

CRAFT FOOD OFFERINGS

"STORY BOARD"
NOW FEATURING
****8-MONTH AGED STUDIO BREW ALEHOUSE CHEDDARS****
Paired w/ Our Chef's Selection of Artisanal Meats, Brewhouse Sauces, and Sides
.18.



SNACKETIZERS

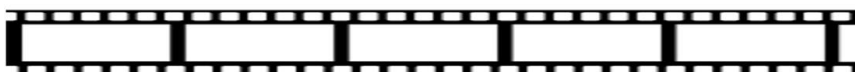
- "BENTON'S BREWMASTER'S BACON"**
Brown Sugar & Sriracha-Rubbed Benton's Bacon .5.5.
- "WOOD FIRED PRETZELS"**
w/ Hop Salt & Beer Cheese .5.
- OR-
- Smothered with Bacon & Cheddar
Served with our Dancing Monk Mustard .7.
- "KRAUT POPPERS"**
Panko Crusted Creamy Bacon & Sauerkraut Balls
w/ Brewhouse Mustard .6.
- "FIRE ROASTED VEGETABLES"**
w/ Beer Cheese .5.
- "CHEF'S CHOICE HUMMUS"**
w/ Crisp Veggies & Naan .6.
- "CHEF'S POPCORN DU JOUR"**
Ever-Evolving, Please Ask .4.
- "SOUTHERN GERMAN POTATO SALAD"**
Potatoes, Bacon, German Vinaigrette, & Maggi .4.



- "SOUP OF THE MOMENT"**
Chef's Daily Inspiration
cup .4.....bowl .6.
- STUDIO SOUP & SANDWICH COMBO**
Our delicious soup of the moment with BLT bites .8.

BREW PUB STAPLES

- SHEPHERD'S PIE .15.**
Dill & Double-Beer-Stewed Ground Lamb, Drunken Carrots,
Green Beans, Corn, Mash Potatoes, Cheese, Spent Grain Bowl
- MOJO FISH TACOS .14.**
Mojo Marinated Fish Of The Day, Studio Slaw, Aioli,
Salsa, Steamed Flour Tortillas
- ALE HOUSE PHILLY .12.**
Seared Sliced Angus Steak, Topped With Cheddar & Caramelized Onions.
(banana peppers optional)
- STUDIO "BREW BEN" .10.**
Wood Oven Roasted Corned Beef, Sauerkraut, 1,000 Island, Beer Cheese,
Spent Grain Studio Toast, German Potato Salad
- WOOD-FIRED OVEN ROASTED SANDWICHES .10.**
Comes With Southern German Potato Salad & Fire Roasted Vegetables
Your Choice:
- CHICKEN** -OR- **PORK**
BBQ Aioli & Homemade Pickles Honey Sriracha Sauce & Slaw
- DRUNKEN STUDIO DOG .2.5.**
100% Beef Dogs Steamed In Our Delicious Lager
Try It Loaded! Ketchup, Dancing Monk Mustard, Chili, & Kraut .3.5.



WOOD OVEN FIRED NAAN FLATBREADS

- GARDEN**.....hummus, fontina, seasonal vegetables .9.
CHICKEN.....fontina, pesto, aioli .10.
PULLED PORK.....das tiger sauce, fire roasted pineapple, white cheddar .11.
STEAK.....seared steak, easy egg, caramelized onions, fontina, horsey cream .12.

FINAL PAIRINGS

- "S'MORES FLATBREAD"**
Crispy Naan, Toasted Marshmallows, King's Porter Chocolate Sauce,
& Graham Cracker Crumble .6.5
Goes Great With Our SILVER MEDAL Winning FERGUSON Oatmeal Chocolate Stout
- "PAMS POPPERS"**
Key Lime, Spent Grain, Beer Reduction, Gin & Ginger Cream .5.
Pair With Our MOSAIC SUNSET IPA -or- CASINO ROY ALE Pale Ale
- "BIG E-ZE FLOAT"**
Our Own Crafted Non-Alcoholic Root Beer & Classic Vanilla Ice Cream .3.5.
Add A Shot Of Whipped Cream Vodka For The Perfect Compliment
- "PUMPKIN PIE POPPERS"**
Flaky Crust, Perfectly Spiced Pumpkin Filling,
Spent Grain, Beer Reduction, Gin & Ginger Cream .6.
Couldn't Find A Better Sidekick To Our OCKTOBERFEST Bavarian Lager