



BRIER CREEK BEER GARDEN

CRAFT
BEER



GOOD
EATS



Appetizers

Pretzel Grilled Cheese - 13

What's better with beer? A heavenly toasted, soft, warm pretzel filled with melted Cheddar, Gruyere and savory bacon strips

German Nachos {GF} - 12/17

[Small or Large]

Crispy potato pieces, piled with sausage, 'Kraut, scallions, and melted cheddar

Baked Mac N' Cheese - 12

The Classic. Homemade Macaroni, baked fresh and served piping hot

Traditional Poutine - 14

[Add Chicken 6, Add Steak 10]*

Homemade french fries with traditional French gravy and melted mozerella

Mozzerella Risotto Balls - 14

A blend of rich risotto and creamy mozzarella quick fried and seved with spicy marinara.

BCBG Wings {GF} - 13//18

[7 or 12 Wings]

Choice of Buffalo, Spicy Dry Rub, Maple BBQ, or Naked wings. Served with Ranch, blue cheese, or honey mustard dipping sauce.

Fried Calamari - 18

Battered Calamari fried fresh and served with spicy marinara sauce

Moroccan Meatballs - 14

Tender ground lamb, seasoned with Moroccan spices, simmered in fresh tomato sauce, sprinkled with Feta. Served with pita points

Buffalo Chicken Dip - 14

Pulled chicken and in House Made Buffalo dip with Tortilla Chips

Meat & Cheese Board - 20

Fresh baked bread variety with an ever rotating selection of house curated meats and cheeses, herb goat cheese spread, white bean hummus and mixed vegetable slices. **Ask your server what's on the Board Today!**

Roasted Eggplant {V} - 14

Roasted Mediterranean Eggplant, grilled tomatos and onions, served with pita points.

Pork Pot Stickers - 12

Ground pork dumplings, lightly crisped in sesame oil, with house Ponzu sauce

Fried Jalapeño Bites - 8

"Bottle Cap" Jalapeño bites fried and seved with Spicy Marinara sauce

Pint of Bacon {GF} - 10

Spicy candied bacon, house-made of course, served cool in a pint glass

Soups and Salads

Add: Chicken 6, Saffron Kebab \$8, Shrimp 7, Salmon 7, Steak* 10*

Caesar Salad* - 13

House made Caesar dressing, tossed with crisp Romaine lettuce, croutons and Parmesan cheese

Mediterranean Salad {V, GF} - 14

Mixed lettuce piled high with peppers, cucumbers, onions, tomatos, Feta cheese and Kalamata olives

Berry Salad {GF} - 15

Raspberry vinaigrette dressing, tossed with mixed greens, fresh variety berries, pecans, and blue cheese

Chipotle Wedge Salad {GF} - 14

Iceberg lettuce wedge, chipotle blue cheese dressing, pickled red onions, tomatos, grilled bacon, and blue cheese crumbles

Steak Salad* {GF} - 17

Tender strips of seared beef, mixed greens with peppers, cucumbers, onions, tomatos, and blue cheese crumble

Soup Du Jour - 7/10

[Small or Large]

Cooked Fresh Daily. An ever evolving array of flavors! Ask your server what's in the pot today!

Short Rib Chili {GF} - 9/12

[Small or Large]

House smoked short rib, fresh vegetables and our special seasoning combined, for a traditional bean chili. Topped with sour cream and cheese

{V}-Vegetarian {GF}-Gluten Free

-20% gratuity charge will be added to all parties of six or more.

*Denoted items that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Please notify server of any dietary restrictions or allergies. We will do our best to accommodate all dietary needs provided we can guarantee the safety of our guests. We reserve the right to refuse service if we cannot ensure our food to be safe and allergen free.

Burgers

Served with your choice of homemade French Fries, traditional Rustic potatoes, or Side Salad (House or Caesar)

Burger Melt* - 17

A classic done our way! 1/3lb house made patty, topped with caramelized onions and melted Cheddar on a toasted roll

'Shroom & Swiss* - 19

½ lb house made patty, fresh grilled mushrooms and onions, rich melted swiss cheese and garlic aioli on a brioche bun

Cowboy Burger* - 19

House made burger patty, pimento cheese, cheddar cheese, candied jalapeño, grilled bacon, and lettuce

Beyond Burger {V} - 17

Vegan! 100% plant based burger from Beyond Meat. Served with lettuce, tomatos, onions on a toasted pretzel bun

Pretzel Burger* - 19

Our hand packed 1/3lb burger, topped with blue cheese and sautéed mushrooms on a toasted pretzel bun

Turkey Burger - 17

House made turkey burger topped with caramelized onions, Swiss cheese, lettuce, and tomatos

Handhelds

Served with your choice of homemade French Fries, traditional Rustic potatoes, or Side Salad (House or Caesar)

Buffalo Chicken Sandwich - 17

Hand breaded chicken breast, fried then tossed in buffalo sauce. Served on a brioche bun with cole slaw.

Corned Beef Reuben - 17

We grill it, add 'Kraut, top it with some Swiss cheese, and put it on delicious Rye bread.

Beer Brat Bretzel - 18

Local Bratwurst, simmered in beer, grilled, then tucked in a Bretzel roll with sauerkraut and spicy Dijon

Pork Belly BLT - 16

Strips of Smoked Pork Belly on White Bread, with Lettuce, tomatos, Onions, Avocado and Spicy-Sesame Mayo

Turkey Sandwich - 16

Fresh turkey breast, creamy avocado and our spicy candied bacon. Served with lettuce on toasted bread

Grilled Chicken Sandwich - 16

Grilled chicken breast on a brioche bun with cheddar cheese, lettuce, tomato, and onions

Tacos

Served on corn tortillas with a side of homemade avocado salad

Carne Asada Tacos {GF} - 18

Steak cuts, seasoned with traditional Mexican spices, cilantro and spanish onions, side of salsa verde and roja

Fish Tacos {GF} - 18

Broiled flounder topped with Pico de Gallo, queso fresco and pickled red onions

Plates

BBQ Bone In Short Rib - 25

Bone-in BBQ Beef Short Rib, braised and tossed in our homemade BBQ sauce. Served with mashed potatoes

Sirloin* - 25

8 oz choice Sirloin cooked just how you like it. Choice of side salad, homemade fries or rustic potatoes

Cilantro Chicken {GF} - 16

Marinated chicken breast drizzled with cilantro pesto. Served with our house avocado salad

Honey Fried Chicken - 18

Buttermilk marinated boneless chicken breast. Fried crispy, then drizzled in honey. Served with mashed potatoes

Sausage and 'Kraut {GF} - 18

Locally sourced Kielbasa simmered in sauerkraut, apples and toasted caraway seeds. Side of spicy mustard and rustic potatoes

Maple Glazed Scottish Salmon* - 22

Maple, brown sugar, and ginger soy glazed Scottish salmon. Served on citrus dressed spinach, and wild sweet potato rice cakes

Souvlaki Plate - 18

Choice of Slouvakli Chicken Breast or Saffron Chicken Kebab

Grilled chicken breast marinated in yogurt and spices. Served with Tzatziki, cucumber and onion salad, feta blocks, and pita

Brunch

(Saturday and Sunday 11am-3pm)

Polish Breakfast Casserole {GF} - 12

Scrambled eggs, Kielbasa sausage, rustic potatoes and cheddar cheese

Eggs Your Way* {GF} - 10

Two locally sourced eggs any style with your choice of fruit or rustic potatoes

Farmer's Omelet - 12

A three-egg omelet filled with seasonal options. Served with choice of fruit or rustic potatoes.

Sunny Tacos {GF} - 12

Two eggs, house made Pico de Gallo, Queso Fresco and avocado salad in corn tortillas. Choice of fruit or potatoes.

Steak and Eggs* {GF} - 17

House Sirloin cooked to temp, 2 fried eggs. Served with Rustic Potatoes

Shrimp and Grits - 14

Creamy white cheddar grits topped with shrimp, caramelized onions, tomatos and garlic sauce

Desserts

(Ask your server if you would like it warmed up!)

Mary's Apple Pie - 12

Homemade apple pie, 'nuff said!

Chocolate Cake - 12

Rich, decadent, and dangerously delicious.

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