

BRASS BEAR BREWING & BISTRO

BEER \$8

GOLDBLOCKS BLONDE	4.2% ABV
LINDSAY’S LAGER	4.9% ABV
BLOOD ORANGE WHEAT	5.2% ABV
GOLDEN BEAR IPA	5.9% ABV
FUNK’N HAZY DIPA	8.5% ABV
ROTATING SELTZER	5.0% ABV

ASK YOUR BARTENDER ABOUT
OUR ROTATING TAPS!

COCKTAILS \$16

FUNK ZONE MARGARITA	
Nosotros Tequila, Lime Juice, Cilantro, Coriander, Salted Rim	
FUNKYSIDE	
Cutlers Gin, Mint, Cucumber, Lemon	
BRAMBLIN’ MAN	
Rye, Lemon, Lime, Blackberries, Mint	
BLOOD ORANGE OLD FASHION	
Barrel-aged Bourbon, Bitters, Demerara, Blood Orange	

NON-ALCOHOLIC

GINGER BEER	\$4
HOUSEMADE LEMONADE	\$4
COKE	\$3
COKE ZERO	\$3
7UP	\$3
SPARKLING WATER	\$4

WINE

WHITE	
SAUVIGNON BLANC BRANDER	
CHARDONNAY FESS PARKER	
ROSE	\$12 \$42
ROSE ROTATING CALI	\$12 \$42
SPARKLING ANGELS & COWBOYS	
RED	\$12 \$42
PINOT NOIR SCHUG	\$14 \$48
RED BLEND TROUBLEMAKER	
CAB SAUV STORYPOINT	\$14 \$48
	\$12 \$42
	\$14 \$48

CABANA COOLER
Titos Vodka, Pineapple, Lemon, Agave, Firewater Bitters
THE LOLLIPOP PALOMA
Nosotros Tequila infused with Jalapeño, Lime, Grapefruit, Agave
COCONUT MOJITO
Plantation Rum, Coconut Milk*, Lime, Lemon, Mint, Club Soda
*Contains Almond Oregat
ROTATING SLUSHY

CANS

ROTATING HARD KOMBUCHA	\$10
ROTATING CIDER	\$8
NON-ALCOHOLIC BEER	\$6
RED BULL	\$5
RED BULL ENERGY DRINK OR RED BULL SUGARFREE	



Abandoned open tabs will be closed at the end of the night including a 20% gratuity.

BRASS BEAR BREWING & BISTRO

STARTERS

SB Cheesesteak Bites

Seared Wagyu, Caramelized Onions, Cheese Blend, Brioche, Chipotle Rosemary Sauce

\$14

Charcuterie Board

Chef curated meats, cheeses, & accouterments

\$29

Spicy Zucchini Spears



Served with tzatziki

\$9

GRILLED CHEESE

House-made cheese blend of 2-year aged cheddar, monterey jack, & parmesan on sourdough. Served with Miss Vickie's kettle chips.

Classic Grilled Cheese

\$12

Tri-Tip & Caramelized Onions

Chipotle Rosemary Sauce

\$19

Chicken Melt

chicken salad

\$15

Prosciutto

\$16

BURGERS & SANDOS

Served on a freshly baked brioche bun and a bag of Miss Vickie's kettle chips.

Brass Bear Burger

Black angus beef, 2-year aged cheddar, caramelized onions, lettuce, tomato, mayo, chipotle ketchup

\$18

Impossible Burger

Plant-based patty, 2-year aged cheddar, caramelized onions, lettuce, tomato, mayo, chipotle ketchup

\$18

Chicken Salad Sammie

Seasoned chicken, mixed greens, tomato, tarragon aioli, green pepper aioli

\$15

Grilled Veggie Wrap



Grilled zucchini, caramelized onions, mixed greens, tomato, green pepper aioli

\$13

FROM THE GRILL



Served with tzatziki sauce and your choice of 2 sides.



Tri-Tip Skewers

Dry-aged wagyu marinated overnight

\$23

Chicken Skewers

Chicken thigh marinated overnight

\$17

Shrimp Skewers

Garlic jumbo shrimp, spicy chipotle rosemary sauce

\$17

Surf & Turf Skewers

1 shrimp & 1 tri-tip skewer

\$21

SIDES



Green Salad

Dried cranberries, blueberries, candied walnuts, pomegranate vinaigrette

\$5

Caesar Salad

\$5

Kettle Chips

\$3



Pesto Pasta Salad

\$5

Potato Cake

\$5



Please alert your server if you have any allergies. While we will do our best to ensure your safety, we use one kitchen for all meals. Comments or questions? Please email info@brassbearbrewing.com