

CRAFT FOOD OFFERINGS

"BREWER'S BOARD"

****CHARCUTERIE PLATTER****

NOW FEATURING:

Gourmet cheese and meat selections paired with Studio sides .18.

SNACKETIZERS

"KETTLE CHIPS & DIP"

Choose either Beer Cheese or Pimiento Dip .4.

"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.

WOOD-FIRED STAPLES

OVEN ROASTED SANDWICHES:

**Comes with your choice of One Side
German Potato Salad, Fire Roasted Vegetables,
Or Kettle Chips**

ALE HOUSE PHILLY .12.

Steak, Onions, Cheddar (Banana Peppers Optional)

STUDIO "BREWEN" .10.

Corned Beef, Sauerkraut, 1,000 Island, Beer Cheese,

OVEN-ROASTED AGAVE-SRIRACHA PORK.10.

Topped with Studio Slaw

CHORIZO PINEAPPLE CHICKEN.12.

Topped with Tiger Sauce, Grilled Pineapple, Beer Cheese

DRUNKEN STUDIO DOG .4.25.

**100% Beef Dogs Steamed In Our Delicious Lager
Loaded With Ketchup, Dancing Monk Mustard, Chili, Kraut**

BREW-HOUSE BRATWURST .8.5.

**Toasted Pretzel Bun, Caramelized Onions, Sauerkraut,
Served With Cucumber Salad & Dancing Monk Mustard**

FINAL PAIRINGS

STUDIO BREW CHEF'S CHOICE DESERT OF THE DAY

Ask Your Beer-Tender For Details

BIG E'ZE ROOT BEER FLOAT

**Home-Style Vanilla Ice Cream Paired With Our
Craft Root Beer And Topped With A Cherry**

NON-ALCOHOLIC BEVERAGES

BIG E'ZE ROOT BEER .2.5.

COKE, DIET COKE, SPRITE, FANTA .2.5.

KIDS MENU AVAILABLE UPON REQUEST



STUDIO WOOD-FIRED PIZZA

SPECIALTY PIE'S \$12.99

SOUTHERN ITALIAN

house-made marinara base,
thin sliced pepperoni, salami,
bacon, red onions
& mozzarella

LUAU

bbq base,
mozzarella, pulled pork,
caramelized onions, pineapple,
& tiger sauce drizzle

BRISTOL

cilantro-lime pesto base,
chicken, mozzarella,
red onions, bacon,
& ranch

PIZZA & PINT OF THE DAY \$10.99

feeling adventurous?

be surprised by our chef's choice pie of the day
paired with one of our amazing 16oz craft brews

BUILD YOUR OWN PIZZA

\$8.99 (9oz spent grain crust & mozzarella)

WE START WITH 9 OUNCES OF HAND CRAFTED DOUGH.

EACH PIZZA IS UNIQUE IN ITS CREATION AND SERVED ON A BREWER'S BOARD

STEP 1: BASE

house-made marinara
bbq
cilantro lime pesto
italian aioli
hummus

STEP 2: TOPPINGS

REGULAR .50¢ per topping

PREMIUM \$1.00 per topping

pepperoni
pulled chicken
pulled pork
bacon
red onions
green peppers
black olives
mushrooms
jalapenos
banana peppers

steak (\$1.50)
salami
ground beef
sausage
brewmaster bentons bacon
pineapple
caramelized onions
roma tomatoes
roasted garlic

STEP 3: FINISHERS

BALSAMIC VINAIGRETTE, TROPICAL TIGER SAUCE, AGAVE SRIRACHA