKED CHICKEN, CANDIED BACON, LETTUCE, TOMATO, AVOCADO RANCH DRESSING, SERVED ON GRIDDLED FLATBREAD 12.99

Vegetarian Philly SHAVED MUSHROOMS, PEPPERS, ONIONS, PROVOLONE, GRIDDLED FLATBREAD 11.99

Fried Chicken HOUSE BRINED AND FRIED CHICKEN BREAST, PROVOLONE, LETTUCE, TOMATO, MAPLE DIJON AIOLI 12.99

Philly Cheesesteak SAUTEED SIRLOIN, PEPPERS, ONIONS, PROVOLONE, MAYO, CLUB ROLL 12.99

Cajun Chicken GRILLED CAJUN CHICKEN, BACON, LETTUCE, TOMATO, CHEDDAR, HOUSE RANCH 13.99

Turkey SMOKED TURKEY, BACON, POBLANO SPREAD, LETTUCE, TOMATO, RAISIN BREAD 13.99

Fried Grilled Cheese SUN-DRIED TOMATO SPREAD, AMERICAN, WHITE PANKO CRUSTED BREAD, SERVED WITH TOMATO BASIL SOUP 12.99

Pulled Pork SMOKED PORK SHOULDER, BBQ SAUCE, CRISPY ONION STRAWS 11.99

Brewben CORNED BEEF, BEER BRAISED BACON KRAUT, SWISS, SRIRACHA 1000 ISLAND, MARBLE RYE 12.99

Fish PUB STYLE BATTERED COD, AMERICAN, LETTUCE, TOMATO, TARTAR, CLUB ROLL 12.99

Pork Tenderloin HAND BREADED PORK TENDERLOIN LETTUCE, TOMATO, MAYO, BRIOCHE 12

ASK ABOUT **CURRENT**
TAP ROOM CREATIONS!
Changes weekly

WINES

WHITES

Lamarca - PROSECCO - ITALY - AROMATIC/EXOTIC/FRUIT/SWEET 8

Vintage Oaks - SAUVIGNON BLANC - CALIFORNIA - CRISP/FRUITY 11/44

Vintage Oaks - CHARDONNAY - CALIFORNIA - FRUIT/VANILLA/CITRUS 7/28

Vintage Oaks - MOSCATO- CALIFORNIA - HONEY/ORANGE BLOSSOM 9/34

REDS

Chataeu St Jean - PINOT NOIR - CALI - RASPBERRIES/CINNAMON/
RIPE CHERRIES 7/28

Predator - ZINFANDEL - CALI - BLACK CHERRY/SPICE 10/40

Vintage Oaks - CABERNET - CALI - BLACKBERRY/LICORICE/VANILLA 8/30

DESSERTS AND DIY KITS

Housemade Root Beer Float 6.99

Salted Caramel Skillet Cookie 7.99

S'mores for 8

CHOCOLATE, GRAHAM CRACKERS,
MARSHMALLOW 11.99

Weenie Roast

4 (RAW) HOT DOGS, 4 BUNS,
BAG OF KETTLE COOKED CHIPS 13.99

TAKE OUR BEER
ANYWHERE!

TAKE HOME A CROWLER 10.0-14.0

Join us on Saturdays and
Sundays for our Brunch
11am-4pm

Private party room available,
contact us to book yours today.

COCKTAILS

The Brewer In The Rye

BULLEIT RYE, HOPPED LIQUEUR, SWEET VERMOUTH, BITTERS 10

Wake Up Call

NO CALL NO SHOW, COPPERFIELD RUM, FRESH LIME JUICE,
GINGER BEER 9

The Cliche Chick Cocktail

TITOS, PEACH LIQUEUR, CRANBERRY 10

PB & J

INDUSTRY PEANUT BUTTER STOUT, JAMESON 9

INDUSTRY