

GRAND BREWING X CANYON DISTILLERY

APPETIZERS

WIFI goodbeer

BAVARIAN PRETZEL \$16

OVERSIZED BAVARIAN PRETZEL SERVED WITH BEER CHEESE AND WHOLE GRAIN MUSTARD ON THE SIDE
GARLIC PARMESAN PRETZEL +\$2
GET IT SMOTHERED WITH BACON AND BEER CHEESE FOR \$4

BREWHOUSE SHRIMP* \$13

SAUTEED TIGER SHRIMP* WITH LEMON GARLIC IPA SAUCE
SERVED WITH TOASTED CROSTINI

CHEESE CURDS \$14

REAL WISCONSIN CHEESE CURDS HAND BREADED & FRIED
SERVED WITH RANCH

FRIED ZUCCHINI \$13

BREADED ZUCCHINI STICKS FRIED TO PERFECTION
SERVED WITH HOUSE MADE RANCH.

FRIED PICKLES \$12

PICKLE SPEARS HAND BREADED & FRIED
SERVED WITH RANCH

BREWERY WINGS \$18

BONE-IN CHICKEN* WINGS ROASTED & FINISHED IN THE FRYER
TOSSED IN YOUR CHOICE OF BUFFALO, BOURBON BBQ, ASIAN OR GARLIC PARMESAN
SERVED WITH CELERY AND CARROTS AND RANCH OR BLEU CHEESE

JALAPEÑO POPPERS \$14

FOUR LARGE JALAPEÑOS
STUFFED WITH CHIPOTLE CHEDDAR CREAM CHEESE
WRAPPED WITH APPLEWOOD SMOKED BACON AND FRIED
DRIZZLED WITH PRICKLY PEAR COULIS

CHICHARRONES \$15

CRACKLY, FRESH FRIED PORK RINDS,
DUSTED WITH CAJUN BLACKENING SPICE
SERVED WITH FRIED PICKLE RANCH.

FRIED RAVIOLI \$13

FOUR CHEESE RAVIOLI, BREADED AND FRIED
SERVED WITH YOUR CHOICE OF
HOUSE RANCH OR MARINARA

HOUSE SALAD \$11

MIXED SPRING GREENS | CUCUMBERS | HEIRLOOM CHERRY TOMATOES
SHREDDED CARROTS | RED ONION | CHEDDAR CHEESE

BOURBON BBQ CHICKEN SALAD \$18

CHOPPED SALAD MIX | GRILLED CHICKEN BREAST* | GLAZED BACON | CRUMBLLED BLEU CHEESE
CRISPY ONIONS | CANDIED PECANS | HOUSE MADE BOURBON VINAIGRETTE

TRADITIONAL CAESAR SALAD \$17

CHOICE OF PROTEIN* | CHOPPED BABY ROMAINE HEARTS | FRESH SHAVED PARMESAN
ROMA CHERRY TOMATOES | CROUTONS | TOSSED WITH WITH CAESAR+

GRILLED MAHI SALAD \$24

GRILLED MAHI* FILET | MIXED SPRING GREENS | RED & GREEN BELL PEPPER
SHREDDED CARROTS | CUCUMBER | SPROUTS | SWEET-CHILI LIME VINAIGRETTE

The Greens

RANCH
CAESAR
BLEU CHEESE
OIL & VINEGAR
ITALIAN
1000 ISLAND
HONEY MUSTARD
BBQ BOURBON VINAIGRETTE
SWEET CHILI-LIME VINAIGRETTE

CHICKEN, SHRIMP, VEGAN PROTEIN, STEAK OR ANDOUILLE \$7 | BACON FOR \$3 | SUB VEGAN CHEESE \$2 | +CAESAR DRESSING CONTAINS ANCHOVY

MAC + CHEESE \$14

CLASSIC MAC + CHEESE MADE
WITH A CUSTOM BLEND OF CHEESE

CHEF'S MAC + CHEESE

OUR CLASSIC MAC AND CHEESE
WITH A CREATIVE BLEND OF
INGREDIENTS FOR A UNIQUE DISH
EVERY WEEK

ask your server for this weeks variation

CHICKEN TENDERS \$18

BREADED CHICKEN BREAST* TENDERS
SERVED WITH FRIES, CARROTS + CELERY
GET THEM TOSSED OR WITH SAUCE ON THE SIDE
BUFFALO | BOURBON BBQ | ASIAN

HOUSE MADE CHILI \$11

A HEARTY SERVING MADE DAILY
SERVED IN A BREAD BOWL
SMALL SIDE SERVING NO BREAD BOWL \$9

SOUP OF THE DAY \$10

DAILY MADE CREATIONS SERVED IN A BREAD BOWL
SMALL SIDE SERVING, NO BREAD BOWL \$7

FLATBREADS

CALZONES \$21

PEPPERONI

VEGGIE

SPINACH - RED BELL PEPPER - GREEN BELL PEPPER - RED ONION
MUSHROOM - ARTICHOKE HEARTS - DICED TOMATO - BLACK OLIVES

CARNIVORE

PEPPERONI - SAUSAGE - BACON - HAM

SUPREME

PEPPERONI - SAUSAGE - BELL PEPPER - RED ONION - MUSHROOM

FRESH
MADE
DOUGH

PLEASE BE AWARE THAT AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
CREDIT CARD PAYMENTS ARE SUBJECT TO A 3.5% TRANSACTION FEE

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



BURGERS + SANDWICHES



ALL BURGERS AND SANDWICHES INCLUDE SIDE OF FRIES

SUBSTITUTE ANY OF OUR SIDE ITEMS FOR \$3 | GLUTEN FREE BUN +2

CANYON BURGER \$18

1/2 LB ANGUS BEEF* - GRILLED CHICKEN BREAST*
PLANT BASED PROTEIN
LETTUCE | TOMATO | ONION | PICKLE

CHOICE OF CHEESE

CHEDDAR - SMOKED PROVOLONE - SMOKED GOUDA
BLEU - SWISS - PEPPER JACK - VEGAN CHEESE (\$2)

EXTRAS

\$3- BACON | AVOCADO

\$2- GREEN CHILE | FRIED EGG | JALAPEÑO | SAUTEÉD MUSHROOMS

BEAST BURGER \$23

1/2LB BLEND OF WAGYU BEEF*, ELK* BOAR* + BISON*
ENCRUSTED IN A PEPPERCORN MELANGE | PEPPERED BACON
BLEU CHEESE | BLUEBERRY COMPOTE | LETTUCE | TOMATO | ONION

SANTA FE CHICKEN \$18

GRILLED CHICKEN BREAST* | ROASTED HATCH & POBLANO CHILES
PEPPER JACK | LETTUCE | TOMATO | ONION
CHIPOTLE AIOLI | BRIOCHE BUN

MAPLE HOT CHICKEN \$16

BREADED, FRIED CHICKEN BREAST* | PEPPERED BACON | COLESLAW
MAPLE-SRIRACHA SAUCE | PICKLES | BELL PEPPERS | BRIOCHE BUN

PULLED PORK \$16

SLOW ROASTED PORK* | BBQ DRIZZLE | COLESLAW
PICKLES | ONION RING | BRIOCHE BUN

RUEBEN \$15

HOUSE BRAISED CORNED BEEF* | SWISS | SAUERKRAUT
RUSSIAN DRESSING | MARBLE RYE

BISTRO STEAK SANDWICH \$19

GRILLED BEEF TENDERLOIN* | MELTED SMOKED PROVOLONE
SAUTEÉD MUSHROOMS | CARAMELIZED ONIONS | CHIPOTLE AIOLI
TOASTED FRENCH BAGUETTE

BACON JAM SLIDERS \$16

3X ANGUS BEEF* SLIDERS | CHEDDAR CHEESE | BRIOCHE BUNS
BREAD AND BUTTER PICKLES | SPICY BACON JAM

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ENTREES

BREW 42 HOMESTYLE POT ROAST \$21

TENDER BEEF SHOULDER*, ONION, CARROTS AND RED SKIN POTATOES
SLOW ROASTED IN BREW 42 AU JUS SERVED OVER GARLIC MASHED POTATOES.

SMOKEHOUSE GRITS \$22

A HEARTY PLATE OF FORK TENDER, FIRE-BRAISED SHORT RIB* WITH
BRISKET BURNT-END SAUSAGE* AND BEER AU JUS, SERVED OVER CHEDDAR GRITS

CHILI LIME MAHI-MAHI \$25

SWEET CHILI LIME GLAZED, PAN SEARED MAHI* FILET, TOPPED WITH PINEAPPLE-MANGO SALSA
SERVED OVER RICE PILAF WITH A SIDE OF CHEF'S CHOICE VEGETABLES.

SIGNATURE BBQ RIBS

TENDER PORK RIBS* DRY RUBBED WITH HOUSE SEASONING,
APPLEWOOD SMOKED AND BRUSHED WITH HOUSE BBQ.
FINISHED ON THE GRILL FOR A PERFECT CHAR.
SERVED WITH HAND CUT FRIES AND SLAW



FULL RACK \$32 HALF RACK \$20

MAC + CHEESE
SEASONAL VEGETABLES
SEASONAL FRUIT
FRESH CUT FRIES
ONION RINGS
SWEET POTATO FRIES

ON
THE
SIDE

SIDE SALAD MIXED GREENS | TOMATO | RED ONION
SHREDDED CARROTS | RED CABBAGE

\$6.00

ASK YOUR SERVER
ABOUT SEASONAL SIDES

THE SWEET STUFF

PRICKLY PEAR CHEESECAKE \$14

LARGE SLICE OF NEW YORK STYLE CHEESECAKE,
TOPPED WITH HOUSE MADE PRICKLY PEAR COULIS.

LEMON-BLUEBERRY MASCARPONE CAKE \$12

HOUSE MADE LEMON-BLUEBERRY CAKE, WITH A SWEET MASCARPONE
FILLING. FINISHED WITH A DUSTING OF POWDERED SUGAR

CAMPFIRE CHURROS \$11

WARM CHURRO STICKS, TOSSED IN CINNAMON-SUGAR, DRIZZLED WITH
CHOCOLATE SAUCE. SERVED WITH VANILLA BEAN CUSTARD

PROUDLY
SERVING



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