



SHAREABLE FAVORITES

- 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 (1120 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 (1425 CAL.) | Korean BBQ Pork\* – 17 (1555 CAL.)
- IMPOSSIBLE™** – 18.5 (1495 CAL.)



DIPS & CHIPS

- HOUSE-MADE GUACAMOLE** – 9.5  
Avocado, lime, fresh jalapeños & onion cilantro (630 CAL.)
- SALSA** – 7  
Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)
- QUESO** – 9.5  
Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (630 CAL.)
- TRIO** – 11.5  
Salsa, house-made guacamole & white queso (630 CAL.)



SIDES

- 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 - 50c**



CHICKEN WINGS



TOSSED IN CHOICE OF SAUCE OR DRY RUB

- 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
- Lemon Pepper **NEW**
- Brown Sugar Bourbon **NEW**
- Nashville Hot
- Ragin' Cajun **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.)



BASKETS

- SERVED WITH COLESLAW AND CRINKLE-CUT FRIES OR TOTS.
- FRIED SHRIMP\*** – 15.75  
Hand-breaded, beer-battered with cocktail sauce (1135 CAL.)  
**Try tossed in any sauce or dry rub - 50c**
  - 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.)

SIGNATURE SAUCES

- BOOM BOOM (260 CAL.)
- KOREAN BBQ (100 CAL.)
- POBLANO (190 CAL.)
- SWEET BBQ (100 CAL.)
- BUFFALO (90 CAL.)
- COWBOY (240 CAL.)
- SWEET HEAT BBQ (110 CAL.)
- UTAH (200 CAL.)
- BUTTERMILK RANCH (210 CAL.)
- HONEY MUSTARD (210 CAL.)

**Try Any Signature Sauce 50c**

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# TACOS

+Chips and Salsa

SERVED ON CORN OR FLOUR TORTILLAS.

## 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, onion 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.)

## HANDHELD DELICIOUSNESS



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 – 50c

## 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 (1310 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.)

## SALADS



## 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.)

## 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 (1120 CAL.)

# PREMIUM ANGUS BLEND BURGERS

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



Burgers Served on a Butter Brioche Bun.  
Lower Carb Option? Substitute Lettuce Leaves for Bun.

## ALL-AMERICAN PUB\* – 14.5

Aged cheddar cheese, smoked bacon, lettuce, tomato, pickle (1310 CAL.)

## SWEET HEAT BBQ BACON\* – 15.5

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

## AVOCADO BURGER\* – 15.5

House-made guacamole, aged cheddar cheese, smoked bacon, coleslaw, pickled red onions, Sweet Heat BBQ (1630 CAL.)

## THE BIGGY BBQ MAC BURGER\* – 17 **NEW**

Aged cheddar cheese, smoked bacon, pulled pork, Sweet BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

## IMPOSSIBLE™ BURGER – 16.5

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



# OLD-WORLD PIZZAS

TRY CAULIFLOWER CRUST - 2

## 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.)

## WHITE CAPRESE – 14

Garlic butter sauce, whole milk mozzarella, shredded Parmesan, creamy ricotta, juicy diced tomatoes, fresh basil & drizzled with balsamic glaze (1810 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 Bacon\*  
Seasoned Grilled  
All-White Meat Chicken\*

## DAY-LICIOUS LUNCH DEALS

Monday – Thursday | Open – 2PM



ALL-AMERICAN CHEESEBURGER\* & CRINKLE-CUT FRIES – 10



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



2 CHICKEN OR BEEF TACOS\* + CHIPS & SALSA – 10



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

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