

BOOM BOOM SHRIMP* - 14.5 10 hand-breaded, beer-battered & tossed in sauce (940 CAL.)

PORK QUESADILLA* – 11 Pepper jack cheese, Sweet Heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

BRUSSELS SPROUTS – 10 Roasted & tossed in garlic butter with fire roasted red peppers (490 CAL.)

CHEESE CURDS – 11 Lightly breaded & fried with side of buttermilk ranch (II20 CAL.)

BUFFALO CAULIFLOWER – 10 NEW Roasted cauliflower, Buffalo sauce, Nashville Hot seasoning, scallions & Utah sauce (560 CAL.)

MAC 'N CHEESE BITES – 8.5 NEW Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs & Poblano sauce (720 CAL.)

BBQ PORK MAC 'N CHEESE BITES* – 11.5 NEW Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs topped with white queso, pulled pork & Sweet BBQ sauce (1070 CAL.)

FRIED GREEN BEANS – 10 NEW Served with Utah sauce (840 CAL.)

ONION RINGS – 10 NEW Served with cowboy sauce (1500 CAL.)

HAND-BREADED PICKLE CHIPS – 10 NEW Served with buttermilk ranch (430 CAL.)

LOADED FRIES OR TOTS* - 10 White queso, sour cream, chopped smoked bacon & scallions (900 - 970 CAL.) Brisket* - 14 (1240 - 1310 CAL.)

NACHOS

STEAK NACHOS* – 18.5

White queso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, pickled red onions with sour cream & salsa (1465 CAL.) Chicken* - 15.5 (I425 CAL.) | Korean BBQ Pork* - 17 (I555 CAL.) **IMPOSSIBLE**[™] – 18.5 (1495 CAL.) (1495 CAL.)

DIPS & CHIPS

HOUSE-MADE GUACAMOLE - 9.5 Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)

OUESO - 9.5

Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (630 CAL.)

SALSA – 7 Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

TRIO – 11.5

Salsa, house-made guacamole & white queso (630 CAL.)

COLESLAW - 3 (190 CAL.) BRUSSELS SPROUTS - 4 (250 CAL.) BUFFALO CAULIFLOWER - 4 (140 CAL.)

SIDE CAESAR - 4 (410 CAL.) CRINKLE-CUT FRIES - 3.75 (450 CAL.) TATER TOTS - 3.75 (500 CAL.) Try Fries or Tots Sauced or Tossed - 50¢ 🚺 Plant-Ba

CHICKEN wings



 $10\ WINGS^*-16\ |\ 15\ WINGS^*-\ 23\ |\ 20\ WINGS^*-\ 30$ Celery & bleu cheese dressing (860 – 2580 CAL.) WING BASKET* – 16 NEW 8 wings, crinkle-cut fries, coleslaw, celery & bleu cheese (1120 - 1440 CAL.)

WING SAUCES & DRY RUBS

- Buffalo
- Boom Boom
- Korean BBQ Sweet BBQ
- Sweet Heat BBQ
 - Ragin' Cajun NEW

Lemon Pepper

Nashville Hot

Brown Sugar Bourbon NEW

FRESH GOURMET Pretzels

PRETZEL – 9

Fresh gourmet pretzel with white queso & spicy brown mustard (800 CAL.)

EVERYTHING BAGEL – 11 NEW Garlic butter, topped with poppy seeds, sesame seeds, dried onion & garlic with white queso (870 CAL.)

JALAPEÑO & CHEESE – 11 NEW Garlic butter, topped with pepper jack cheese & fresh jalapeño slices with white queso (960 CAL.)



SERVED WITH COLESLAW AND CRINKLE-CUT FRIES OR TOTS.

FRIED SHRIMP* - 15.75 Hand-breaded, beer-battered with cocktail sauce (II35 CAL.) Try tossed in any sauce or dry rub - 50¢

CHICKEN TENDERS* – 14.75 Hand-breaded, beer-battered with Sweet BBQ sauce (1300 CAL.) Try tossed in any sauce or dry rub - 50c

FISH & CHIPS* – 16 Hand-breaded, beer-battered with malt-vinegar aioli (1430 CAL.)

HAND-BREADED BONELESS WINGS* – 12 NEW 6 hand-breaded, beer-battered with choice of dipping sauce (1060 - 1350 CAL.)

- BOOM BOOM (260 CAL.) • KOREAN BBQ (100 CAL.)
- POBLANO (190 CAL.)
- SWEET BBQ (100 CAL.)
- BUFFALO (90 CAL.)
 - HONEY MUSTARD (210 CAL.)
 - Try Any Signature Sauce 50¢

• COWBOY (240 CAL.)

• UTAH (200 CAL.)

• SWEET HEAT BBQ (110 CAL.)

• BUTTERMILK RANCH (210 CAL.)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. Because our kitchen uses shared cooking and prep areas, we can't guarantee any menu item is completely allergen-free. Allergen information is available upon request. 6/24-B-LUNCH



2 SMOKED BRISKET* – 14.5 Cowboy sauce, onion cilantro, Cotija cheese, fresh jalapeños & pickled red onions (895 - 975 CAL.)

2 GRILLED POBLANO CHICKEN* – 11 Poblano sauce, Cotija cheese, onion cilantro, fresh jalapeños & pickled red onions (785 - 865 CAL.)

2 BLACKENED COD* – 12.75 Tomatoes, coleslaw, Cotija cheese, onior cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK* - 14.5 Onion cilantro, fire roasted red peppers. Cotija & white queso cheeses (545 - 625 CAL.)

Try IMPOSSIBLE[™] – 14.5 (735 CAL.) 🕥



SERVED WITH CRINKLE-CUT FRIES OR TOTS. SUBSTITUTE SIDE SALAD, BRUSSELS SPROUTS OR BUFFALO CAULIFLOWER – 1 (140 - 410 CAL.)

CRISPY CHICKEN SANDWICH* – 14 Hand-breaded, beer-battered chicken breast, aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.)

Try tossed in any sauce or dry rub - 50¢

CHICKEN CLUB WRAP* - 12.75 Aged cheddar cheese, smoked bacon, tomato, lettuce, mayo in a flour tortilla with buttermilk ranch dressing (1590 CAL.)

TOASTED CHICKEN BACON RANCH SUB* – 13 NEW Seasoned grilled all-white meat chicken, smoked bacon, Swiss cheese, lettuce & tomato on a toasted hoagie roll with buttermilk ranch (I3IO CAL.)

TOASTED ITALIAN SUB* – 13.5 NEW Ham, salami, pepperoni, provolone cheese, roasted red peppers, red onion, pepperoncini peppers, tomato & lettuce on a toasted hoagie roll with Italian oil & vinegar dressing (1290 CAL.)

BRISKET GRILLED CHEESE* – 14.75 Aged cheddar & pepper jack cheeses, pickled red onion & fresh jalapeños on toasted brioche bread with Sweet Heat BBQ (1520 CAL.)

ASIAN BBQ CRISPY CHICKEN SANDWICH* – 14.5 NEW Hand-breaded, beer-battered chicken breast, Korean BBQ sauce, spicy mayo, coleslaw, pickled red onions, fresh jalapeños & onion cilantro on a butter brioche bun (1670 CAL.)



TAP SALAD – 12.5 Lettuce mix, cheddar jack cheese, smoked bacon, tomato & red onion with choice of dressing (310 - 870 CAL.) Steak* - 16.5 (450 - 1010 CAL.) | Shrimp* - 15 (430 - 990 CAL.) Chicken* - 14 (460 - 1020 CAL.)

CAESAR – 10.5 Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.) Steak* - 14.5 (780 CAL.) | Shrimp* - 13 (880 CAL.) Chicken* - 12 (790 CAL.)

ALL-AMERICAN

ONDAYS

TUESDAYS

DESSERTS

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM - 9 (960 CAL.)

REESE'S[®] PEANUT BUTTER CUP – 9 NEW Fresh gourmet pretzel glazed & topped with crushed peanut butter cups (II20 CAL.)

ICIOUS LUNCH DEALS

ALL-AMERICAN CHEESEBURGER*

2 CHICKEN OR BEEF TACOS* + CHIPS

& CRINKLE-CUT FRIES - 10

& SALSA – 10

HOT HONEY PEPPERONI* – 14 Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, creamy ricotta, fresh basil

& drizzled with hot honey (1690 CAL.) BRASS TAP CLASSIC* – 14 Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, fresh mushrooms & topped with Italian herbs (1620 CAL.)

IMPOSSIBLE[™] BURGER – 16.5

Plant-based burger, lettuce, tomato, pickle (1030 CAL.)

SERVED WITH CRINKLE-CUT FRIES OR TOTS.

SUBSTITUTE SIDE SALAD, BRUSSELS SPROUTS OR BUFFALO CAULIFLOWER - 1 (140 - 410 CAL.)

ALL-AMERICAN PUB* - 14.5

Aged cheddar cheese, smoked bacon,

AVOCADO BURGER* - 15.5

House-made guacamole, aged cheddar

lettuce, tomato, pickle (1310 CAL.)

cheese, smoked bacon, coleslaw, pickled red onions, Sweet Heat BBQ

(1630 CAL.)

WHITE CAPRESE - 14 Garlic butter sauce, whole milk mozzarella, shredded Parmesan, creamy ricotta, juicy diced tomatoes, fresh basil & drizzled with balsamic glaze (1810 CAL.)

Burgers Served on a Butter Brioche Bun.

Lower Carb Option? Substitute Lettuce Leaves for Bun.

SWEET HEAT BBQ BACON* - 15.5

Pepper jack cheese, smoked bacon, lettuce, tomato, onion rings & Sweet Heat BBQ (1390 CAL.)

Aged cheddar cheese, smoked bacon, pulled pork,

THE BIGGY BBQ MAC BURGER* – 17 NEW

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CAULIFLOWER

CRUST - 1

Sweet BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

CARNIVORE* - 16 Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, Italian sausage, chopped smoked ham, smoked bacon & topped with Italian herbs (1660 CAL.)

BBQ CHICKEN & BACON* – 14 Sweet BBQ sauce, aged cheddar jack cheese, seasoned grilled all-white meat chicken, smoked bacon, red onions & topped with cilantro (1810 CAL.)

CRAFT YOUR MASTERPIECE* 11 (800 - 1000 CAL.)

- Sauce It -

Vine-Ripened Tomato Sauce | Garlic Butter Sauce - Top It -

CHEESES - 1 EACH

(70 - 450 CAL.) Whole Milk Mozzarella Aged Cheddar Jack Creamy Ricotta Shredded Parmesan

VEGETABLES - 1 EACH (0 - 10 CAL.)

Fresh Mushrooms **Red Onions Green Peppers Diced Tomatoes** Fresh Basil

MEATS - 2 EACH

(25 - 210 CAL.) Crispy Pepperoni Cups* Italian Sausage Chopped Smoked Ham* Smoked Bacon³ Seasoned Grilled All-White Meat Chicken*

Monday – Thursday | Open – 2PM



8 WINGS* + CRINKLE-CUT FRIES, COLESLAW, CELERY & BLEU CHEESE - 13

3 CHICKEN TENDERS* + CRINKLE-CUT FRIES & COLESLAW – 13

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