

MIRACLE at 23RD STREET

YULETIDE SPIRITS

- Santa's Sangria

Our Signature Sangria infused and garnished with rosemary, pears, apples, and citrus

12
- Matt's Holiday Hot Chocolate

Our secret recipe, made-from-scratch hot chocolate, spiked with Bailey's Irish Cream. Garnished with whipped cream & marshmallows

12
- Santa's Little Helper

Our signature espresso martini, featuring La Colombe espresso, Tito's vodka and Kahlúa

16
- Mistletoe Margarita

Casamigos Blanco, Triple Sec, cranberry juice, mint syrup, lime juice, & agave. Garnished with mint and sugared cranberries with a salt-sugar rim

16
- Candy Cane Lane

Stoli Vanilla vodka, Crème de Cacao, Bailey's Irish Cream, frosted mint and cream with a candy cane garnish

16
- Tiramisu Martini

Stoli Vanilla vodka, Kahlúa, RumChata, Meletti Cioccolato, salted caramel syrup and cream. Garnished with cinnamon and a Pirouette Wafer

16

FIRESIDE FAMILY FAVORITES

- Homemade Hot Apple Cider

Apple cider infused with apples, cinnamon, cloves and oranges. Served with a cinnamon stick with a pumpkin pie spice rim

9
- 23rd Street Signature Hot Chocolate

Homemade hot chocolate, garnished with whipped cream, chocolate syrup and marshmallows

9

- Santa's Hat

Sprite, ginger ale, & Grenadine served in a powdered sugar and coconut rimmed glass. Garnished with a Luxardo cherry and a candy cane

9



BUDDY'S WARM-UPS

- Beer Battered Pickles

Dill slices, wheat ale batter, Roasted Garlic Aioli

13
- Brauhaus Pretzel

2 Bavarian-Style pretzels, ale fondue, stone ground mustard

14
- Hop House Artichoke Dip

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

16
- Deconstructed Nachos

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

19
- Griddled Quesadillas

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

15

Cindy Lou Who's Garden

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

17
- Avocado Salad

Sliced avocado, spring mix, walnuts, grapes, dried cranberries, tomatoes, cucumbers, onions, Rice Wine Vinaigrette

17
- Crown's Cobb Salad

Fried chicken, romaine, bacon, eggs, tomatoes, onions, cucumbers, mozzarella, provolone. Avocado Ranch served on the side

17
- Hazelnut Goat Cheese Salad

Baked hazelnut-breaded Chèvre cheese, spring mix, red onion, mandarin oranges, Raspberry Vinaigrette, lahvosh crackers

17
- Taco Salad

House-fried tortilla shell, romaine, corn, black beans, pickled onions, pickled jalapeño, crispy tortilla strips, cheddar & jack cheese, Avocado Ranch, salsa, your choice of beef or pulled chicken

17
- Hadl House Salad

Romaine, tomatoes, cucumbers, onions, cheddar & jack cheese, croutons

10
- Caesar Salad*

Romaine, Parmigiano Reggiano, croutons, Caesar dressing

10
- Add Black Beans

+5
- Add Ground Beef

+5
- Add Grilled Chicken Breast*

+7
- Add Grilled True North Salmon*

+9

HOLIDAY HANDHELDS

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

- Fitzgerald's Reuben

Corned beef, Swiss, sauerkraut, house-made 1000 Island, marble rye

18
- Double-Stacked New York-Style available upon request for +3
- Brewhouse Hot Honey Chicken

Buttermilk fried chicken, Nashville mayo, hot honey, lettuce, pickles, brioche

18
- Avocado Club

Smoked turkey, smoked Gouda, avocado, bacon, lettuce, tomato, Balsamic Aioli, sourdough

18
- Prime Rib French Dip

House-roasted Prime Rib, Swiss, Horseradish Aioli, sourdough hoagie, au jus

20
- Honey Mustard Chicken Sandwich

Grilled chicken breast, smoked Gouda, bacon, pickled onions, house-made Honey Mustard, brioche

17

IT'S A WONDERFUL MEAL

- Chicken Tenders

Hand-breaded chicken tenders, French Fries, coleslaw, Roasted Garlic Aioli

19
- London Phog Fish & Chips

Wheat ale beer-battered Hake, French Fries, coleslaw, tartar sauce. Malt vinegar and lemon upon request

24
- Brewhouse Sirloin*

8 oz. Top Angus Sirloin, choice of 2 sides

25
- New Orleans Salmon

Blackened True North Salmon, creamy Cajun pan sauce, choice of 2 sides

29
- Danny Manning Marsala

Pan-seared chicken breast, onions, mushrooms, creamy Marsala Wine Sauce, served over rice

28
- Grilled Salmon

True North Grilled Salmon, choice of 2 sides

27

Deck the Grill Steak Night – 14

8 oz. Top Angus Sirloin, hasselback potato, asparagus, breadstick
Every Tuesday from 4-9 PM. Join us!

23rd Street Brewery serves Coke Products, Roasterie Coffee, and Roasterie Tea.

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

