



STARTERS

CHICKEN QUESADILLA	\$13.95
Monterey jack, caramelized onion, salsa, guacamole	
DILL PICKLE CHIPS	\$10.95
Buttermilk Ranch	
BAVARIAN PRETZELS	\$10.95
Spicy mustard, queso	
LOCAL CHEESE CURDS	\$11.95
BBQ Ranch	
TOASTED BEEF RAVIOLI	\$11.95
Shaved parmesan, tomato sauce	
HOUSE MADE CHIPS & QUESO	\$9.95
CHICKEN WINGS	\$14.50
Spicy or mild, celery, carrots, blue cheese	

SALADS

CAESAR SALAD	\$11.95
Romaine, garlic croutons, shaved parmesan, Caesar dressing (add chicken \$4.95)	
BREWHOUSE SALAD	\$11.95
Field greens, tomatoes, cucumber, cranberries, pecans, white balsamic dressing (add chicken \$4.95)	

Brewhouse dining room capacity is limited to allow for social distancing. In consideration of other diners, please limit your seating time to 1.5 hour maximum. Thank you.

SANDWICHES & TACOS

(All sandwiches served with fries)

ANGUS CHEESEBURGER	\$15.95
Lettuce, tomato, onion, brioche bun, choice of cheese	
BBQ PULLED PORK	\$15.95
Sweet vinegar slaw, bbq sauce, brioche	
BEYOND BURGER	\$16.95
Plant based Burger with Lettuce, tomato, onion, brioche bun, choice of cheese	
GRILLED CHICKEN SANDWICH	\$14.95
Pepperjack, lettuce, tomato, honey mustard, ciabatta bun	
TURKEY CLUB	\$15.95
Shaved turkey, provolone, bacon, lettuce, tomato, herb mayo, wheat bread	
BREWHOUSE CHEESESTEAK	\$15.95
Prime rib, onion, peppers, provolone	
GRILLED CHEESE & BACON	\$14.95
Cured Bacon, cheddar jack, wheat bread	
CHICKEN STRIPS	\$14.95
Fries, honey mustard	
MAHI TACOS	\$15.95
Blackened mahi, slaw, salsa, chips	

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS**

***PARTIES OF 6 OR MORE ARE SUBJECT TO 18% GRATUITY**

DESSERTS \$5.95

LOCAL HONEY ICE CREAM
Salted Caramel, Vanilla, Chocolate, or Strawberry

Kids Menu \$8.95

Served with a side and a drink
(fries, carrot sticks, side salad)

Chicken Fingers

Macaroni and Cheese

Hamburger or Cheeseburger

Grilled Cheese Sandwich



HAPPY HOUR

Wednesday – Sunday 2pm to 5pm

\$1 off all draft craft beers

Daily \$5 Specials ask your Server

DRAFT BEER

BOTTLE BEER

Bud Light Lager 5%	\$7
Blue Moon Belgian White 5.4%	\$7
Six Mile Bridge Irish Red 5.4%, St Louis	\$7
Logboat Brewing Porter 6.6%, Columbia MO	\$7
4 Hands Incarnation Citrus IPA 7%, St Louis	\$7
4 Hands Cast Iron Oatmeal Brown Ale 5.5%, St Louis	\$7
4 Hands Prussia Blueberry Sour 4%, St. Louis	\$7
4 Hands Pineapple-Mango Hard Seltzer 4%, St Louis	\$7
Waves Cider Co Dry Cider 6%, Columbia MO	\$7
UCBC Zwickel Bavarian Lager 5.1%, St Louis	\$7
UCBC Fantasyland West Coast IPA 6%, St Louis	\$7
UCBC Big Shark Grapefruit Radler 4.2%, St Louis	\$7
Schlafly Pale Ale 4.4% , St Louis	\$7
Sudwerk Amber 5.7%, Davis CA	\$7

Bud Light	\$6
Bud Select	\$6
Budwesier	\$6
Busch Light	\$6
Michelob Ultra	\$6
Miller Lite	\$6
Coors Light	\$6
Corona	\$6
Stella Artois	\$6
Well Being Heavenly Body N/A Wheat, St Louis	\$7
Well Being Hellraiser N/A Amber, St Louis	\$7

WINE BY THE GLASS

La Marca Prosecco	\$10	Canvas Pinot Noir	\$10.50
Canvas Sparkling Brut	\$10.50	MacMurray Pinot Noir	\$14
Canvas Pinot Grigio	\$10	Canvas Merlot	\$11
Chateau Ste Michelle Sauvignon Blanc	\$13	Alamos Malbec	\$13
Canvas Chardonnay	\$10.50	Charles and Charles Red Blend	\$12
Rodney Strong Chardonnay	\$13	Canvas Cabernet Sauvignon	\$10.50
The Seeker Riesling	\$12	Rodney Strong Cabernet Sauvignon	\$14

WHISKEY: Baker's, Basil Hayden, Booker's, Buffalo Trace, Bulleit, Bulleit Rye, Crown, Crown Apple, Fireball, Four Roses Small Batch, Jack Daniel's, Gentleman Jack, High West Rye, Jameson, Jim Beam, Knob Creek, Maker's Mark, Seagram's 7, Southern Comfort, Woodford Reserve

SCOTCH: Balvenie 12/14/17, Chavas 12, Craggamore 12, Dalwhinnie 15, Dewar's, Glenfiddich 12/14/18, Glenlivet 12/21, Glenmorangie, J&B, Johnny Walker Red/Black/Gold/Blue, Macallan 12/18

VODKA: Tito's, Grey Goose, Ketel One, Absolut, 360 (Cherry/Grape/Peach/Vanilla/Orange/Lemon/Raspberry)

GIN: Tanqueray, Hendrick's, Bombay Sapphire, Origin

RUM: Bacardi, Captain Morgan, Malibu, Mt. Gay, Myer's

TEQUILA: Patron Silver, Milagro Reposado, Hornita's Reposado, Don Julio Reposado