

FARM

BY BEER TREE BREW

HOW TO PLACE A FOOD ORDER

1. KNOW YOUR TABLE NUMBER

2. Order at the bar or stand

3. Food will be delivered to your table number

STARTERS, SIDES, & SALADS

NACHOS • SMALL \$10, LARGE \$16

Achiote grilled chicken thigh, lettuce, pickled red onion, pickled jalapeño, pico de gallo, crema, queso cheese sauce (vo, sub beef or jackfruit +\$2, sub fries +\$3, add guac +\$4)

CHIPS AND SALSA • \$7

House-fried tortilla chips, served with charred chipotle salsa (vg, add guac or queso cheese sauce +\$4)

FRIES • SMALL \$8, LARGE \$10

Shoestring fries, parmesan, paprika, scallions, served with chipotle aioli (v, extra aioli +\$1)

TACO SALAD • \$15

Achiote grilled chicken thigh, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (vgo, sub beef or jackfruit +\$2)

CAESAR SALAD • \$12

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons

SANDWICHES, ETC.

Served with house-made chips. Sub side fries +\$2, foxy fries +\$3. Gluten free bun +\$2.

PULLED PORK SANDWICH • \$17

House-smoked pork shoulder, house-made BBQ sauce, cabbage, bread & butter pickles, pickled jalapeño, brioche bun (vgo)

BEEF ON WECK • \$18

Thinly sliced roast beef, horseradish sauce, brioche bun, served with au jus

BANH MI PORK SANDWICH • \$16

BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

VEGGIE BURGER (VG) • \$18

Tomato, spring mix, pickled red onion, vegan garlic aioli, brioche bun

WILLET BURGER • \$18

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, brioche bun

FRIED CHICKEN SANDWICH • \$16

Buttermilk brined chicken breast, bread & butter pickles, sambal aioli, cilantro slaw, brioche bun

CAESAR WRAP • \$15

Grilled chicken, romaine, parmesan, caesar dressing, roasted red pepper wrap

PORT CRANE FAVORITES

TACOS • 3/\$15 OR \$6 EACH

Beef: Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, corn tortilla

Chicken: Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, corn tortilla

Pork: Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, corn tortilla

Jackfruit: Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, corn tortilla (v)

TOSTADA • \$12

Achiote grilled chicken thigh, potato purée, cabbage, queso fresco, pickled jalapeño, pickled red onion, chipotle aioli, served on a crispy corn tortilla (vo, sub beef or jackfruit +\$2)

QUESADILLA • \$12

Achiote grilled chicken thigh, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (vgo, sub beef or jackfruit +\$2)

BUFFALO MAC & CHEESE • \$16

Creamy mac and cheese tossed with diced chicken, topped with bleu cheese crumble, buttery cracker crumb topping, buffalo sauce, and scallions

FOXY RICE BOWL • \$12

Achiote grilled chicken thigh, cilantro lime rice, pickled red onion, pickled jalapeño, topped with chipotle aioli drizzle (vo, sub beef or jackfruit +\$2)

SAUCES & DRESSINGS

Chipotle Aioli, Crema • \$1 | Salsa, Chipotle Ranch, BBQ, Horseradish Sauce, Sambal Aioli, Buffalo, Italian Dressing, Blue Cheese Dressing, Caesar Dressing, Ranch Dressing • \$2.50 | Queso Cheese Sauce, Guac, Vegan Garlic Aioli • \$4

FOR THE KIDDOS

GRILLED CHEESE, MAC & CHEESE, BURGER, OR GRILLED OR FRIED CHICKEN STRIPS • \$8

Each option comes with fries or applesauce

DESSERT

ICE CREAM SANDWICH • \$7 (vanilla, chocolate, or twist)

CAKE POPS • 2 FOR \$7 (rotating flavors)

v = vegetarian, vo = vegetarian optional, vg = vegan, , vgo = vegan optional | consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness allergy
warning: menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.

PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING