

• CHOOSE ONE ITEM PER COURSE \$25 •

RESTAURANT WEEK DINNER

FIRST COURSE:

CHOICE OF BEER OR WINE

BREWHOUSE SALAD

mixed greens, grape tomatoes, cucumbers, cheddar cheese, croutons, and bacon bits (vo, gfo)

JACKFRUIT “CRAB” CAKES

a vegan twist on a classic appetizer. made with jackfruit, vegan mayo, house-seasoned panko bread crumbs & lemon juice, served with house-made vegan remoulade (ve)

BRUSCHETTA

tomato, basil, garlic crostini (v)

SECOND COURSE:

BLACK & BLUE BURGER

cajun seasoned burger, crumbled blue cheese, toasted kaiser roll (gfo)

PENNE ALA VODKA

grilled chicken, penne pasta, creamy tomato vodka sauce (veo with tofu and marinara)

ROASTED CHICKEN DRUMSTICKS

slow roasted with a house seasoning, served with fries and a side of bbq sauce (gfo)

SOUS VIDE SIRLOIN

slow cooked beef sirloin, served with potato hash and roasted honey glazed carrots (gfo)

THIRD COURSE:

FIKA BROWNIE

rich chocolate brownie made with our Fika milk stout, served with vanilla ice cream

AÇAÍ SORBET (ve/gf)

AFFOGATO

sweet vanilla ice cream topped with our hot espresso (gf)

v = vegetarian, ve = vegan, vo = vegetarian optional, veo =
vegan optional, gf = gluten free, gfo = gluten free optional
consumption of raw or undercooked meat, seafood or eggs
may increase your risk of food-borne illness

PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING

◦ CHOOSE ONE ITEM PER COURSE \$15 ◦

RESTAURANT WEEK LUNCH

FIRST COURSE:

CHOICE OF BEER OR WINE

BREWHOUSE SALAD

mixed greens, grape tomatoes, cucumbers, cheddar cheese, croutons, and bacon bits (gfo)

JACKFRUIT "CRAB" CAKES

a vegan twist on a classic appetizer. made with jackfruit, vegan mayo, house-seasoned panko bread crumbs & lemon juice, served with house-made vegan remoulade (ve)

FRIED PICKLES

battered pickle chips, served with a side of our everything bagel ranch dressing (v)

SECOND COURSE:

PULLED PORK SANDWICH

slow roasted pulled bbq pork on a kaiser roll, served with chips (gfo)

CHICKEN BACON RANCH WRAP

grilled chicken, applewood smoked bacon, cheddar cheese, ranch dressing and romaine in a spinach tortilla, served with chips

HAWAIIAN FLATBREAD

marinara sauce, sliced ham, pineapple and shredded mozzarella cheese

ARUGULA DATE SALAD

arugula, medjool dates, mandarin oranges and goat cheese, served with a mustard vinaigrette (v, gf)

THIRD COURSE:

FIKA BROWNIE

rich chocolate brownie made with our Fika milk stout, served with vanilla ice cream

AÇAÍ SORBET (ve/gf)

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING