

SHARABLE PLATES

CHOPPED & CHIPPED NACHOS	13
Our fresh made corn tortilla chips covered in slow-smoked pork shoulder chopped and tossed in house made Single String Stout Sriracha BBQ Sauce, our blend of cheeses, and Cholula® sour cream.	
LOADED BRICKTOWN CHIPS	6
Our house made crinkle cut potato chips topped with buffalo bleu cheese sauce, jalapeño, chopped sweet peppered bacon, and onion.	
SEA SALT CARAMEL FRIES	7
Sweet potato fries covered in our sweet and spicy caramel sauce. Topped with chopped sweet peppered bacon and sea salt.	
PIMIENTO CHEESE APPETIZER <small>NEW</small>	12
The perfect mix of pimiento spread made with 2-year aged cheddar and topped with diced jalapeños. Served in a toasted bread bowl with chips, celery, and carrots.	
BOOM BOOM SHRIMP	11
Flash fried shrimp tossed in our amazing Boom Boom sauce.	

NUESKE'S BACON ON A STICK <small>NEW</small>	10
Four thick slices of Nueske's Award-Winning Bacon skewered and served in a hot skillet over spicy caramel sauce.	
BUFFALO WINGS	11
Served with bleu cheese, celery, and carrots. Tossed with your choice of sauce: Sissy, Anchor Bar, or "@SI#5".	
BAVARIAN PRETZEL STICKS	7
Jumbo soft Bavarian pretzel sticks sprinkled with salt and served with a side of queso.	
DIPPING TRIO	9
Queso, fresh Guacamole, and housemade Salsa. Served with bottomless tortilla chips.	
WATONGA CHEDDAR CURDS	8
Old King Kölsch beer-battered Watonga Cheddar Curds fried 'til golden and served with spicy ranch for dipping.	
TRIPLE THICK BUTCHER CUT BLT SLIDERS <small>NEW</small>	12
Kind of says it all!	

IN THE HAND

Served with your choice of salt & pepper fries, sweet potato fries, or our housemade potato chips.

Upgrade to any other side	+1
YARD BIRD	10
Pulled roasted seasoned chicken tossed in mustard BBQ sauce and sautéed mushrooms. Served on a ciabatta bun topped with melted cheddar cheese and sweet peppered bacon.	
TURKEY BACON AVOCADO MELT	11
Our roasted turkey breast, sweet peppered bacon, Swiss cheese, garlic bacon aioli and guacamole. Served on toasted 9-grain bread.	
PORK ON PORK	10
Our slow-smoked shredded pork and sweet peppered bacon, charred onions, and Single String Stout Sriracha BBQ Sauce on a pretzel bun.	
FLAT GRILLED CHICKEN SANDWICH	10
A seasoned fresh, all-natural chicken breast topped with sweet peppered bacon, charred onions, pepperjack cheese, lettuce and tomato. Served on a ciabatta bun with Dijon horseradish sauce.	
BIG MIKE'S MEATLOAF SANDWICH	11
A slice of Big Mike's Meatloaf, made with Creekstone Farms Black Angus Beef and fresh ground pork. Topped with melted cheese and our housemade frizzled onions. Served on flat-grilled jalapeño corn bread with a side of chili sauce.	

FORK & SPOON

COBB SALAD	13
Grilled chicken, sliced avocado, bleu cheese crumbles, chopped sweet peppered bacon, tomatoes, and sliced egg. Tossed in our Brown Derby French vinaigrette.	
THE BEST FRIED CHICKEN SALAD <small>NEW</small>	12
Crisp greens, fried chicken, chopped sweet peppered bacon, broccoli, raisins, carrots, and sunflower kernels, topped with yellow peppers and red delicious apples. Tossed in Parmesan garlic dressing.	
WATERMELON & QUINOA SALAD <small>NEW</small>	12
Giant slices of watermelon topped with arugula, kale, walnuts, feta cheese, quinoa, and cholula honey cilantro dressing, drizzled with a blueberry balsamic reduction.	
BLT SALAD <small>NEW</small>	10
Gourmet salad mix, sweet peppered bacon, tomatoes, and our beer pretzel croutons. Served with our bacon vinaigrette.	
GRILLED CHICKEN CAESAR SALAD	10
Crisp romaine, grilled chicken breast, croutons, Parmigiano-Reggiano and our spicy Caesar dressing.	
BREWERY GARDEN SALAD	SOME 4 MORE 7
Fresh greens, aged cheddar, red onions, tomatoes, and chopped sweet peppered bacon topped with croutons. Choice of dressing.	
BUCK'S BOURBON, BACON & BEER CHILI	7
Topped with charred onions, cheddar cheese, and our house chopped sweet peppered bacon. Served with fresh tortilla chips.	

CRAFTED BURGERS

We serve **BLACK ANGUS BEEF** from Creekstone Farms.

Order "Some Pink" or "No Pink" with your choice of salt & pepper fries, sweet potato fries, or house made potato chips.

Order it "naked" (no bun on a bed of iceberg lettuce)

Upgrade to any other side	+1
Truck It Up! Sub our Truckburger patty on any burger	+2
TRUCKBURGER	13
We combine a fifty-fifty mixture of Award-Winning Nueske's bacon with Creekstone's ground beef to make the greatest hamburger of all time! A half pound of smoky goodness seasoned with sea salt and fresh ground pepper, served on a buttery toasted brioche bun with Bourbon Bacon Maple Jam, bacon aioli, lettuce, tomato, onion, and pickles.	
NUESKE'S BACON CHEDDAR BURGER <small>NEW</small>	14
Thick sliced Nueske's Award-Winning Bacon topped with extra sharp Wisconsin aged cheddar, lettuce, tomato, onion, and pickles.	
COWBOY BISON BURGER <small>NEW</small>	14
This burger is almost too good to be true! Ground bison, whiskey caramelized onion glaze, arugula, pickles, and tomato. It doesn't get much better than that!	

BREWERY BURGER	9
Served on a toasted bun with our burger sauce and all the usual fixings. Gluten-free when served with a gluten-free bun.	
BREAKFAST BURGER	11
Fried egg, sweet peppered bacon, hash browns, American cheese, and burger sauce. Served on a toasted bun.	
BLEU RIBBON BURGER	11
Sweet peppered bacon, buffalo bleu cheese sauce, frizzled onions, lettuce, tomato, and pickles. Served on a toasted bun.	
PIMIENTO CHEESEBURGER <small>NEW</small>	10
Beef patty smothered in our pimiento cheese spread, topped with lettuce, tomato, onion, and pickles.	
UBER CHEESEBURGER	10
Perfectly grilled burger with an uber amount of melted American cheese, the usual fixings, and burger sauce. Served on a toasted bun.	
TURKEY BURGER	9
A delicious all-white meat grilled turkey burger topped with our burger sauce and the usual fixings. Served on a toasted bun.	
VEGGIE BURGER	9
A spicy black bean patty topped with a grilled portobello mushroom, our burger sauce, and the usual fixings. Served on a toasted bun.	

SWEET

CHEESECAKE FACTORY ORIGINAL	6
Simply the best. Served with caramel sauce.	
BROWNIE SUNDAE	6
A rich, warm chocolate brownie topped with Blue Bunny® vanilla ice cream, chocolate sauce, and peanut butter sauce. Served with bacon peanut brittle. Chocolate, peanut butter, and bacon...nothing else needs to be said.	
SIZZLING APPLE CRISP	6
A scoop of our southern-style Apple Crisp served on a sizzling skillet and topped with Blue Bunny® vanilla ice cream and caramel sauce.	

* Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

LOCAL BEER - LOCAL FLAVOR

BRICKTOWN BREWERY

SINCE 1992

THREE DOLLAR SIDES

SALT AND PEPPER FRIES •
SWEET POTATO FRIES •
MASHED POTATOES •
QUINOA • BRICKTOWN CHIPS •
STEAMED BROCCOLI •
ROASTED PEANUT COLESLAW •
YUKON GOLD POTATO SALAD

DRESSINGS

HONEY MUSTARD • CAESAR •
BLEU CHEESE • SPICY RANCH •
THOUSAND ISLAND •
CHOLULA HONEY CILANTRO •
PARMESAN GARLIC •
BROWN DERBY VINAIGRETTE •
BACON VINAIGRETTE

PIES

- BREWERY CHEESE PIZZA** 10
Our homemade San Marzano tomato red sauce and mozzarella cheese make this a time-honored pizza favorite!
- RUSTIC PEPPERONI PIZZA** 12
Huge pepperoni slices cover every inch of this pie! It's pizza perfection with our Cholula® spiked red sauce on our handtossed dough.
- YARD BIRD PIZZA** 13
Everything that makes our delicious Yard Bird sandwich so unique is here! Pulled roasted chicken tossed in our housemade mustard BBQ sauce with mushrooms and sweet peppered bacon. All topped with cheddar and mozzarella cheeses.
- BBQ CHICKEN PIZZA** 13
A generous portion of our pulled roasted chicken topped with red onions, our sweet peppered bacon, and diced jalapeños. Finished off with cheddar and mozzarella cheeses and our local favorite - Single String Stout Sriracha BBQ Sauce.
- THE CARNIVORE** 14
Not for the faint of the heart; make sure you bring your knife and fork! Our homemade red sauce with Fontanini® Italian sausage, ground beef, Canadian bacon, pepperoni, and Nueske's bacon. We dare you to eat the whole pie.
- THE VEGGIE** 12
Herbivores rejoice! Onions, yellow and red bell peppers, green and black olives, mushrooms, tomatoes, and pepperoncinis covering our homemade red sauce and mozzarella cheese.
- HICKORY SMOKED BACON & CASHEWS** 12
We start with Single String Stout Sriracha BBQ sauce, then cover with mozzarella, Nueske's Bacon, and cashews. Too good to believe.
- MARGHERITA PIZZA** 14
Fresh mozzarella, fresh basil, San Marzano tomato red sauce, grated pecorino Romano cheese, and olive oil.
- SRIRACHA STOUT BBQ PORK PIZZA** 14
Slow smoked shredded pork, Single String Stout Sriracha BBQ Sauce, shredded cheddar, and jalapeños. Topped with roasted peanut coleslaw.
- FLORENTINE PIZZA** 13
Olive oil, garlic, baby spinach, shredded parmesan, and artichoke hearts.

BIG PLATES

- BREWERY CHICKEN FRIED CHICKEN** **NEW** 12
Hand-breaded all natural chicken breast, fried country-style and served smothered in maple-pepper gravy. Served with mashed potatoes and steamed broccoli.
Substitute Chicken Fried Steak +2
- BEER BATTERED FISH AND CHIPS** **NEW** 13
Old King Kölsch beer-battered cod served with our Irish chips and roasted peanut coleslaw.
- TURKEY POT PIE** 11
Our slow roasted fresh turkey breast, pulled and served with Yukon Gold potatoes, carrots, peas, and pearl onions in our savory cream sauce. Topped with a golden brown puff pastry.
- BLUEBERRY GLAZED SALMON** **NEW** 20
Lightly poached and glazed in a blueberry balsamic reduction. Served with quinoa and steamed broccoli.
- BIG MIKE'S MEATLOAF** 13
One big 10 oz slice of our grilled meatloaf, made with Creekstone Farms Black Angus Beef and fresh ground pork, wrapped with bacon and glazed with chili sauce. Served on a bed of frizzled onion strings with mashed potatoes and steamed broccoli.
- CHICKEN TENDERS** 13
Hand-battered, JUMBO all-natural chicken tenders, fried crisp and served with maple pepper gravy and homemade Single String Stout Sriracha BBQ Sauce. Served with French fries and coleslaw.

COCKTAILS

- MOSCOW MULE** 8
WHEAT STATE VODKA, GINGER BEER, FRESH LIME
- ST. ARNOLD'S MARTINI** 8
VODKA, HOP AND CITRUS INFUSED LILLET BLANC, ST-GERMAIN
- HOPPED GIN GIMLET** 8
HOP-INFUSED GIN, LIME JUICE, SUGAR
- MICHELADA** 6
OLD KING KÖLSCH, LIME JUICE, WORCESTERSHIRE, SOY SAUCE, HOT SAUCE, SALT & PEPPER RIM. SERVED WITH A SIDE OF TOMATO JUICE FOR YOUR PERSONAL ADJUSTMENT
- BRICKTOWN SHANDY** 7
BRICKTOWN BROWN, BOURBON, GINGER BEER, LEMON JUICE
- BREWERS' BLOODY MARY** 6
JÄGERMEISTER, ZING ZANG, SINGLE STRING STOUT
- COLOMBO** 8
BACARDI 8, LIME JUICE, SUGAR, IPA
- BRICKTOWN OLD FASHIONED** 8
BOURBON, SEASONAL BEER SYRUP, BITTERS
- TOO DAMN GOOD** 8
BUCK 8-YEAR BOURBON, AMARO MONTENEGRO, ORANGE BITTERS
- THE BEER LEBOWSKI** 7
SINGLE STRING STOUT, VODKA, KAHLUA, WHIPPED CREAM
- WHISKEY SMASH** 8
BOURBON, LEMON, MINT, SUGAR
- WHISKEY DAISY** 8
BOURBON, LEMON JUICE, POMEGRANATE SYRUP
- SAZERAC** 9
RYE, SUGAR, PEYCHAUD'S BITTERS, ABSINTHE

WINE

- | | | | |
|-------------------------------|---|------------------------------|----|
| ZONIN PROSECCO (187ML BOTTLE) | 9 | CHALK HILL SONOMA CHARDONNAY | 10 |
| ENORTIA MOSCATO | 7 | LINE 39 PINOT NOIR | 7 |
| DOMINO PINOT GRIGIO | 7 | RAVENSWOOD LODI ZINFIDEL | 8 |
| 14 HANDS SAUVIGNON BLANC | 8 | ESSER MERLOT | 8 |
| LINCOURT UNOAKED CHARDONNAY | 9 | COLUMBIA CREST H3 CABERNET | 11 |

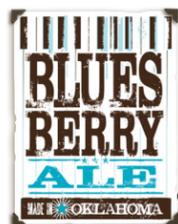
BRICKTOWN MADE



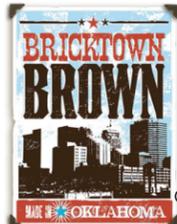
Medium bodied like an Ale, with the crisp, clean finish of a Lager. Nugget and Cascade hops give this Kölsch a slightly assertive flavor. The perfect balance of malts and hops allows neither to overpower the other.



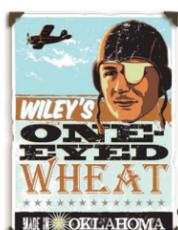
This deep Red Ale is brewed with toasted rye malt, a flavorful and hearty grain, providing a signature and distinctively earthy characteristic. Seasoned and dry-hopped, with a slightly fruity, yet nutty finish.



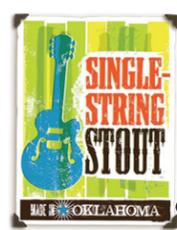
Our light, crisp, blonde ale with a medium body, infused with over 120 pounds of Oregon blueberries! The blueberry aroma is strong with this one, but the flavor is subtle and sweet with a great dry finish. Amazing!



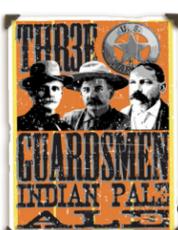
This American Brown Ale is chocolate brown in color and brewed with pale and caramel malts. This lends to creamy texture and body, but adding just enough hops keeps this smooth, nutty brown from becoming too sweet.



This American style wheat is golden in color, slightly hazy, unfiltered, and brewed with sweet orange peel. Nugget, Sterling, and Willamette hops to give this beer an incredibly smooth yet subtle citrus finish.



A traditional Sweet Stout. Using dark or "black" roasted malts and unfermented lactose sugars, this beer has a fully roasted flavor with hints of chocolate and coffee with a rich, creamy body. Our staff favorite.



This Session IPA is tuned perfectly to provide the hops bitterness explosion that IPA fans seek without a bitter after-taste that can often linger on the palate. It is quickly becoming a house favorite.

See the growler bottle on your table for a full list of our friends' beers.

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BREWERY**
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