



# FRESHCRAFT™

## FOOD | BEER | SPIRITS

### Share

- Southern Fried Pickles:** House pickle chips, carrots, serrano peppers, Cajun aioli. (V) **10.76**  
*Pair With: Sweet Stout or Hefeweizen*
- Garlic Chile Chicken Wings:** Garlic chile wing sauce, sesame seeds. Sriranchi, celery. (GF) **11.28**  
*Pair With: Doppelbock or West Coast IPA*
- Pretzel Bites:** Bite-sized, hand-made baked pretzels. Four-cheese sauce, agave mustard, or both. (V) **6.65**  
*Pair With: NE IPA or Helles Lager*
- Pork Belly Burnt Ends:** Whiskey agave glazed pork belly, horseradish slaw, sourdough toast. **11.28**  
*Pair With: Hoppy Lager or Fruit Beer* **Add Cheesy Corn Macaroni: 4.10**
- Shishitos and Shiitakes:** Blistered shishito peppers and shiitake mushrooms, sweet chili sauce, toasted sesame seeds, five spiced almonds. (VG) (GF) **11.28**  
*Pair With: NE IPA or Sweet Belgian Ale*
- Cheese Dippers:** Ale-battered & crusted, golden fried. Smoked-onion ketchup & cashew pesto. (V) **9.23**  
*Pair With: American Pale Ale or Porter*
- Chicharrónes:** Fried pork skins, Peruvian seasoning, aji amarillo aioli. (GF) **6.15**  
*Pair With: Vienna Lager or Tart Farmhouse Ale*
- Green Chile Mac & Cheese Cups:** Macaroni and cheese, pork green chile, diced tomato, smoked jack cheese, cilantro crema, tortilla cups. **11.28**  
*Pair With: Mexican Style Lager or Gose*

### Salads

*Also Available As Wraps*

- House Salad:** Fresh greens, tomato, cucumber, red onion, shredded jack cheese, pumpkin seeds, avocado ranch. (V) (GF) **Side 6.15 Entrée 9.23**  
*Pair With: Saison or Pilsner*
- Beet Salad:** Spinach, arugula, beets, cranberries, apples, onions, almonds, feta cheese, pomegranate balsamic vinaigrette. (V) (GF) **Side 6.15 Entrée 9.23**  
*Pair With: NE IPA or Hefeweizen*
- Grilled Caesar Salad:** Grilled Romaine, chipotle Caesar dressing, white bean and corn pico, bacon, avocado, crispy tortillas. **12.30**  
*Pair With: Blond Ale or Weizenbock*
- \*Steakhouse Salad:** 8 oz. steak, chopped fresh greens, tomato, onion, eggs, smoked jack cheese, croutons, horseradish cream dressing. **16.40**  
*Pair With: American IPA or Brown Ale* **as a wrap 17.42**

### Soups

- Ale & Cheese Soup:** Creamy cheddar & jack cheese, bacon, pretzel bites. **Cup 4.10 Bowl 7.18**  
*Pair With: Blonde Ale or Sweet Stout*
- Green Chile:** Roasted pork and green chile stew, cilantro crema, toasted tortilla strips. (GF) **Cup 6.15 Bowl 9.23**  
*Pair With: Mexican Style Lager or Pale Ale*
- French Onion Soup:** Caramelized onion, veal stock, white wine, crostini, melted swiss cheese. **Bowl 8.20**  
*Pair With: Brown Ale or Sour Golden Ale*

#### Happy Hour

**Daily 3:30 pm - 6:30 pm**

**\$2 Off Full Pour Draft Beer**

**\$2 Off Share Menu**

**\$1 Off Well Mixed Drinks & Wines**

**\$3 Cans / \$12 Buckets**

*S26 303 Lager, House Lager,  
Montucky Cold Snacks*

*Our pricing includes a small percentage which we pass along to our kitchen staff. The pennies, nickels, dimes and quarters at the end of our food prices are going directly to close the wage gap in our industry and help to afford our staff a better standard of living.*

*Thank you for your support in this!*

**(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free**

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

\* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Sandwiches

**Iowa Style Pork Tenderloin Sandwich:** Fried pork loin, Dijon, smoked-onion ketchup, house pickle chips, brioche bun. **13.33**  
With a Side

*Pair With: Pale Lager or Golden/Blonde Ale*

**Pretzel Turkey Baja:** Hand-carved turkey breast, avocado, tomatoes, jack cheese, serrano mustard, pretzel bun. **12.82**  
With a Side

*Pair With: Brown Ale or American Pale Ale*

**\*The Burger:** 100% beef patty, cheddar cheese, lettuce, tomato, red onion, IPA mustard, smoked-onion ketchup, brioche bun. **14.35**  
With a Side

*Options: Build-to-Suit or Sub Veggie Patty (V)*  
*Pair With: American IPA or Saison*

**Avocado Pesto Chicken Sandwich:** Redbird® chicken breast, salami, provolone, avocado pesto, balsamic tomatoes, yellow pepper aioli, ciabatta roll. **13.84**  
With a Side

*Pair With: NEIPA or Sour Ale*

**The B.A.R.:** Corned beef, Bavarian sauerkraut, crispy bacon, swiss cheese, apple-Russian dressing, marble rye. **15.38**  
With a Side

*Pair With: Scotch Ale or Dark Belgian Ale*

**Meatloaf Sandwich:** Beef & pork meatloaf, cashew pesto, smoked-onion ketchup, caramelized onion, cheddar cheese, brioche bun. **12.56**  
With a Side

*Option: Sub Veggie Patty (V)*

*Pair With: Kölsch or Doppelbock*

**Salmon Pita BLT:** Salmon, bacon, lettuce, tomato, citrus cream cheese, lemon chili sauce, whole wheat pita. **14.35**  
With a Side

*Pair With: Golden Belgian Ale or Pale Ale*

## Sides

- House Fries
- Slaw
- Spudpuppies
- Roasted or Steamed Vegetables

**For \$2.05 More**

Sides available a la carte

## Entrées

**Colorado Brisket Plate:** USDA Prime brisket, whiskey glaze, creamy horseradish slaw, green chile corn bread, baked beans. **19.48**

*Pair With: CO Style IPA or Mexican Style Lager*

**Vegan Quinoa Risotto:** Coconut quinoa risotto, roasted garlic, sweet peas, cilantro tomato sauce, cremini mushrooms, roasted vegetables, crispy carrot ribbons, pumpkin seeds. **16.91** (GF) (VG)

*Pair With: Belgian Quad or Weizenbock*

**Pork Schnitzel:** Fried pork cutlets, spätzle, Bavarian sauerkraut, mustard-caper cream sauce, pickled onion, lemon wedge. **17.43**

*Pair With: Helles Lager or Hefeweizen*

**Pan Fried Trout:** Fresh ruby red trout, citrus beurre blanc, parmesan spinach quinoa, seasonal vegetables, cherry beer gastrique. **18.45**

*Pair With: Flanders Red Ale or Blond Ale*

**\*Steak Frites:** 8 oz. steak, hand cut frites, brandy peppercorn sauce. **18.71** (GF)

*Pair With: Scottish Ale or Dark Belgian Ale*


## Lunch Combo

11 am - 3 pm Daily

Choose an item from this list

- Meatloaf Sandwich
- Turkey Pretzel Baja
- Pork Belly Burnt Ends
- Entrée Beet Salad / Wrap
- \*Steak Frites
- The Burger
- Avocado Pesto Chicken Sandwich
- Daily Feature

**Get a 16 oz Draft Beer for \$3**

Look for the  symbol on the Draft menu

Our pricing includes a small percentage which we pass along to our kitchen staff. The pennies, nickels, dimes and quarters at the end of our food prices are going directly to close the wage gap in our industry and help to afford our staff a better standard of living.

Thank you for your support in this!

**(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free**

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

\* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.