



23RD STREET BREWERY

Locally owned & operated since 2006



Seasonal Sips

Caramel Apple Mule | \$13

Tito's, apple cider, caramel syrup, lime and ginger beer

Pear Collins | \$13

Tito's, St. Germain's Elderflower Liqueur, pear, lemon, honey and club soda

Autumn Harvest Margarita | \$15

Casamigos Reposado, Grand Marnier, apple cider, lime and orange, garnished with a sprinkle of cinnamon and a cinnamon stick

Chai Martini | \$15

Tito's, Bailey's, chai concentrate, garnished with a sprinkle of cinnamon

Peach Mojito | \$13

Planteray, peach syrup, mint simple syrup, lemon, club soda, garnished with fresh mint and lime

Maple Bourbon Smash | \$14

Bulleit Bourbon, maple syrup, lemon and squeezed orange, garnished with rosemary

Fresh from the Vine

All wine glasses are 8 oz. pours unless otherwise stated

SPARKLING

Torre Oria NV Brut Cava - Valencia, Spain | \$11 / \$40

Treveri Blanc de Blancs Brut NV - Washington | - / \$45

WHITE

Tre Fili Pinot Grigio - Veneto, Italy | \$10 / \$38

Ant Moore 2024 'Estate' Sauvignon Blanc - Marlborough, NZ | \$10 / \$38

Graziano Enotria Moscato - Mendocino, California | \$10 / \$38

Brutocao 2023 Chardonnay - Mendocino, California | \$10 / \$38

RED

Freelander 2023 Pinot Noir - California | \$11 / \$40

Sleight of Hand 'The Spellbinder' - Columbia Valley | - / \$55

Donati 2021 Cabernet Sauvignon - Paso Robles, CA | \$10 / \$38

HOUSE

Dreamfish Chardonnay - Romania | \$8 / -

Dreamfish Cabernet Sauvignon - Romania | \$8 / -

Ask your server for additional craft beer and cocktail selections

Zero Proof

Apple Citrus Fizz | \$9

Apple cider, orange and club soda, garnished with rosemary and a cinnamon stick

Toasted S'Mores | \$9

Caffeine-free vanilla mocha topped with marshmallow fluff and graham cracker dust

Homemade Blackberry Lemonade | \$9

Fresh-squeezed lemons, blackberry syrup, agave, garnished with a sugar rim and lemon

Best Day Brewing Kölsch | \$7

A light, crisp, refreshing non-alcoholic craft beer featuring a toasty malt character and bright, citrusy hop notes

Athletic Brewing Co. Run Wild IPA N/A | \$7

Featuring a blend of five Northwest hops, offering an approachable bitterness with citrus and pine notes

Athletic Brewing Co. Lite N/A | \$7

Classically light and expertly crafted, this brew delivers full flavor with just 25 calories, 5g carbs and premium grains. Athletic Lite is crushable for any occasion

Guinness o.o | \$6

A non-alcoholic stout that mirrors the iconic draught's dark color, creamy head, and roasted, chocolatey flavor

Classics



Signature Sangria | \$13

Spanish red wine and citrus fruits

Grand Margarita | \$16

Casamigos Reposado, Grand Marnier, agave, lime and salt

Cherry Limeade Martini | \$13

Grey Goose, grenadine, lime and a splash of Sprite

Hugo Spritz | \$14

Elderflower liqueur, Torre Oria NV Brut, club soda, garnished with mint & lime

Espresso Martini | \$15

Titos, Kahlúa, agave and local espresso

Old Fashioned | \$13

Buffalo Trace, agave and orange bitters, garnished with an orange twist

Bottles of Beer

Bud Light - \$6 | Corona - \$7 | Michelob Ultra - \$6

To Share



Beer Battered Pickles | \$15

Dill slices, wheat ale batter and Roasted Garlic Aioli

Brauhaus Pretzel | \$16

Two Bavarian-Style pretzels, ale fondue and stone ground mustard

Hop House Artichoke Dip | \$17

Creamy spinach, artichokes and cheese blend. Served with warm pita

Grilled Quesadillas | \$17

Cheddar & Jack cheese blend, red onion, peppers, Chipotle sour cream, salsa and choice of beef or pulled chicken

Deconstructed Nachos | \$19

Fondue, black beans, cheese blend, tomatoes, scallions, black olives, fresh jalapeños, salsa, sour cream, your choice of beef or pulled chicken. Chips on side

Happy Hour

Monday through Friday from 3 - 5:30 p.m.

Margaritas | \$6

Sauza Blanco 100% Agave in Original, Strawberry or Mango

10 oz. Craft Beers | \$2

Wave the Wheat, Rock Chalk Raspberry, Bitter Professor IPA, Mexican Lager, Beer of the Day

Flatbreads | \$8

Classic, Mediterranean, Pesto Chicken

Brewery Sliders | \$8

3 mini patties, sauteed onions, American cheese, fries

Something Sweet

6-Layer Chocolate Cake | \$10

Emma's Toffee Cake with Cinnamon Ice Cream | \$10

Lunch Specials

Monday through Friday from 11 a.m. - 3 p.m. Includes a soda or tea

Monday - Taco Salad | \$12

Tuesday - Crown's Cobb Salad | \$12

Wednesday - Hot Honey Chicken Sandwich | \$12

Thursday - Brewery Burger | \$12

Friday - Fitzgerald's Reuben | \$12

Dinner Specials

TUESDAYS, 5-9 p.m.

Brewery Steak Night | \$20

Small Caesar Salad, 8 oz. Top Angus Sirloin with your choice of side and Toffee Cake

WEDNESDAYS, 5-10 p.m.

Brewery Burger Night

Brewery Burgers for \$9 | Specialty Burgers for \$11

SUNDAYS, 5-9 p.m.

Pasta Night | \$19

Small Caesar Salad, ½ Chicken Parmesan or Brewery Alfredo, a breadstick and Toffee Cake

Sides

Pub Chips | \$6

Mac and Cheese | \$8

Sweet Potato Fries | \$6

House or Caesar Salad | \$6

Seasoned French Fries | \$6

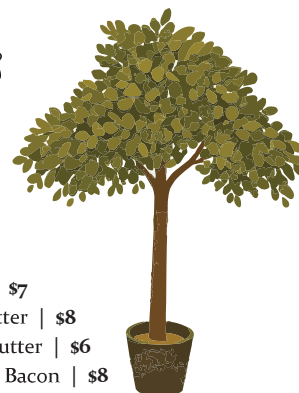
Breadsticks | 2 for \$4/ 4 for \$6

Hasselback Potato with Bacon | \$7

Grilled Asparagus with Herb Butter | \$8

Steamed Broccoli with Lemon Butter | \$6

Hot Honey Brussel Sprouts with Bacon | \$8





Salads

House-Made Dressings — Roasted Garlic Aioli, Rice Wine Vinaigrette, Avocado Ranch, Raspberry Vinaigrette, Honey Mustard, Caesar, Gluten-Free Balsamic

Add Black Beans | +\$6
Add Ground Beef | +\$8
Add Grilled Chicken Breast | +\$8
Add Grilled True North Salmon | +\$11

- Avocado Salad | \$18**
Sliced avocado, spring mix, walnuts, grapes, dried cranberries, tomatoes, cucumbers, onions and Rice Wine Vinaigrette
- Crown's Cobb Salad | \$18**
Fried chicken, romaine, bacon, eggs, tomatoes, onions, cucumbers, mozzarella and provolone. Avocado Ranch served on the side
- Hazelnut Goat Cheese Salad | \$18**
Baked hazelnut-breaded Chèvre cheese, spring mix, red onion, mandarin oranges, Raspberry Vinaigrette and lahvosh crackers
- Taco Salad | \$18**
House-fried tortilla shell, romaine, corn, black beans, pickled onions, pickled jalapeño, crispy tortilla strips and cheddar & jack cheese, Avocado Ranch, salsa and your choice of beef or pulled chicken
- Hadl House Salad | \$11**
Romaine, tomatoes, cucumbers, onions, cheddar & jack cheese, croutons
- Caesar Salad | \$11**
Romaine, Parmigiano Reggiano, croutons and Caesar dressing

Handhelds

Served with French Fries or Pub Chips. Substitute a Premium Side for +4

- Brewhouse Hot Honey Chicken | \$19**
Buttermilk fried chicken, Nashville mayo, hot honey, lettuce, pickles and brioche
- Hanni's Avocado Club | \$18**
Smoked turkey, gouda, avocado, bacon, lettuce, tomato and Balsamic Aioli on sourdough
- Prime Rib French Dip | \$21**
House-roasted Prime Rib, Swiss, Horseradish Aioli, sourdough hoagie and au jus
Philly Style available upon requested for +2
- Honey Mustard Chicken Sandwich | \$18**
Grilled chicken breast, smoked Gouda, bacon, pickled onions, house-made Honey Mustard, brioche
- Fitzgerald's Reuben | \$18**
Corned beef, Swiss, sauerkraut, house-made 1000 Island, marble rye
Double-Stacked New York-Style available upon request for +3

Entrées

- Chicken Tenders | \$19**
Hand-breaded chicken tenders, French Fries and Roasted Garlic Aioli
- Brewhouse Sirloin* | \$29**
8 oz. Top Angus Sirloin and your choice of two sides
- New Orleans Salmon | \$31**
Blackened True North Salmon, creamy Cajun pan sauce, choice of 2 sides
- Danny Manning Marsala | \$30**
Pan-seared chicken breast, onions, mushrooms and creamy Marsala Wine Sauce served over rice
- London Phog Fish & Chips | \$24**
Wheat ale beer-battered Hake, French Fries, coleslaw, tartar sauce. Malt vinegar and lemon upon request
- Grilled Salmon | \$29**
True North Grilled Salmon and your choice of 2 sides
- Kwan's Alfredo | \$25**
Parmesan garlic cream sauce, penne. Topped with tomatoes, basil, balsamic
- Piper's Cajun Pasta | \$29**
Pulled chicken, andouille, sautéed shrimp, peppers, onions, spicy cream sauce. Served Mild, Regular, or Hot
- Chicken Parmesan | \$25**
Linguine, marinara, mozzarella, hand-breaded chicken tenders, parmesan

The Bill Self Pasta | \$25
Scratch Mac and Cheese, baked and topped with Buffalo Chicken Tenders
Our #1 best selling dish for over a decade!



Burgers

Local Angus Beef from Creekstone Farms. Served with French Fries or Pub Chips. Gluten-free buns available upon request

- Brewery Burger* | \$17**
1/2 lb. Angus beef, choice of cheese, lettuce, onion, tomato, brioche bun
- Schneider Burger* | \$19**
1/2 lb. Angus beef, roasted green chili, pepperjack, bacon, house-made guacamole
- Hank Booth Burger* | \$19**
1/2 lb. Angus beef, bacon, caramelized onions, sautéed mushrooms, house-made BBQ sauce and cheddar

- The Manly Stanley* | \$25**
Two 1/2 lb. Angus patties, Swiss, cheddar, bacon, fried eggs, fried pickles, onion rings and buffalo sauce

- Black Bean Burger | \$17**
House-made and vegetarian. Served with your choice of cheese

Craft Your Own Burger* | \$19

Cheddar	Sauteed Onions
Pepperjack	Sauteed Mushrooms
Provolone	Scallions
Swiss	Black Olives
Blue Cheese Crumbles	Coleslaw
Gouda	Pepperoni
American	Jalapenos
BBQ	Pickles
Buffalo	Pineapple
Honey Mustard	Diced Tomatoes
1000 Island	Feta
Banana Peppers	Black Beans

Premium Toppings +2

Bacon
Onion Ring
Fried Pickle Egg
Ham
Avocado
Fondue
Guacamole
Turkey
Corned Beef



From Our Brick Oven

Crafted specialties from our 700° Italian brick oven. Gluten-free flatbread crust available upon request

- Classic Flatbread | \$17**
Pepperoni, sausage, marinara and mozzarella
- Mediterranean Flatbread | \$17**
Kalamata olives, feta, red onions, tomatoes, mozzarella, garlic-infused olive oil and spinach
- Pesto Chicken Flatbread | \$17**
Pulled chicken, almonds, mozzarella, pesto
- Buffalo Chicken Flatbread | \$17**
Buffalo chicken, cheddar & jack cheeses and buffalo sauce
- Classic Stromboli | \$19**
Pepperoni, sausage, marinara and mozzarella, folded and baked to be eaten like a sandwich. Served with French Fries or Pub Chips
- Craig's Stromboli | \$19**
Pepperoni, sausage, bacon, pulled chicken, basil, mozzarella, marinara, folded and baked to be eaten like a sandwich. Served with French Fries or Pub Chips
- Joel's Turkey Stromboli | \$19**
Smoked turkey, bacon, cheddar & jack cheeses and Jalapeno Aioli, folded and baked to be eaten like a sandwich. Served with French Fries or Pub Chips

- Craft Your Own Stromboli or Flatbread | \$19**
Includes 5 toppings. +2 for each additional topping

Topping Choices

Pepperoni	Cheddar & Jack	Pickled Jalapeno	Hot Honey
Sausage	Kalamata Olives	Andouille Sausage	Fried Chicken
Bacon	Red Onion	Garlic-Infused	Tenders
Mozzarella	Jalapeno	Olive Oil	Parmesan
Turkey	Mushroom	Pineapple	Spinach
Ham	Tomato	Avocado	Banana Peppers
Pulled Chicken	Peppers	Sriracha	
Hamburger	Black Olives	Buffalo Tenders	
Feta	Scallions	Hot Honey Tenders	

Baby Jays

Served with a choice of French Fries, Pub Chips, mandarin oranges, or grapes with soda, juice, or milk

- Mini Corn Dogs | \$10
- Mac and Cheese | \$10
- Popcorn Chicken | \$10
- Marinara Linguine | \$10
- Cheeseburger Slider | \$10
- Butter Parmesan Linguine | \$10
- Sweet Scoop | +\$3
Vanilla or Cinnamon Ice Cream



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.