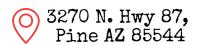
# THAT Brewery & Pub

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Events Calendar

# **Appetizers**



#### Char Grilled Wings 1/2 DOZ \$11 1 DOZ \$21

Your choice of sauce, served with carrots, celery & ranch or bleu cheese dressing Naked, Mild, Hot, Carolina Gold, or Smoky BBQ

#### Bavarian Pretzel \$10

Bavarian style soft pretzel with your choice of THAT beer cheese or beer mustard

## Fried Green Beans \$9

Served with a side of wasabi mayo

#### Chicken Tender Basket \$12

Crispy chicken tenders with fries & dressing choice

### Crunchy Pickle Spears \$10.50

Breaded & fried pickle spears with ranch dressing

#### Deconstructed Nachos \$13

Elk & beef chili, pickled jalapeños, THAT beer cheese, red onions & tomatoes, surrounded by house fried corn tortilla chips for dipping! Sour cream on the side if requested

#### Truffle Fries SIDE \$7 BASKET \$11

Golden crispy fries tossed in truffle oil, truffle salt, and topped with shredded parmesan cheese

# Salads

**Dressing** (on the side except Caesar): Ranch, Bleu Cheese, Raspberry Vin, Italian, Honey Mustard, Oil/Vin **Protein add-ons**: Grilled, Smoked or Fried chicken breast \$6 | Applewood smoked bacon \$3.50

#### House Salad SM \$5 LG \$8

Mixed greens, carrots, tomato, parmesan cheese & croutons

## **Grilled Caesar Salad**

Char-grilled romaine heart with shredded parmesan cheese & croutons. Drizzled with Caesar dressing.

#### Cranberry Pecan Salad \$1

Mixed greens, craisins, pecans, carrots, tomatoes & bleu cheese crumbles

#### Chop Salad \$1

Romaine lettuce topped with pepperoncinis, pickled onions, tomatoes, cucumbers, green olives & parmesan cheese

# **Soups & More**

#### Elk & Beef Chili CUP \$7.50 BOWL \$9.50

House made chili topped with THAT beer cheese & red onions

#### **Baked Mac & Cheese**

\$7.25

Pasta packed in THAT cheese sauce topped with melted cheddar & parmesan cheese

**With bacon** \$10.75

With diced green chile \$8.50

With bacon & diced green chile \$12

#### Daily Soup

CUP \$7.50 BOWL \$9.50

House made - ask your server for todays selection

#### Flatbreads

Parmesan, pickled onions & pepperoncinis \$11 Mozzarella, sliced tomatoes & basil \$13

#### Protein add-ons for flatbreads:

Grilled, Smoked, or Fried chicken breast \$6 Applewood smoked bacon \$3.50

# **Sandwiches & Burgers**



Burgers: 6oz hand-pattied beef on a toasted brioche bun with lettuce, tomatoes, red onions & pickles Served medium-well unless otherwise requested

#### **Arizona Dip**

\$21

Prime rib, thin sliced, with swiss cheese on grilled Texas toast, served with warm au jus **Add** grilled green chile & tomato for \$2

#### **Ultimate Bacon Grilled Cheese**

\$15

Cheddar, swiss & THAT beer cheese, applewood smoked bacon & green chile on grilled Texas toast

#### **Crispy Chicken Sandwich**

\$15.50

Deep fried chicken tenders, lettuce, tomatoes, red onion & pickles on a grilled brioche bun. Mayo on the side, if requested

#### Smoked Pulled Chicken Sandwich

Green leaf lettuce, tomatoes, red onion & pickles on a grilled brioche bun with side of BBQ sauce

#### **Smoked Brisket Sandwich**

\$17

Served on garlic butter grilled texas toast with swiss cheese, pickled jalapeños & side of BBQ

#### **Smoked Southwestern Bratwurst**

\$16

Pork bratwurst stuffed with hatch green chile & mozzarella on a brioche bun with pepperoncinis, pickled onions & tomatoes, served with THAT beer mustard

#### Cheeseburger

\$14 \$15.25

**Southwest Cheeseburger** 

Grilled green chile & swiss cheese

#### **Whiskey Bacon Burger**

\$17.50

House made whiskey sauce, grilled onions, applewood smoked bacon & bleu cheese crumbles

#### **Double Bacon Cheeseburger**

\$21

**Big burger** - 2 beef patties, cheddar cheese, applewood smoked bacon & grilled onions

# Sides

Served with your choice of fries, coleslaw, macaroni salad, or carrots/celery

#### **UPGRADE SIDES**

Garlic broccoli, brussel sprouts with parm cheese, fried green beans, fried pickles, truffle fries, roasted garlic potatoes, baked mac, soup, salad or chili

#### Cheese

Cheddar, Swiss, THAT Beer Cheese, Shredded Cheddar Jack. **Upgrades** - Bleu Cheese Crumbles or Shredded Mozzarella

#### Add Ons (extra)

Green Chile, Applewood Smoked Bacon, Grilled Onion, House Pickled Onion, Pickled Jalapeño, Elk & Beef Chili, Pepperoncini, Dressings

#### Substitutes (extra)

Gluten Free Bread, Black Bean Patty, Crispy Chicken or Grilled Chicken Breast

# TUESDAY, FRIDAY, SUNDAY: 3 PM - 6 PM MONDAY: ALL DAY + \$2 OFF BURGERS!

Enjoy \$1.50 off: Pints, Glasses of Wine, Well Drinks, Pretzel, Fried Green Beans, & Chicken Tender Basket Specials: Taco Tuesday, Sunday Wings Special



#### Margaritas & Bubbly

THAT Margarita | Make it "Skinny"

Sauza Tequila, Triple Sec, fresh pressed lime juice, & housemade simple syrup

with Grand Marnier float

#### **THAT Water-Rita**

Western Son Watermelon Vodka, Sauza Tequila, Triple Sec, fresh pressed lime juice & housemade simple syrup

#### THAT Mimosa

Brut Champagne with choice of Orange, Cranberry, or grapefruit juice

#### THAT Specialties

#### **THAT Sour**

House Bourbon, amaretto, fresh pressed lime juice & housemade simple syrup

#### THAT Blue Peach Spritz

Western Son Blueberry Vodka, Peach Schnapps, fresh pressed lime juice, housemade simple syrup & club soda

#### THAT JollyRancher

Western Son Watermelon Vodka, sprite & a dash of fresh pressed lime juice

Western Son Blueberry Vodka, lemonade & a splash of club soda

#### Deep Lemonade

Deep Eddy Lemon Vodka, club soda & a splash of lemonade

#### **THAT Rasberry Spritz**

House Gin, Razzmatazz, lime juice, simple syrup & club soda | upgrade to Tanqueray

#### **THAT Blue Apple Harvest**

Western Son Blueberry Vodka, apple schnapps splash of pressed lime juice, club soda & sprite

#### THAT Mule

House vodka, ginger beer & a dash of fresh pressed lime juice | upgrade to Tito's or Grey Goose \*try Blueberry or Watermelon

#### THAT Bloody Mary

House vodka, Major Peters' Bloody Mary mix with pickle juice | upgrade to Tito's or Grey Goose \*OR do a Bloody Maria - Sauza, Hornitos or Patron tequila

#### Wines

#### **Bubbles & Rose**

Brut Champagne Matua Rose (Dry)

#### Red wine

Canyon Road Merlot Canyon Road Cabernet Mezzacorona Pinot Noir

#### White wine

Carletto Pinot Grigio Canyon Road Chardonnay Harken Chardonnay

### Mocktails

#### Mocktail Margarita

Fresh pressed lime juice & housemade simple syrup

#### Mocktail Bloody Mary

Major Peters' Bloody Mary mix with pickle juice & garnish

#### Juice Spritz

OJ, pineapple juice, sprite & splash of grenadine



All of our meats are smoked in house

#### PLATES

#### Choice of brisket, ribs, pulled chicken, brat

Served with white bread, red onions, pickle chips & BBQ sauce

Two Meats + 1 Side \$19

If all brisket or all ribs, add \$2

\$21 Three Meats + 1 Side

If all brisket or all ribs, add \$3

#### BY THE POUND

BBQ sauce served on the side

1/2 LB \$12 Smoked Brisket 1 LB \$23

**Smoked BBQ Baby Back Ribs** 1/2 RACK \$22

1/2 LB \$10 **Smoked Shredded Chicken** 1 LB \$19

#### SAMPLERS

No substitutions

#### 1/2 Sampler

1/2 rack of ribs, 1/2 lb pulled chicken, 1/2 lb brisket, 4 oz BBQ sauce, 4 slider buns & choice of 3 sides

#### **Full Sampler**

\$110

\$6

\$9

\$56

Full rack of ribs, 1 lb pulled chicken, 1 lb brisket, 8oz BBQ sauce, 8 slider buns & choice of 3 large

# **Sides For Plates & Samplers**

Roasted Garlic Potatoes Sautéed Brussel Sprouts with Parmesan Sautéed Garlic Broccoli Coleslaw Macaroni Salad

Fries or Truffle fries Carrots/Celery

# KIQS MCNU 12 years & younger only

**Breaded Chicken Slider** 1 FOR \$7 2 FOR \$11

Served with pickles & dressing

\$7.50 **Grilled Chicken** 

Cut into strips & served with ranch dressing

**Grilled Cheese** 

Cheddar cheese on Texas toast

1 FOR \$7 2 FOR \$11 Mini Cheeseburger Served with pickles

# Dessert

Fruit Cobbler - housemade \$7.50 Add a scoop of ice cream for \$1.50

Lava Cake

Served with ice cream & chocolate syrup

\$1.50 Vanilla Ice Cream Scoop

## Beverages

Coke, Diet, Sprite, Rootbeer, Lemonade, Iced Tea, Milk, Cranberry/Orange/Grapefruit Juice, Red Bull, Ginger Beer, Coffee, Hot Chocolate, Bottled Water

Staff favorite: Housemade Kombucha