### **SMALL PLATES**

Giant "Everything" Pretzel, spicy beer mustard, ale house queso | 12

Ale House Queso and chips | 8

Smoked Chicken Wings, with choice of sauce: Korean BBQ, H-Town hot, mango habanero, chipotle honey, creole spiced dry rub 6 winas | 11 10 wings | 16

Brussels Sprouts, citrus-chili butter, toast? ed sesame seeds. Aii Amarillo sauce | 8

### **STEAK FRITES**

12 oz Ribeye grilled to perfection with home cut fries, roasted Brussels sprouts and tri-color peppers | 27

### LOCAL CHEESE BOARD

Perfect for sharing, it includes cheeses, seasonal fruits, candied nuts, pickled veggies, toasted baguette, mustard and homemade preserves | 24 add Charcuterie | +4

### ARTISAN POUTINES

Duck Confit Poutine, home cut fries, black pepper duck gravy, cheese curds | 14

### **HANDHELDS**

Served with home cut fries (parm truffle fries +2)

L.G. Pick Two Sliders, | 15 Beef patties with Oaxaca cheddar cheese, beer braised onion, pickles, bacon mayo

Fried chicken breast with pickles, spicy mayo and chipotle honev

add 1 egg | 1.5 add applewood smoked bacon | 3 sub home made veggie patty | 3

### **SIDES**

Fried Eaa | 1.5 Home cut fries | 6 Chicken | 6 Parmesan truffle fries | 8

### **SWEETNESS**

Churros | 6

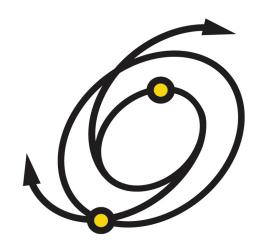
Bake Sale Fried Oreo | 7

**Boozy Float,** any beer with vanilla ice cream | +2.5

Flourless Chocolate Cake W/ Chocolate Ganache | 8

# HEY, NEIGHBOR!

SHOW YOUR SERVER THAT YOU TAGGED US ON SOCIAL MEDIA AND THEY'LL GIVE YOU A VOUCHER FOR A FREE PINT ON YOUR NEXT VISIT!



### \*KITCHEN CLOSES 1HR BEFORE TAPROOM\*

We Are A Card Only Establishment

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

**HAPPY HOUR TUES-THUR** 

**4PM-7PM** 

1/2 OFF SELECT **APPS AND BEER** 

**TUESDAY** 4PM-10PM

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness\*

TRIVIA @ 6PM

WINNING TEAM GETS FREE BEER!

**WEDNESDAY** 4PM-10PM

**HAPPY HOUR** 4PM-7PM

**THURSDAY 4PM-10PM** 

STEAK NIGHT **ALL NIGHT** \$25

120Z RIBEYE + ANY BEER

FRIDAY 11AM-11PM

**HANDHELD LUNCH** \$15 **11AM-4PM** 

HANDHELDS + ANY BEER

**SATURDAY** 11AM-11PM

SUNDAY 11AM-9PM

**RUNNING CLUB** @ 5PM

**RUNNERS GET 1/2 OFF BEER!** 

### LIGHT | EASY

# **SUNTOUCHER**

BLONDE ALE 5.5% ABV | \$5 TO GO \$6| 16 OZ GLASS

The most approachable of styles. An easy drinking blonde ale. Our recipe is simple, 2 malts and 1 hop.

Color 0●00000 Malts ●000000 Hops ●000000

**Body** 0000 ● 00

# **MAGIC FLIP**

DH LAGER 5.2% ABV | \$5.5 TO GO \$6.5 | 16 OZ GLASS

Lemon citra taste with an herbal note. A clean finish leaves you wanting more.

Color ●000000 Malts ● 00000 Hops 0000●00

**Body** ●00000

### FRUITY I TART

### ATHENA'S ELIXIR

FRUITED SOUR (PEACH) 5.4% ABV | \$5.5 TO GO \$6.5 | 16 OZ GLASS

Peachy keen! Lots of ripe peaches in the nose and flavor with a creaminess that's easy to crush anytime. Super refreshing on a hot day.

Contains: Lactose

**Color ○○○○○○○** Malts •000000 Hops ●000000 **Body** 000**●**000

# **HERA'S NECTAR**

DOUBLE FRUITED KETTLE SOUR STRAWNANA 8.0% ABV | \$7.5 TO GO \$7.5| 13 OZ GLASS

Banana's and strawberry. classically paired and blended together for a smooth, creamy and delicious sour beer. Contains: Lactose

> **Color** 0●00000 Malts ● 0 0 0 0 0 0 **Hops** ●00000 **Body** 0000●00

### **HOPPY | FLORAL**

### HOP SCHOOL V

HAZY JUICY PALE ALE 5.5% ABV | \$5.5 TO GO \$6.5| 16 OZ GLASS

We studied hard in school and this beer is our dissertation on brewing a juicy hazy ale. This beer will rotate with new techniques, new hops, and new ways of maximizing the juice and haziness.

Color •000000 Malts ●00000 Hops 00000●0 **Body** 0000●00 INDIAN PALE LAGER (IPL) 5.7% ABV | \$5.5 TO GO \$6.5| 16 OZ GLASS

Brewed in collaboration with place at the Cane Island Alers (CIA) homebrew club's Operacategory.

Color 0 00000 Malts ○○●○○○ Hops 00000● Body 000 ● 000

# **PRO-AM '21**

### **PINK NEBULA** HOPPY WHEAT

6.7% ABV | \$5.5 TO GO 6.5 | 16 OZ GLASS

All the women on staff helped create this beer from the concept, recipe Jacob Childers who placed first development, original brew day, dry hopping, to the most important, quality control. With ruby red grape? fruit. floral and some sweet notes. tion Fermentation in the IPA Medium bodied with a soft mouthfeel from the wheat and oats. Pairs with barbeque, spicy noodles, and female empowerment.

> Malts 0 • 0 0 0 0 0 0 Hops 000●0000 **Body** 000 ● 0000

**DOUBLE VERTIGO** 

NEIPA

8.2% ABV | \$7 TO GO

\$7| 13 OZ GLASS

### **DARK | AMBER**

# **BAKE SALE**

SWEET (MILK) STOUT 5.7% ABV | \$5 TO GO \$6| 16 OZ GLASS

A sweet stout for a sweet cause, Bake Sale fundraiser for Texas Craft Brewers Guild with Tex-Malt, locally grown malt. Semi-sweet chocolate and caramel notes.

8.4. 3.1	_
Malts 00000	•
Hops ●00000	0
Body 000 €00	0

C-1-- 000000

# **STARRY EYED SURPRISE**

BARREL AGED IMPERIAL STOUT 14.8% ABV | \$10 TO GO \$10 | 91/4 oz BRANDY SNIFTER

Black as the cosmos with notes of bourbon, dark fruit, roast, and chocolate. Full bodied with a slight alcohol warmth, and smooth as silk.

Color	000000
Malts	000000
Hops	$\bullet$ 000000
Body	000000

# **LOUD FX**

AMBER ALE 5.4% ABV | \$5 TO GO \$6 | 16 OZ GLASS

Malty with a balance between the sweetness and bitterness. Caramel with slight notes of cherry and dark chocolate. Let's get LOUD!.

Color	0000000
Malts	0000000
Hops	000000
Body	0000000

# **PITFALL**

SPICED GOLDEN ALE 6% ABV | \$5.5 TO GO \$6.5 | 16 OZ GLASS

Get Ready for Autumn in a glass! Sweet caramel malts, cinnamon, nutmeg and lactose all combine for a sweet escape to cooler weather.

Color	0000000
Malts	0000000
Hops	000000
Body	0000000

# **EDGELESS**

WEST COAST-ISH IPA 6.6% ABV | \$5.5 TO GO \$6.5 | 16 OZ GLASS

A nod to the West Coast IPA. our take is a bit smoother with a fading bitterness and lots of citrusy hoppy goodness.

Color	000000
Malts	0000000
Hops	0000000
Body	0000000

# **BLURRY EYES**

JUICY IPA 6.3% ABV | \$5.5 TO GO \$6.5| 16 OZ GLASS

Very hazy, and very juicy. Juicy fruit flavors and aromatics. Lots of Citra and El Dorado hops give this beer some dankness but lots of fruit flavor. Very balanced, low

bitterness, double dry hopped and easy to drink. Malts 0000000

> Hops 00000● **Body** 00000●0

,,			
very balanced with low carbonation			
for a soft mouth-feel. Double the dry			
hops, double the juiciness, doubly			
good.			

Color	000000
Malts	0000000
Hops	000000
Body	0000000

# ASK ABOUT OUR FLIGHTS AND HALF POURS

# WINE

Alloy, Everyday Red, San Miguel, CA 2019 | 13 Roseade, Rose Lemonade spritzer, Victoria, AU 2019 | 12 Scarpetta, Frico - sparkling Italian white, Veneto, IT 2018 | 12 Belstar, Prosecco Brut, Veneto, IT 2019 | 10 Mimosa | 10

# **SODA & WATERS**

Topo-local sparkling water | 2 Saint Arnold Root Beer | 3 Dublin Cola | 3 Dublin Cream soda | 3 Dublin Cherry Limeade soda | 3 Dublin Grape soda | 3

# 4 Pack of 16 oz Cans

Double Vertigo | 19 Blurry Eyes | 16 Loud FX | 16 Suntoucher |14

Bake Sale | 16 Hera's Nectar | 22 Edgeless | 22 Magic Flip | 16 Pro-Am '21 | 16

# Ask vour beertender about keg prices. Slim and half kegs available

Deposit + \*Kea \*Price varies per keg Deposit refundable upon keg return

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