GRAND CANYON BREWING DISTILLERY

WIFI: goodbeer

APPETIZERS

BAVARIAN PRETZEL $13
OVERSIZED BAVARIAN PRETZEL WITH BEER CHEESE & WHOLE GRAIN MUSTARD

SPINACH ARTICHOKE DIP $13
SPINACH, ARTICHOKES, GREEN CHILES AND CHIPOTLES,
MIXED INTO CHEDDAR AND CREAM CHEESE
SERVED WITH TRI-COLORED TORTILLA CHIPS.

CHICKEN TENDER BASKET $13
BREADED CHICKEN BREAST TENDERS TOSSED IN YOUR CHOICE OF SAUCE
SERVED WITH CARROTS AND CELERY

CAULIFLOWER WINGS $12
FRESH CUT CAULIFLOWER CROWNS COATED IN A SEASONING BLEND
FRIED TO PERFECTION AND TOSSED IN BUFFALO SAUCE

ONION RINGS OR SWEET POTATO FRIES $10
HAND-CUT, IPA-BATTERED ONION RINGS OR SWEET POTATO WAFFLE FRIES

TRADITIONAL WINGS $14
BONE-IN CHICKEN WINGS ROASTED & FINSHED IN THE FRYER
TOSSED WITH YOUR CHOICE OF BUFFALO, BOURBON BBQ OR ASIAN

BREWHOUSE SHRIMP* $13
SAUTEÉD TIGER SHRIMP WITH LEMON-GARLIC-IPA SAUCE
SERVED WITH A WARM BAGUETTE

FRIED PICKLES $11
PICKLE SPEARS HAND BREADED & FRIED

CHEESE CURDS $11
REAL WISCONSIN CHEESE CURDS HAND BREADED & FRIED

CAPRESE $10
FRESH MOZZARELLA & VINE RIPENED TOMATOES LAYERED WITH
FRESH BASIL FINISHED WITH A BALSAMIC REDUCTION

CHARCUTERIE BOARD - $29
a shareable board with a chef's choice of artisanal meats, cheeses, seasonal fruits & pickled vegetables

SOME ITEMS MAY HAVE BEEN PROCESSED IN A FACILITY THAT ALSO PROCESSES TREE NUTS
PLEASE ASK YOUR SERVER ABOUT THE CURRENT SEASONAL INGREDIENTS.

FLATBREADS
gluten free available at request

BARBEQUE CHICKEN $13
CHICKEN* | PICKLED RED ONION
CHEESE BLEND | HOUSE BBQ

SPINACH-ARTICHOKE $12
FRESH SPINACH | ARTICHOKE HEARTS
CHEESE BLEND

SHRIMP $14
GRILLED SHRIMP* | BACON
PINEAPPLE SALSA | SMOKED GOUDA

CHEF'S FLATBREAD $13
SOMETHING DIFFERENT EVERY WEEK FROM THE
MINDS OF OUR KITCHEN STAFF!

SUB/ADD - VEGAN CHEESE - BACON - $2
CHICKEN, STEAK OR NEXVEG VEGAN PROTEIN - $5

Crave

HOUSE SALAD $11
SPRING MIXED GREENS | CUCUMBERS | CARROTS
LOCAL HEIRLOOM CHERRY TOMATOES
RED ONION | CHEDDAR CHEESE

TRADITIONAL CAESAR $13
CHOPPED ROMAINE TOSSED IN CREAMY CAESAR*
CRISPY ONIONS | HOUSEMADE GARLIC CROUTONS
SHREDDED PARMESAN | PARMESAN CRISPS

WILD BERRY SALAD $14
MIXED GREENS TOSSED IN PRICKLY PEAR VINAIGRETTE
FRESH BERRY BLEND | GRANNY SMITH APPLES
CRAISINS | FETA | RED ONION | CROUTONS

BOURBON BBQ SALAD $14
CHOPPED SALAD | GLAZED BACON | CANDIED PECANS
BLEU CHEESE CRUMBLES | CRISPY ONIONS
BBQ BOURBON VINAIGRETTE

CHICKEN, SHRIMP, NEXVEG, OR STEAK* FOR $5 | ADD BACON $2
ASK TO SUB VEGAN CHEESE $2 | CAESAR DRESSING CONTAINS ANCHOVY

FROM THE GRILL

BBQ RIBS HALF - $20 | FULL $32
RIBS RUBBED WITH HOUSE SEASONING
SMOKED AND BRUSHED WITH HOUSE MADE BBQ
WITH HOUSE CUT FRIES AND COLESLAW
CHOICE OF SOUP OR SALAD

RIBEYE STEAK - $32
12oz CHARGRILLED TO YOUR LIKING
SERVED WITH MASHED POTATOES
AND SEASONAL VEGETABLES
CHOICE OF SOUP OR SALAD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE BE AWARE THAT AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

BURGERS + SANDWICHES

ALL BURGERS AND SANDWICHES INCLUDE SIDE OF FRESH CUT FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES, SIDE SALAD OR SEASONAL VEGETABLES FOR $2.50

CANYON BURGER - $15

1/2LB ANGUS BEEF* · NEXVEG SMOKEY SOUTHWEST TEPARY · NEXVEG HEMP ORIGINAL - GRILLED CHICKEN BREAST*

CHOOSE YOUR BREAD

BRIOCHE BUN | GLUTEN FREE BUN + $2

CHOOSE YOUR CHEESE $1

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

THE EXTRAS

$2 - BACON | AVOCADO $1 - GREEN CHILE | MADE TO ORDER EGG* | JALAPEÑO | SAUTEÉD MUSHROOMS

SWINE & BOVINE BURGER $19

1/2 LB ANGUS BEEF PATTY* | PULLED PORK* | CHEDDAR CHEESE
CRISPY ONIONS | HOUSE MADE COLE SLAW | BBQ SAUCE

BEAST BURGER $19

1/2LB WILD GAME BLEND OF WAGYU*| ELK*| BOAR*& BISON*
ENCRUSTED IN PEPPERCORN MELANGE | BLEU CHEESE CRUMBLES
BLUEBERRY COMPOTE | LETTUCE | TOMATO | ONION

SANTA FE CHICKEN $16

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

CUBANO $15

SLOW ROASTED PORK* | HAM | SWISS | MUSTARD
PICKLE | FRENCH ROLL

HOT CHICKEN $15

CRISPY FRIED OR GRILLED CHICKEN BREAST* | HOT SAUCE
SLAW | PICKLES | BRIOCHE BUN

PULLED PORK $15

SLOW ROASTED PORK* | BBQ DRIZZLE
PICKLES | SLAW | BRIOCHE BUN

REUBEN $15

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

BISTRO STEAK SANDWICH $16

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

BRIE GRILLED CHEESE $11

SOURDOUGH BREAD | BRIE | GRANNY SMITH APPLES | RED GRAPES
ADD PROSCIUTTO $2

PORK & MAC GRILLED CHEESE $13

RYE BREAD | CHEDDAR CHEESE | PULLED PORK* | HOUSE MAC & CHEESE

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

THE SWEET STUFF

CAMPFIRE CHURROS

CHOCOLATE CHURROS WITH A
CHOCOLATE STOUT PUDDING FOR DIPPING
TOPPED WITH SALTED CARAMEL AND
FRESH WHIPPED CREAM

$11

CITRUS BOURBON CHEESECAKE

SCRATCH MADE CHEESECAKE
INFUSED WITH BOURBON AND CITRUS ZEST
TOPPED WITH SALTED CARAMEL AND FRESH SEASONAL BERRIES

$10

S'MORES BROWNIE

WARM CHOCOLATE BROWNIE
TOPPED WITH GRAHAM CRACKER,
VANILLA BEAN ICE CREAM AND
TORCHED MARSHMALLOW

$9

VANILLA BEAN ICE CREAM $5

TWO SCOOPS OF VANILLA ICE CREAM, DRIZZLED WITH CHOCOLATE SAUCE

ask your server about our chef's specialty dessert

ON THE SIDE

MAC + CHEESE

SEASONAL VEGETABLES

FRESH CUT FRIES

SIDE SALAD

CUCUMBERS | TOMATO | RED ONION | SHREDDED CARROTS | RED CABBAGE

$5.00 ASK YOUR SERVER ABOUT SEASONAL SIDE DISHES

MAC + CHEESE $10

CLASSIC MAC WITH A CUSTOM BLEND OF CHEESES

CHEF'S WEEKLY MAC $16

OUR CLASSIC MAC WITH A CREATIVE BLEND OF INGREDIENTS
FOR A UNIQUE DISH EVERY WEEK - ASK YOUR SERVER FOR
THIS WEEKS VARIATION

HOUSE MADE CHILI $12

A HEARTY SERVING MADE DAILY. SERVED IN A BREAD BOWL

SOUP OF THE DAY $10

HOUSEMADE CREATIONS SERVED IN A BREAD BOWL

GRAND CANYON BREWING + DISTILLERY TO GO!

SIX PACK CANS $10

12PK CANS $18
TRAIL MIX OR PRICKLY PEAR WHEAT

4PK 16OZ CANS $15
SEASONALLY AVAILABLE, PRICE IS UNLESS STATED OTHERWISE

PICK SIX MIX PACK $11

CANNED COCKTAILS $10

GRAND CANYON DISTILLERY BOTTLES

CORE SPIRITS $25

PRICKLY PEAR VODKA, ORANGE BLOSSOM VODKA, RUM, GIN

ASK YOUR SERVER ABOUT
PRICING FOR LIMITED RELEASE
PREMIUM AND SMALL BATCH SPIRITS

ASK YOUR SERVER ABOUT SMALL BATCH SPIRITS AVAILABILTY

GROWLER FILLS

FILL

32OZ $7

64OZ/2L $13