

SNACKS

CHEESE CURDS

White cheese curds served with carrots, celery and a side of ranch dressing. 15

SLIDERS

Three mini burgers with cheddar, grilled onions, pickles, and ketchup. 14

WINGS

Served with celery, carrots; blue cheese or ranch. 17

• HOUSE: Fresh jumbo wings brined, fried and crispy. (GF)

• BONELESS: Fried white meat chicken pieces, beer-battered with our gluten-removed beer blend. (GR)

*Dry Rub · Garlic Parmesan · Doc Rae BeerBQ (GR)
Sweet Thai Chili · Honey Sriracha ·
Extra-Medium Buffalo · Nashville Hot*

BIG A** PRETZEL (V)

A one-pound Milwaukee Pretzel Co. pretzel brushed with garlic oil & sprinkled with coarse salt; side of creamy beer cheese. 18
Add creamy mustard +1

CURRY FRIES (VE/GF)

Fries dusted with curry spice and served with garlic aioli. 10

HOUSE FRIES (V/GF)

Our crispy house fries served with a side of ranch. 10

CHIP BASKET (VE/GF)

• Verde & roasted tomato salsas. 7
• House-made guacamole. 12

SALADS

BLACKENED CHICKEN SALAD

Blackened chicken, romaine, Caesar dressing, grape tomatoes, croutons, shaved parmesan. 20 *Add kalamata olives +0.8*

MEDITERRANEAN (GF)

Grilled chicken, romaine, herb-lemon vinaigrette, grape tomatoes, cucumbers, goat cheese, seasoned chickpeas. 20

CHOPPED

Grilled chicken, romaine, Italian vinaigrette, grape tomatoes, cucumbers, carrots, red cabbage, bell peppers, radishes, croutons, shaved ricotta salata. 20

Food wait times may reach up to 1 hour before games or concerts. No cancellations or refunds after ordering. Thanks for your patience!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(V) = Vegetarian (VE) = Vegan (GF) = Gluten-Free (GR) = Made with our gluten-removed beer



DISTILLED

Event Day Menu

TACOS

Served a la carte OR as a plate of 3 with a side of rice. Choose corn (GF) or flour tortillas

CARNE ASADA

Grilled steak, onions, and cilantro. 5.5

AL PASTOR

Marinated pork, pineapple, onion, cilantro, and lime. 5.5

POLLO VERDE

Pulled chicken in salsa verde, queso, cotija cheese, and cilantro. 5.5

SPICY POLLO

Pulled chicken in spicy salsa and spices, topped with citrus slaw. 5.5

SOY CHORIZO (VE)

Soy chorizo, avocado, and pico de gallo. 4.5

TACO BIRRIA

Slow-roasted, shredded beef in adobo sauce, folded into warm tortillas seared with cheese, & topped with onions and cilantro. Served with consommé for dipping. 18

HANDHELDS

All served on a brioche bun unless noted; Sub Udi's gluten-free bun +2

Served with pickle spear and choice of: curry fries (VE) · house fries (VE) · house-made jalapeño coleslaw (V) · side salad (VE) +5 · caesar salad (V) +6

ADD: Sweet peppered bacon +3; Extra sauce +1 Garlic Aioli, Herb Mayo, Sriracha Mayo, Creamy Mustard, Ranch

THE CLASSIC BURGER*

Quarter pound beef patty. Served on a toasted brioche bun with choice of cheddar, American, or pepperjack cheese. 17
Make it a double +3

BACON BREW BURGER*

Quarter pound beef patty, sweet peppered bacon, lettuce, tomato, pickles, caramelized onions, cheddar cheese, & Sriracha mayo. 19 *Make it a double +3*

GRILLED CHICKEN SANDWICH

Tender and juicy chicken breast, perfectly seasoned with crisp lettuce, ripe tomato, and garlic aioli on a toasted brioche bun. 17
*Add cheese +1
Sub blackened chicken +1*

FLATBREADS

BASIL BLISS (V)

Pesto sauce topped with fresh mozzarella, sliced tomatoes, and grated parmesan. Finished with a sweet balsamic vinegar drizzle and chopped basil. 17

PEPPERONI N' HOT HONEY

A base of red sauce topped with fresh cheese blend, crispy pepperoni, chopped sweet pepper bacon, and drizzled with hot honey. 18

DESSERT

CAST IRON COOKIE

A gluten free chocolate chip cookie baked in a cast iron pan; Topped with French vanilla ice cream, salted caramel, and chocolate syrup. 9 (V/GF)

ROOT BEER FLOAT

Vanilla ice cream with our house-made root beer. 8 (GF)