

Final Draft

BREWING COMPANY

SIGNATURE CRAFT BURGERS

ALL BURGERS & SANDWICHES SERVED WITH YOUR CHOICE OF SIDE
SIDEWINDERS | ONION RINGS | POTATO SALAD | SIDE SALAD | MASHED POTATOES | RICE

BBQ BRISKET BURGER 14.99

½ Lb Angus Beef, House Smoked Brisket, Mayo, BBQ Sauce, Pepper Jack, Coleslaw & Pickles

JEFFERSON BACON BURGER 14.99

½lb Angus Beef, Bacon, BBQ Sauce, Pepper Jack & House Made Onion Rings On Top

CALIFORNIA BURGER 14.99

A Taste Of Cali! ½lb Angus Beef, Mayo, Cheddar, Lettuce, Tomato, Avocado & Grilled Onions

SWEET & SAUCY BURGER 14.99

½ Lb Angus Beef, Candied Bacon & Crispy Onion Straws Drizzled In A House Made Honey BBQ Sauce!

THE CROWD PLEASER BURGER 14.99

½lb Angus Beef, Mayo, Cheddar, Pepper Jack, Bacon & Swiss. Can You See How It Got It's Name?

AHI TUNA BURGER 14.99

Seared Ahi Tuna Steak With Red Pepper Mayo, Lettuce, Avocado, Red Onion & Tomato

STUFFED BLUE CHEESE BURGER 14.99

½lb Angus Beef Stuffed With Jalapeno, Mozzarella & Bacon, Blue Cheese Sauce & Blue Cheese Crumbles.

PEANUT BUTTER JELLY TIME 14.99

½lb Angus Beef, Candied Bacon, Spicy Peanut Sauce, Beer Bacon Raspberry Jam & Pepper Jack

PEPPER GARLIC TURKEY BURGER 14.99

Pepper Garlic Turkey Patty, Swiss Cheese, Lettuce, Tomato, Red Onion, Pickles, Chipotle Aioli

▼ THE BEYOND BURGER 14.99

The BEST Veggie Burger Ever. ¼lb Beyond Meat Patty, Mayo, Pickles, Lettuce, Tomato & Onion

HOUSE SIGNATURES & SANDWICHES

Gf RIBEYE STEAK DINNER 19.99

10oz Angus Ribeye Grilled To Perfection, Comes With Sautéed Seasonal Vegetables & A Baked Potato

Gf NEW YORK STEAK DINNER 15.99

8 Oz Juicy New York Strip Steak, Sautéed Seasonal Vegetables & A Baked Potato

Gf STEAK KABOBS 15.99

2 Loaded Skewers Of Tender Steak With Peppers & Onions Over Mushroom Risotto

Gf CHICKEN KABOBS 14.99

2 Loaded Skewers Of Chicken Breast With Peppers & Onions Over Mushroom Risotto

CHICKEN MARSALA 15.99

Chicken Breast With Mushrooms, Marsala Sauce, Mashed Potatoes & Sautéed Seasonal Vegetables

HOMESTYLE CHICKEN STRIPS 14.99

4 Pieces Of Fresh Chicken Breast Coated In House Made Batter. Comes With Choice Of Side

BEER BATTERED FISH 15.99

4 Pieces Of Atlantic Cod, Hand Dipped In House Made Tempura Beer Batter. Comes With Your Choice Of Side.

PHILLY CHEESE STEAK SANDWICH 15.99

California Style Philly! Steak, Provolone, Mushrooms, Peppers, Onions & Mayo On A Hoagie Roll

TURKEY CLUB SANDWICH 15.99

Turkey, Hardwood Smoked Ham, Bacon, Avocado, Mayo, Swiss, Lettuce, Tomato & Onion On Toasted Sourdough

ULTIMATE CHICKEN SANDWICH 14.99

Choose Between Grilled Or Crispy Chicken Breast. Choose Your Ultimate Style (Classic, Club, Southwest Or Buffalo)

BRISKET FRENCH DIP 14.99

Smoked Brisket, Swiss & Mayo On A Hoagie Roll, Side Of Au Jus. Simple & Oh So Delicious!

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness *

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SALADS & WRAPS

MAKE ANY SALAD A WRAP! ASK YOUR SERVER

Gf **LOADED COBB** 15.99

A Classic Salad To Die For! Lettuce Loaded With Grilled Chicken, Bacon, Egg, Tomato, Avocado, Cucumber & Blue Cheese Crumbles

Gf **AHI TUNA** 15.99

Lettuce, Seared Ahi Steak, Tomatoes, Cucumber, Avocado, Shredded Carrots, Cilantro & Crispy Wontons With Sesame Ginger Dressing

FILET MIGNON STEAK 15.99

Grilled Filet Mignon, Lettuce, Tomato, Blue Cheese Crumbles, Bacon & Creamy Balsamic Dressing, Topped With Crispy Onion Straws

🔥 SPICY BLAT WRAP 13.99

Spicy Candied Bacon, Lettuce, Avocado, Tomatoes & Chipotle Aioli, Wrapped In A Flour Tortilla

NEW **BBQ CHICKEN WRAP** 13.99

Grilled BBQ Chicken, Lettuce, Tomato, Red Onion, BBQ Sauce & Avocado Wrapped In A Flour Tortilla. Add Bacon for \$1

🥬 UNBEETABLE PEACH 14.99

Roasted Beets, Grilled Peaches, Toasted Pecans, Lettuce, Red Onion, Tomatoes & Sesame Ginger Dressing. Add Grilled Chicken & Feta Cheese For \$2

SIDES

Gf **POTATO SALAD** 5.99

House Made Classic Potato Salad With Dill Pickles & Classic Seasonings!

SIDEWINDER FRIES 5.99

Beer Battered & Fried To Golden Perfection

GARDEN SIDE SALAD 5.99

Lettuce, Cucumber, Tomatoes, Red Onion & Croutons

SUPER COLOSSAL ONION RINGS 5.99

Hand Dipped Beer Battered Colossal Onions

MASHED POTATOES & GRAVY 5.99

House Made Mashed Red Potatoes & Homestyle Country Gravy

SOUP OF THE DAY 4 / 7

Ask Your Server About Today's Soup!

BEVERAGES

Gf **KOMBUCHA** 3 / 6

GT's Living Foods. See Digital Menu Board For Current Flavor

Gf **WINES** ask server

Ask Your Server For Our Current Local Selection!

Gf **CIDER** 3 / 7

CIDER (Humboldt Cider Company) / 11.5% ABV

Gf **SOFT DRINKS** 2.50

Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Lemonade, Raspberry Iced Tea, Regular Iced Tea

DESSERTS

WARM JULIE BROWNIE 9.99

Warm Brownie Infused With Our Julie Brown Beer, Chocolate Chunks, Pecans & Caramel Swirls. Comes With 1 Scoop Of Vanilla Ice Cream

ULTIMATE CHEESECAKE 9.99

Fresh House Made Each Day! Choose Your Cheesecake Topping: Chocolate, Caramel Or Blackberry

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BREWING  COMPANY

APPETIZERS

BEER CHEESE & PRETZEL BITES 9.99

Fresh House Made Beer Cheese Paired With A Mound Of Tasty Pretzel Bites!

COWBOY CORN POPPERS 9.99

Cream Cheese, Bacon & Jalapeño Breaded Corn Bites. Served With Our House Made Ranch

DIRTY FRIES 11.99

House Smoked Brisket, Pico De Gallo, Feta Cheese, Cilantro & Garlic Aioli On Top Of Sidewinder Fries

▼ CRISPY FRIED ARTICHOKES

House Beer Battered Artichoke Hearts Fried To Perfection! Served With Lemon Habañero Aioli

SPICY MAC & CHEESE BITES 9.99

Creamy, Crispy Spicy Pepper Jack Mac & Cheese Bites. Served With Our House Made Ranch

BREW PUB CHICKEN WINGS (8) 11.99

Aint No Thang But A Chicken Wang! Honey BBQ | Buffalo | Peanut Butter

FISH TACOS (3) 11.99

Choose Between House Beer Battered Cod Or Grilled Cod! Overtop Cabbage Slaw, Drizzled Chipotle Aioli, Cilantro & Lime Wedges

STREET TACOS (5) 11.99

House Marinated Carne Asada Or Chicken. Cilantro, Onions, Chipotle Salsa & Lime Wedges

ULTIMATE CHICKEN NUGGETS 11.99

Bite Size Chicken Nuggets, Hand Battered, Fresh Sliced Chicken Breast. Choose Your Ultimate Style: Honey BBQ | Buffalo | Peanut Butter

▼ FRIED GREEN BEANS 9.99

Crispy Onion Tempura Battered Green Beans! Comes With A Side Of Our House Made Ranch

NACHOS 11.99

Carne Asada Or Chicken. Tortilla Chips, Nacho Cheese, Black Beans, Pico De Gallo, Topped With Sour Cream, Cilantro & Lime Wedges

HAPPY HOUR APPETIZERS \$7

THE HAPPIEST HOURS OF THE WEEK! ~ WEEKDAYS 4 PM- 6 PM ~ \$5 PINTS

STREET TACOS (3)

Carne Asada Or Chicken. Cilantro, Onions, Chipotle Salsa & Lime Wedges

BREW PUB CHICKEN WINGS (5)

Honey BBQ | Buffalo | Peanut Butter

SPICY MAC & CHEESE BITES

Spicy Pepper Jack Creamy, Crispy Mac & Cheese Bites. Served With Our House Made Ranch

COWBOY CORN POPPERS

Cream Cheese, Bacon & Jalapeño Breaded Corn Bites. Served With Our House Made Ranch



▼ VEGETARIAN

 GLUTEN FREE

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BREWING COMPANY

BEERS ON TAP

GET BEER TO GO! 32OZ CROWLERS OR 64OZ GROWLERS!

CARNEGIE KOLSCH 2/6

GERMAN STYLE KOLSCH / 5% ABV 26 IBU Light In Color & Malt Character, It Has A Slightly Dry, Crisp Finish. Hops: Magnum & Hersbrucker

CRAZY PILS 2/6

GERMAN PILSNER / 4.9% ABV 31 IBU. Light Malt Character, Crisp & Clean. If You're Looking For A Pilsner To Get Crazy About...This May Be The One!

MISO BLONDE 2/6

AMERICAN BLONDE ALE / 5.3% ABV 17 IBU Not Very Bitter, Not Very Hoppy & Full Of Flavor... Honey Malt & Pale Malt Balance Perfectly!

BLACKBERRY BLONDE 2.25/6.50

BLONDE ALE With BLACKBERRY / 5.3% ABV 17 IBU Blackberry Puree With A Slightly Sweet Finish, Very Low Bitterness

TRUE BLOOD 2.25/6.50

BLOOD ORANGE KOLSCH / 5% ABV 26 IBU. A Citrus Explosion With A Slightly Sweet & Bitter Finish With Blood Orange Puree

TART BERRY SOUR 3/7

AMERICAN SOUR / 5% ABV 4 IBU Kettle Sour: 4 Days With Lactobacillus Before We Ferment It & Add Our Blackberry Puree. Tangy & Slightly Sweet

HALEY'S COMET 3/7

IMPERIAL BLONDE ALE / 8.7% ABV 22 IBU Flavors Of Tropical Fruits, Mango, Pineapple & Tangerine, Hops: Magnum & Azacca

RYAN-O RED 2/6

AMERICAN RED ALE / 6.3% ABV 35 IBU Slightly Sweet Caramel & Butterscotch Flavor With A Slightly Bitter Finish.

THAT'S WHAT HE SAID 3/7

BELGIAN TRIPEL / 9.2% ABV 48 IBU. Deep Gold In Color With A Rich Pilsner Malt Backbone, The Trappist Yeast Gives This Beer Its' Unique Flavor

YOUR MOM'S A HAZY IPA 3 / 7

New England Style IPA / 7.8% ABV 19 IBU This Hazy IPA Will Give You A Refreshing Citrusy Burst Of Flavor With Light Hop Bitterness Leaving You Wanting More!

STRATA-SPHERE IPA 2.25/6.50

AMERICAN IPA 6.8% ABV 12 IBU We Use Enigma & Strata Hops To Produce A Bright, Hoppy & Super Dank Finish

PASSIVE AGGRESSIVE IPA 2/6

SESSION IPA / 5% 48 IBU A Light Bodied IPA (Passive) With A Whole Bunch Of Hops (Aggressive). Flavors Of Pine, Citrus & Floral

GRAPEFRUIT AGGRESSIVE IPA ... 2.25/6.50

SESSION IPA With GRAPEFRUIT / 5% ABV 48 IBU Grapefruit Puree Added To Our Session IPA Showers Your Tastebuds With Citrus, Orange & Mandarin

ATTENTION DEFICIT IPA 2/6

WEST COAST IPA / 6.8% ABV 48 IBU A Strong Backbone Of Pale & Crystal Malts Balanced With Columbus, Simcoe & Mosaic Hops

OBSESSIVE COMPULSIVE IPA 3/7

DOUBLE IPA / 8.2% ABV 114 IBU An Enormous Amount Of Pale Malt & A Herculean Amount Of Hops: Columbus, Centennial, Simcoe, Amarillo

JULIE BROWN 2/6

AMERICAN BROWN ALE / 5.4% 28 IBU This Ale Pushes The Limits Of The "Brown Ale" Style. Loaded With Roasted Barley, Chocolate Malt & Flaked Oats

COLLUSION IMPERIAL STOUT 3/7

RUSSIAN IMPERIAL STOUT / 10.5% ABV 73 IBU Monsterous Amounts Of Maris Otter Make This A Heavyweight Contender

ATTITUDE ADJUSTMENT (ON NITRO) ... 3/7

IMPERIAL PORTER WITH COFFEE & VANILLA / 10.2% ABV 66 IBU Coffee, Chocolate, Vanilla, Toffee Notes With A Slight Sweetness. Some People Call It A Dessert Beer. An Added Extra Layer Of Creaminess Comes From Serving It On Our Nitro Tap

REFER TO OUR DIGITAL BEER BOARD FOR OUR ROTATING BEER SELECTION!