

APPETIZERS

Cheese Curds

BREADED, WHITE CHEDDAR, GARLIC
SMOKED TOMATO RANCH FOR DIPPING 12.99

Pretzel & Cheese

SOFT PRETZEL BITES, INDUSTRY BEER CHEESE DIP 12.99

Smoked Cream Cheese

WITH TORTILLA CHIPS, CELERY AND CARROTS 13.99

Gochujang Shrimp

HALF POUND FRIED AND GLAZED, SERVED WITH YUM YUM
13.99

Boneless Wings

HAND BREADED, HOUSE BUFFALO, HOUSE RANCH 14.99

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 20.99

Shrimp Tacos

FRIED GOCHUJANG SHRIMP, FLOUR TORTILLAS (2)
CILANTRO LIME SLAW, PINEAPPLE
PICO DE GALLO, YUM YUM, 16.99

Brisket Street Tacos

SMOKED BRISKET, CORN TORTILLAS (3), PICO DE GALLO, CILANTRO,
CHIPS AND SALSA 16.99

Brisket Mac and Cheese

SMOKED BRISKET, JALAPENO CURED HAM,
SMOKED GOUDA MAC, MOZZARELLA, FRIED JALAPENO CHIPS 16.99

Fish and Chips

CORNMEAL BREADED, SEASONED FRIES 15.99

Shrimp and Grits

SHRIMP, CHEESY GRITS, TOMATO JAM 19.99

PIZZAS

Buffalo Chicken

CHICKEN, CELERY, MOZZARELLA CHEESE, RANCH DRESSING 13.99

BBO Pork

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

Southwest

SMOKED CREAM CHEESE, FRIED SHRIMP, PICO DE GALLO,
CILANTRO LIME CREAM 13.99

CREATE YOUR OWN: CHOICE OF 2 TOPPINGS 13.99 EACH
ADDITIONAL TOPPING 1.5

SALADS

Santa Fe Chicken

SMOKED CHICKEN, MIXED GREENS, TOMATO, ROASTED CORN SALSA, ONION STRINGS, AVOCADO
RANCH 14.99

Smoked Chicken

SMOKED CHICKEN, MIXED GREENS, TOMATO, ONION, BACON, SMOKED GOUDA,
CROUTONS, HONEY MUSTARD 14.99

Scampi Shrimp Caesar

SAUTEED SCAMPI SHRIMP, ROMAINE, CLASSIC DRESSING, GRADED PARMESAN 15.99

Seven Layer

MIXED GREENS, BACON, PEAS, RED ONION, CHEDDAR CHEESE, CAULIFLOWER,
SWEET CREAMY GARLIC DRESSING 13.99 ADD CHICKEN 3

*Poke Bowl

SASHIMI TUNA, SPRING MIX, CUCUMBER, CARROTS, EDAMAME, PINEAPPLE,
WHITE RICE, TORTILLA STRIPS, YUM YUM SAUCE 16.99

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 15.99

Poblano

TWO 1/4 POUND BEEF PATTIES, POBLANO SPREAD, SWISS,
CORN AND BLACK BEAN SALSA, ROASTED POBLANO,
CRISPY JALAPENO, AVOCADO RANCH 14.99

Beyond Burger

PLANT BASED, PACKED WITH PROTEIN,
LETTUCE, TOMATO, ONION, AMERICAN CHEESE 14.99

Horse Shoe

FRIED PANKO ENCRUSTED MAC N CHEESE, SEASONED FRIES,
TWO QUARTER POUND ANGUS BEEF PATTIES, INDUSTRY
PALE ALE BEER CHEESE, BBQ SAUCE 15.99 [NO SIDE]

House Burger

TWO QUARTER POUND PATTIES, AMERICAN, SRIRACHA
1000 ISLAND, LETTUCE, TOMATO 13.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness

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 13.99

***Poke Burrito** SASHIMI TUNA, CUCUMBER, CARROTS, EDAMAME, PINEAPPLE, WHITE RICE, TORTILLA STRIPS, YUM YUM SAUCE, WHITE TORTILLA WRAP 17.99

Fried Chicken HOUSE BRINED AND FRIED CHICKEN BREAST, PROVOLONE, LETTUCE, TOMATO 14.99

Cuban PULLED PORK, SLICED HAM, PICKLES, MUSTARD SPREAD, SWISS, HOAGIE ROLL 14.99

Cajun Chicken GRILLED CAJUN CHICKEN, BACON, LETTUCE, TOMATO, CHEDDAR, HOUSE RANCH 14.99

Caesar Wrap GRILLED CHICKEN, GARLIC PARMESAN SPREAD, SPRING MIX, TOMATO, MOZZARELLA, BACON 13.99

El Pastor Pulled Pork SMOKED PULLED PORK, CILANTRO LIME SLAW, PICO DE GALLO, BRIOCHE BUN 14.99

Brewben CORNED BEEF, BEER BRAISED BACON KRAUT, SWISS, SRIRACHA 1000 ISLAND, MARBLE RYE 14.99

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

Fox Brook - CHARDONNAY - CALIFORNIA - FRUIT/VANILLA/CITRUS 7/28

ICollorossi - MOSCATO- CALIFORNIA - HONEY/ORANGE BLOSSOM 9/36

REDS

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

Fox Brook - ZINFANDEL - CALI - BLACK CHERRY/SPICE 10/40

Fox Brook - CABERNET - CALI - BLACKBERRY/LICORICE/VANILLA 8/30

DESSERTS AND DIY KITS

Bread Pudding
Salted Caramel Skillet Cookie
Blueberry Flapjack Cake 9.99

S'mores for 8
CHOCOLATE, GRAHAM CRACKERS,
MARSHMALLOW 15.99

Weenie Roast
4 (RAW) HOT DOGS, 4 BUNS,
BAG OF KETTLE COOKED CHIPS 19.99

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

Pink Rose
UNION MEZCAL, AGAVE, LIME, CHERRY 12

Bourbon Sour
OLD FORRESTER, FILTHY BLACK CHERRIES, CINNAMON, LEMON 12

The Cliche Chick
TITOS, PEACH LIQUEUR, CRANBERRY 11

O'Paddy's Mule
PADDY'S IRISH WHISKEY, BIG O GINGER, LIME 11

Industry Bloody Mary
DIRTY DILL VODKA, BLAUM BROS MIX, CELERY, OLIVES, LEMON 11

Pear Spiced Sailor
CAPTAIN MORGAN, PEAR, CINNAMON 11

INDUSTRY