

APPETIZERS

Cheese Curds

BREADED, WHITE CHEDDAR, GARLIC
SMOKED TOMATO RANCH FOR DIPPING 13.99

Pretzel & Cheese

SOFT PRETZEL BITES, INDUSTRY BEER CHEESE DIP 13.99

Smoked Cream Cheese

WITH TORTILLA CHIPS, CELERY AND CARROTS 14.99

Gochujang Shrimp

HALF POUND FRIED AND GLAZED, SERVED WITH YUM YUM
14.99

Boneless Wings

HAND BREADED, HOUSE BUFFALO, HOUSE RANCH 16.99

Pickle Fries

CRISPY PICKLE SPEARS, HOUSE RANCH 12.99

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 15.99

WINGS

Industry Black Cherry BBO,

Buffalo, Honey Sriracha, Gochujang,

or Parmesan Garlic 16.99

PLATES

Hand Breaded Chicken Tenders

HAND BREADED CHICKEN STRIPS,
FRIES AND MAPLE CHIPOTLE SAUCE 16.99

BBO Ribs

HALF RACK BABY BACK, HOUSE SMOKED, TEXAS TOAST, FRIES 21.99

Shrimp Tacos

FRIED GOCHUJANG SHRIMP, FLOUR TORTILLAS (2)
CILANTRO LIME SLAW, PINEAPPLE
PICO DE GALLO, YUM YUM, 18.99

Brisket Street Tacos

SMOKED BRISKET, CORN TORTILLAS (3), PICO DE GALLO, CILANTRO,
CHIPS AND SALSA 17.99

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 20.99

PIZZAS

Buffalo Chicken

CHICKEN, CELERY, MOZZARELLA CHEESE, RANCH DRESSING 15.99

BBO Pork

BBQ PORK, RED ONION, BBQ SAUCE, MOZZARELLA AND CHEDDAR 15.99

Southwest

SMOKED CREAM CHEESE, FRIED SHRIMP, PICO DE GALLO,
CILANTRO LIME CREAM 15.99

Smoked Brisket

GARLIC AND CILANTRO AIOLI, SMOKED BRISKET, ROASTED CORN, MOZZARELLA 16.99

CREATE YOUR OWN: CHOICE OF 2 TOPPINGS 15.99 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 16.99

Spinach

BABY SPINACH, RED ONION, DRIED CRANBERRY, BLUEBERRY VINAIGRETTE, FETA
CANDIED PECAN. 15.99 ADD CHICKEN 5 / SHRIMP 7

Seven Layer

MIXED GREENS, BACON, PEAS, RED ONION, CHEDDAR CHEESE, CAULIFLOWER,
SWEET CREAMY GARLIC DRESSING 14.99 ADD CHICKEN 5

*Poke Bowl

SASHIMI TUNA, SPRING MIX, CUCUMBER, CARROTS, EDAMAME, PINEAPPLE,
WHITE RICE, TORTILLA STRIPS, YUM YUM SAUCE 17.99

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 16.99

Poblano

TWO 1/4 POUND BEEF PATTIES, POBLANO SPREAD, SWISS,
CORN AND BLACK BEAN SALSA, ROASTED POBLANO,
CRISPY JALAPENO, AVOCADO RANCH 15.99

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 19.99 [NO SIDE]

House Burger

TWO QUARTER POUND PATTIES, AMERICAN, SRIRACHA
1000 ISLAND, LETTUCE, TOMATO 14.99

Backyard Trio

BRISKET WITH SMOKED ELOTE/ EL PASTOR/ SMASH BURGER
16.99

*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 15.99

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 18.99

Fried Chicken HOUSE BRINED AND FRIED CHICKEN BREAST, PROVOLONE, LETTUCE, TOMATO 15.99

Cuban PULLED PORK, SLICED HAM, PICKLES, MUSTARD SPREAD, SWISS, HOAGIE ROLL 15.99

Cajun Chicken GRILLED CAJUN CHICKEN, BACON, LETTUCE, TOMATO, CHEDDAR, HOUSE RANCH 15.99

Caesar Wrap GRILLED CHICKEN, GARLIC PARMESAN SPREAD, SPRING MIX, TOMATO, MOZZARELLA, BACON 15.99

El Pastor Pulled Pork SMOKED PULLED PORK, CILANTRO LIME SLAW, PICO DE GALLO, BRIOCHE BUN 16.99

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

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

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

Collorossi - 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

COCKTAILS

Pom Agave
GRACIAS A DIOS MEZCAL, AGAVE, POMEGRANATE, LIME 13

Bourbon Sour
OLD FORRESTER, FILTHY BLACK CHERRIES, CINNAMON, LEMON 14

Violet Vixen
TITO'S, TRIPLE SEC, LEMON 14

Whispers of Plum
MAKER'S MARK, PLUM 15

Oaxaca Mezcalita
MEZCAL, TRIPLE SEC, LIME, ORANGE, PASSION FRUIT, AGAVE 14

A Peach of Heaven
PEACH CROWN ROYAL, LUXARDO LIQUOR, LEMON 14

INDUSTRY