



# APPETIZERS

## CHEESE CURDS

White cheddar, garlic smoked tomato ranch 13.99

## PRETZELS & CHEESE

Soft pretzel bites, Industry beer cheese dip 13.99

## CHIPS & DIP

House made chips, french onion, crispy onion 12.99

## PIMENTO & PORK

House pulled pork, pimento spread, naan,  
House pickles 14.99

## PICKLE FRIES

Crispy fried spears, House made ranch 12.99

## SPINACH & ARTICHOKE DIP

Veggies, tortilla chips and Naan bread 13.99

## LOADED WAFFLE FRIES

Beer cheese, bbq aioli, pulled pork, tomato,  
onion straws, pickled jalapenos, sour cream 15.99

## HOUSE MADE ONION RINGS

House ranch 13.99

# WINGS

Choice of bone -in or boneless 16.99

Industry Black Cherry BBQ • Buffalo • Honey Sriracha  
Gochujang • Parmesan Garlic

# BOWLS

## SANTA FE CHICKEN SALAD

Smoked chicken, mixed greens, tomato,  
roasted corn salsa, onion strings,  
avocado ranch 15.99

## CHICKEN CAESAR

Grilled chicken, chopped romaine,  
shaved Parmesan, croutons 15.99

## SEVEN LAYER SALAD

Mixed greens, bacon, peas, red onion,  
cheddar cheese, cauliflower, creamy  
garlic dressing 14.99

**Add chicken 7**

Sandwiches and Burgers include seasoned fries. Substitute Chips \$4 Onion Rings \$5 Side Salad \$5

# SANDWICHES

## CHICKEN CLUB

Smoked chicken, candied bacon, lettuce, tomato,  
avocado ranch dressing, griddled flatbread 15.99

## THE BREW BIRD

Grilled or fried House brined chicken breast, bacon,  
BBO Aioli, Swiss, crispy onion, lettuce, tomato 15.99

## DEVILED EGG BLT

Bacon, lettuce, tomato, deviled egg aioli,  
toasted wheat 15.99

## CUBAN

Pulled pork, sliced ham, pickles, mustard spread,  
Swiss cheese, hoagie roll 15.99

## TENDERLOIN

Hand breaded in House, Happy Hour beer tempura,  
mayo, lettuce, tomato, pickle, onion 15.99

## CHOPPED CAESAR WRAP

Grilled chicken, romaine, tomato, bacon,  
Parmesan, caesar dressing, croutons 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 cheese,  
sriracha 1000 Island, marble rye 14.99

# BURGERS

**Ask about our Burger of the Month!**

## MAC & CHEESE BREAKFAST

1/4 lb Angus beef patty, fried panko crusted  
mac 'n cheese, American cheese, fried egg, bacon,  
lettuce, honey mustard chipotle 17.99

## POBLANO

Two 1/4 lb Angus beef patties, poblano spread,  
Swiss cheese, corn and black bean salsa,  
roasted poblano, crispy jalapeño, avocado ranch 16.99

## HORSE SHOE

Two 1/4 lb Angus beef patties, fried panko crusted  
mac 'n cheese, seasoned fries, Industry beer cheese,  
BBQ sauce 19.99 (no side)

## HOUSE

Two 1/4 lb Angus beef patties, American cheese,  
sriracha 1000 island, lettuce, tomato 15.99

## BACKYARD

Two 1/4 lb Angus beef patties, American cheese,  
BBQ sauce, slaw, onion ring 17.99

## BEYOND

Plant based, packed with protein, lettuce, tomato,  
onion, American cheese 15.99

\*Consumer Advisory: Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness.

# PLATES

## BRISKET STREET TACOS

House smoked brisket, Corn tortillas (3), pico de gallo, cilantro, chips and salsa 18.99

## BRISKET POUTINE

House smoked brisket, seasoned fries, cheese curds, beer cheese, "Comp It" demi glaze 19.99

## HAND BREADED CHICKEN TENDERS

Fries and maple chipotle sauce 16.99

## BRISKET MAC & CHEESE

Smoked brisket, jalapeño cured ham, smoked gouda mac, mozzarella, fried jalapeño chips 17.99

## FISH & CHIPS

Cornmeal breaded, tartar, seasoned fries 16.99

# PIZZA

## SUPREME

Sausage, pepperoni, green pepper, onion 15.99

## BBQ PORK

Shredded pork, red onion, BBQ sauce, mozzarella & cheddar 15.99

## SMOKED BRISKET

Garlic and cilantro aioli, house smoked brisket, roasted corn, mozzarella 16.99

## CREATE YOUR OWN

Choice of two toppings 15.99 Each additional topping 1.75

Toppings: Sausage, Pepperoni, Mozzarella, Green Pepper, Onion

# DIY KITS

## S'MORES FOR 8

Chocolate, graham crackers, marshmallows, roasting sticks 18.99

## WEENIE ROAST

4 hotdogs, 4 buns, House chips, roasting sticks 21.99

# DESSERTS

## SALTED CARAMEL SKILLET COOKIE

Served with vanilla ice cream 11.99

# WINE

## WHITE

Cinzano Prosecco, *Italy* 9/36  
Aromatic, Fruit, Sweet

Kim Crawford Sauvignon Blanc, *New Zealand* 12/50  
Crisp, Fruity

Fox Brook Chardonnay, *California* 9/36  
Fruit, Vanilla, Citrus

Collorossi Moscato, *California* 10/40  
Honey, Orange Blossom

## RED

Meiomi Pinot Noir, *California* 12/50  
Raspberries, Cinnamon, Ripe Cherries

Fox Brook Zindandel, *California* 11/44  
Black Cherry, Spice

Fox Brook Cabernet, *California* 9/36  
Blackberry, Licorice, Vanilla

# COCKTAILS

## LAVENDER HAZE

Empress Indigo Gin, Lemon, Lavender 13

## JAPANESE SOUR

Four Roses Bourbon, Plum, Lemon, Cherry 14

## ELDERFLOWER PALOMA

Mezcal, Elderflower, Agave, Lime 14

## BUGAMBILIA

Tito's Vodka, Luxardo Cherry, Lemon, Bugambilia 14

## PB & J OLD FASHIONED

Old Forester Bourbon, Chamboard, Chocolate, Peanut Butter 15

## DRAGON MARGARITA

Lalo Tequila, Triple Sec, Lime, Dragon Fruit, Agave 15

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