Appetizers

GREEN CHILE PORK POUTINE- Fries, green chile pork, cheddar curds. $10 Add a sunny-side up egg $1.5.*
ARIZONA CHICKEN ROLLS- Anaheim chile, cheese, sweet jalapeño. $8.5
SPINACH ARTICHOKE DIP- V Pita, tortilla chips. $10
SPICY CHICKEN LETTUCE WRAPS- Water chestnuts, lettuce, hoisin dipping sauce. $9
BAVARIAN PRETZELS- V Two pretzels, spicy mustard, green chile cheese sauce. $8.5
EDAMAME- V GF Salted. $5.5 Peaks style with chili pepper and garlic $6.5

BRICKHOUSE WINGS- Buffalo GF. Oatmeal Stout BBQ, or Spicy thai peanut sauce. $10
5 LAYER NACHO- V GF Chips, melted cheese, black bean dip. $9.5 Add chicken $4, spicy beef (jalapeño and onion) $4.5.
QUESADILLAS- V Tortilla, melted cheese. $7.5 Add chicken $4, spicy beef with jalapeño and onion $4.
THAI HUMMUS- V Pita triangles, assorted veggies. $8.5
CARNE ASADA TACOS- Tenderloin, pico de gallo, habañero crema, crumbled queso fresco, cabbage. $12
CHARRED BRUSSELS- Pancetta, miso & sake glaze. $7
CAROLINA SPLIT RIBS- Carolina style BBQ sauce. $11
Greens  + chicken $3.5 + tenderloin + salmon $6.*

CAESAR- Romaine, parmesan, croutons. $9
CHEF- GF- Ham, turkey, bacon, egg, gorgonzola, walnut, tomato, cucumber. $12
SPINACH- V GF- Goat cheese, onion, mushroom, tomato, roasted red pepper. $10.5
KALE- GF- Bacon, sweet corn, gorgonzola, bing cherry, balsamic. $11.5

Dressings- Ranch, Bleu Cheese, Sweet Jalapeño, Chipotle Ranch, Honey Mustard, Balsamic or Raspberry Vinaigrette. Extra dressing 50c.

Sandwiches

GRILLED CHICKEN BEER BREAD- Artichoke, mushroom, green pepper, onion, mozzarella, tzatziki. $11
ITALIAN BEEF BEER BREAD- Onion, green pepper, mushroom, mozzarella, garlic honey mayo. $11
VEGGIE BEER BREAD- V Mushroom, zucchini, carrot, sun-dried tomato, broccoli, mozzarella, pesto. $10.5
PUB PARMESAN- Breaded chicken breast, pesto aioli, house marinara, three cheese blend, toasted baguette. $11
KILT LIFTER BRAT- Von Hansen’s beer brat, chucrute, Hop Knot mustard, carmelized onion spread, marble rye. $11
BLACKENED SALMON B.L.T.- Bacon, lettuce, tomato, pepper jack, pesto mayo, twelve grain. * $13
TURKEY CLUB- Bacon, swiss, lettuce, tomato, onion, mayo. Marble rye, twelve grain, or sourdough. $10.5
TAP ROOM TENDERLOIN- Gorgonzola, onion straws, lettuce, tomato, garlic-jalapeño aioli, hoagie roll. * $12.5
FRENCH DIP- Swiss, au jus, hoagie roll. * $11
Add sauteed onion or mushrooms. $1.5

Sides- Battered Fries, Salad, Pesto Pasta Salad

Burgers

FOUR PEAKS- Cheddar, swiss, mozzarella, or pepper jack. Lettuce, tomato, onion. $11 Add bacon. $1.5
SOUTHWEST- Anaheim green chile, pepper jack, sweet jalapeño dressing. * $11.5
MATERIAZH- Pimento cheese, confit pork belly, spicy aioli, over easy egg. * $14
POPPER- Sautéed jalapeño, onion straws, cream cheese. * $12
LAMB- Spinach, red onion, feta, tzatziki, focaccia. * $13
VEGGIE- V Garden patty, pepper jack, spinach, roasted red pepper, sweet jalapeño dressing. * $11

Pizza

VEGGIE- V Portobello, spinach, zucchini, feta, mozzarella, pesto sauce. $12.5
BBQ CHICKEN- Chicken, onion, cilantro, mozzarella, Oatmeal Stout BBQ sauce. $13
MODERN- Prosciutto, mozzarella, arugula, olive oil & garlic crust. $13.5
ABE FROMAN- Soppressata, Italian sausage, pepperoni, roasted pepper, mozzarella, ricotta, red sauce. $13.5
ALPHA- Tzatziki base, soppressata, roasted red peppers, cured olives, pepperoncinis, basil, feta, mozzarella. $12.5
PEPPERONI- Pepperoni, mozzarella, red sauce. $12

Sweets

OATMEAL STOUT SHAKE- Malted vanilla bean ice cream, Oatmeal Stout. $6
ICE CREAM CAKE- Assorted ice cream cake with an Oreo crust, chocolate sauce, and whipped cream. $5
STICKY HOPPY PUDDING- Warm date cake, hop infused caramel, vanilla ice cream, toffee bits. $7

V Vegetarian  GF Gluten-Free  * May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.