

# APPETIZERS

## Cheese Curds

BREADED, WHITE CHEDDAR, GARLIC  
SMOKED TOMATO RANCH FOR DIPPING 11.99

## Pretzel with Beer Cheese

SOFT PRETZEL BITES, INDUSTRY BEER CHEESE DIP 12.99

## Brussels Sprouts

BOURBON GLAZED, QUARTERED AND FRIED 13.99

## Nashville Hot Cauliflower

BREADED CAULIFLOWER, WITH HOUSE RANCH 11.99

## Boneless Wings

HAND BREADED, HOUSE BUFFALO, HOUSE RANCH 13.99

## Pickle Fries

CRISPY PICKLE SPEARS, HOUSE RANCH 11.99

## Spinach and Artichoke Dip

WITH VEGGIES, TORTILLA CHIPS AND NAAN BREAD 13.99

## Loaded Waffle Fries

BEER CHEESE, BOURBON BBQ, PULLED PORK, TOMATO,  
ONION STRAWS, PICKLED JALAPENOS, SOUR CREAM 14.99

# WINGS

Industry BBO [House Peanut Butter BBO Stout],

Buffalo, Honey Sriracha, Gochujang,  
or Parmesan Garlic 14.99

# PLATES

## Hand Breaded Chicken Tenders

HAND BREADED CHICKEN STRIPS,  
FRIES AND MAPLE CHIPOTLE SAUCE 14.99

## BBO Ribs

HALF RACK BABY BACK, HOUSE SMOKED, TEXAS TOAST, FRIES 19.99

## Pork Ribeye

GRILLED BONELESS PORK, CHEESY GRITS, BRUSSELS SPROUTS 18.99

## Brisket Street Tacos

SMOKED BRISKET, CORN TORTILLAS (3), PICO DE GALLO, CILANTRO,  
CHIPS AND SALSA 15.99

## Brisket Mac and Cheese

SMOKED BRISKET, JALAPENO CURED HAM,  
SMOKED GOUDA MAC, MOZZARELLA, FRIED JALAPENO CHIPS 14.99

## Fish and Chips

CORNMEAL BREADED, SEASONED FRIES 14.99

## Shrimp and Grits

SHRIMP, CHEESY GRITS, TOMATO JAM 15.99

# 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

## Poke Bowl

SASHIMI TUNA, SPRING MIX, CUCUMBER, CARROTS, EDAMAME, PINEAPPLE,  
WHITE RICE, TORTILLA STRIPS, YUM YUM SAUCE 15.99

# 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 14.99

## 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 14.99 [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 14.99

**Vegetarian Philly** SHAVED MUSHROOMS, PEPPERS, ONIONS, PROVOLONE, GRIDDLED FLATBREAD 12.99

**Poke Burrito** SASHIMI TUNA, CUCUMBER, CARROTS, EDAMAME, PINEAPPLE, WHITE RICE, TORTILLA STRIPS, YUM YUM SAUCE, WHITE TORTILLA WRAP 15.99

**Fried Chicken** HOUSE BRINED AND FRIED CHICKEN BREAST, PROVOLONE, LETTUCE, TOMATO, MAPLE DIJON AIOLI 13.99

**Cuban** PULLED PORK, SLICED HAM, PICKLES, MUSTARD SPREAD, SWISS, HOAGIE ROLL 13.99

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

**Caesar Wrap** GRILLED CHICKEN, GARLIC PARMESAN SPREAD, SPRING MIX, TOMATO, MOZZARELLA, BACON 12.99

**Fried Grilled Cheese** SUN-DRIED TOMATO SPREAD, AMERICAN, WHITE PANKO CRUSTED BREAD, SERVED WITH TOMATO BASIL SOUP 13.99

**Pulled Pork** SMOKED PORK SHOULDER, BBQ SAUCE, CRISPY ONION STRAWS 12.99

**Brewben** CORNED BEEF, BEER BRAISED BACON KRAUT, SWISS, SRIRACHA 1000 ISLAND, MARBLE RYE 13.99

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

# WINES

## WHITES

**Cinzano** - PROSECCO - ITALY - AROMATIC/EXOTIC/FRUIT/SWEET 8/32

**Kim Crawford** - SAUVIGNON BLANC - NEW ZEALAND - CRISP/FRUITY 11/44

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

**Vintage Oaks** - MOSCATO - CALIFORNIA - HONEY/ORANGE BLOSSOM 9/36

## REDS

**Meiomi** - PINOT NOIR - CALI - RASPBERRIES/CINNAMON/  
RIPE CHERRIES 11/44

**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** 8.99

## S'mores for 8

CHOCOLATE, GRAHAM CRACKERS,  
MARSHMALLOW 13.99

## Weenie Roast

4 (RAW) HOT DOGS, 4 BUNS,  
BAG OF KETTLE COOKED CHIPS 17.99

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 and outdoor beer  
garden available. Contact us to book  
your event today!

# COCKTAILS

## The Brewer In The Rye

BULLEIT RYE, HOPPED LIQUEUR, SWEET VERMOUTH, BITTERS 10

## Lavender Mezcal

TEQUILA BLANCO, MEZCAL, LAVENDER, BITTERS 13

## The Cliche Chick Cocktail

TITOS, PEACH LIQUEUR, CRANBERRY 10

## Peach Bourbon Smash

OLD FORESTER, ORANGE JUICE, PEACH SCHNAPPS, BITTERS 14

## Sunday Funday

CROWN APPLE, APPLE JUICE, BITTERS, SUNDAY SIDEWORK \$10

## PB & J

INDUSTRY PEANUT BUTTER STOUT, JAMESON 9

# INDUSTRY