



SNACKS

Chips and Salsa (v+)	\$4.00
Medium spicy salsa with smoked onion & pepper, fresh tomato, jalapeño & lime.	
Chips and Rare Merit Queso (v)*	\$7.00
Blend of cheddar & jack cheeses with smoke-roasted green chilies.	
Add homemade chorizo (+\$1.50) Add order of salsa (+\$3.00)	
Hummus (v+)	\$7.00
Creamy, Israeli-style hummus served warm with carrot & pita for dipping.	
Fresh Baked Pretzel (please allow 15 minutes)	\$5.00
Pillow-soft pretzel served with beer mustard and a side of queso.	
Barbecue Toast	\$4.50
Toasted Rare Merit beer bread*, pulled pork, mustard*, pickle & BBQ sauce.	

PLATES

Pulled Pork Sandwich	\$11.00
24-hour smoked pork on a bun with caraway beer mustard*, tangy BBQ sauce, house dill pickles & slaw. Choice of mac & cheese or Cuban-style rice & beans on the side.	
Texas Beef Chili with Beer Bread	\$10.00
No tomatoes. No beans. Just fall-apart tender smoked beef in a rich broth made from guajillo and ancho chilies. Served with a slice of toasted Ona bread and sour cream, cheese and onion.	
Veggie-Q Sandwich	\$9.00
Smoked cauliflower with chorizo spices on a bun with caraway beer mustard*, tangy BBQ sauce, house dill pickles & slaw. Choice of mac & cheese or Cuban-style rice & beans on the side.	

SIDES

Mac & Cheese (v)*	\$4.00
Cheddar-gruyere blend with herbed breadcrumbs.	
Rice and Beans (v+)	\$3.00
Cuban-style rice and bean mix made with onion, pepper & cumin.	

DESSERTS

Cookie (v)	\$1.00
Chocolate-chunk tahini cookies with sea salt.	
Three for \$2.50	
Double Beer Bread Pudding (v)*	\$3.00
Made with Sordid Nature & chocolate	

(v) vegetarian

(v+) vegan

* uses Roughhouse beer

Except for sandwich buns, chips and pita, we're making everything from scratch.
All smoked items use oak collected during the construction of the brewery.