2637brew

craft beer. spectacular food. artisan cocktails.

SMALL PLATES

BRUSSEL SPROUTS $8
Fig, caramelized onion, walnut, bleu cheese crumbles.

CALAMARI $12
Hot cherry peppers, lemon chipotle sauce.

BREW SPRING ROLLS $8
Cheesesteak w/ chipotle ketchup.
-OR-
Buffalo chicken w/ bleu cheese.

NACHOS $9
w/pulled pork $12. w/short rib $14
w/steak $16
Choice of tomatillo or red sauce.
House made cheese sauce, black bean, jalapeño, salsa fresco, sour cream.

FRIED GREEN TOMATOES $8
Goat cheese, roasted red pepper coulis.

MAC & CHEESE $10
Asiago, Goat, Cheddar, Parmesan.

CHIPS & GUACAMOLE $8
House made chips.

MUSSELS $12
Red, white, or coconut curry. (choose one)

TRUFFLE PARMESAN FRIES $8
Black truffle oil, parmesan cheese.

WINGS
6 $8 –10 $12
Buffalo tossed with bleu cheese crumbles.
-OR-
Thai chili topped with scallions.

CHARCUTERIE BOARD $18
Chef's selection of meats & cheeses w/ fig, seasonal fruit, truffle honey, crostini.

TACOS

FISH or PORK $10 – SHORT RIB or STEAK $12
Corn tortilla, red cabbage, salsa fresco, chipotle mayo, sour cream.

SOUP

PHO $10
Rare steak, rice noodles, beef broth.

BURGERS

BISON $18
Bacon, sautéed mushroom, bleu cheese crumbles, brioche roll.
Served with truffle parmesan fries.

BEEF $12
Bacon, lettuce, tomato, onion, BBQ sauce, cheddar cheese, brioche roll.
Served with french fries.

SANDWICHES

served with french fries (or sweet potato fries $1)

GRILLED CHICKEN $10
Pepper jack cheese, lettuce, tomato, onion, chipotle mayo, ciabatta roll.....available Fried!

BLT & AVOCADO $10
Bacon, lettuce, tomato, avocado, mayo, multigrain bread.

SHORT RIB GRILLED CHEESE $12
Gruyere cheese, caramelized onion, au jus, texas toast.

STEAK SAMMY $16
Provolone, sautéed onion, mushroom, roasted red pepper, long roll.

VEGGIE $9
Broccolini, roasted red pepper, zucchini, pesto sauce, ciabatta roll.

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SALADS

Pick your protein:

Chicken $4 Shrimp $6 Steak $8 Salmon $10

HOUSE $7
Artisan mix, cucumber, carrot, tomato, Italian balsamic vinaigrette.

GRILLED CEASAR $8
Baby romaine heart, cherry tomato, shaved parmesan.

STRAWBERRY $9
Artisan mix, strawberry, apple, orange, pecan, shaved parmesan, honey mustard.

ARUGULA $9
Walnut, cranberry, goat cheese, cilantro lemon vinaigrette.

FLATBREADS

BLACKENED SHRIMP $16
Blackened shrimp, mozzarella cheese, roasted red pepper, goat cheese, sriracha, hoisin, pineapple sauce.

CAPRESE $10
Mozzarella cheese, tomato, basil, balsamic reduction.

ROASTED PEAR $14
Pulled pork, mozzarella cheese, roasted pear, caramelized onion, bleu cheese crumble, BBQ sauce.

PROSCIUTTO $12
Prosciutto, mozzarella cheese, kalamata olive, roasted peppers, arugula, shaved parmesan.

LARGE PLATES

THAI NOODLES $12
Chinese green onion, bean sprout, egg, peanut, red pepper, rice noodles.
add Chicken $4 -or- Shrimp $6 -or- Steak $8

SEAFOOD PASTA $18
Linguini, shrimp, mussels, calamari, Red -or- White sauce.

CRAB GNOCCHI $18
Spicy pesto sauce.

LOBSTER MAC & CHEESE $18
Lobster, asiago, goat, cheddar, parmesan.

BEER-BATTERED FISH & CHIPS $14
House made tarter sauce, malt vinegar.

AHI TUNA $22
Rare ahi tuna, cinnamon-carrot puree, sautéed broccolini, asparagus & mushroom.

PETITE FILET $24
Haricot vert, shitake mushrooms, pepper corn, shaved parmesan

SALMON $18
Sauteed haricots vert, cherry tomato, zucchini, asparagus, mustard grain.

STEAK FRITES $18
24hr-marinated skirt steak, 5-spice sweet potato fries.

SHRIMP & GRITS $18
Cajun shrimp, cheddar grits, bell pepper, onion.

DESSERT

Rotating selection of house made desserts. $8

JOIN US FOR DINNER 7 DAYS A WEEK AND BRUNCH ON WEEKENDS!

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.