

23RD STREET BREWERY

Locally owned & operated since 2006

Seasonal Sips

Morning Sun Espresso Martini | \$15

Tito's, Kahlúa, agave and local espresso

Coastal Coconut Breeze | \$13

Planteray, Malibu, coconut puree, agave and lime

Lavender Lemon Drop Martini | \$13

Grey Goose Le Citron, lavender, agave and lemon

Blueberry Breeze Mule | \$13

Tito's, blueberry, ginger beer, lemon

Sunburst Spritz | \$14

Torre Oria NV Brut, Aperol and club soda

Vanilla Pear Margarita | \$15

Casamigos Blanco, pear, vanilla, honey, lemon, cinnamon and lime



Fresh from the Vine

All wine glasses are 6 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

Proofless Pours

Homemade Blackberry Lemonade | \$9

Fresh-squeezed lemons, blackberry puree, agave and blueberries

Springtime Hurricane | \$9

Amaretto syrup, pineapple, lemon, orange and grenadine

Gilded Rose in Rome | \$9

Blackberry, cream, lemon and club soda

Best Day Brewing Kölsch | \$7

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

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

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

Boulevard Brewing Co. Wheat with Lemon | \$7

A light-bodied refreshing taste with wheat and citrus aromas and a squeeze of lemon

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, citrus fruits and agave

Grand Margarita | \$16

Casamigos Reposado, Grand Marnier, agave, lime and salt

Cherry Limeade Martini | \$13

Grey Goose, cherry, lime and club soda

Old Fashioned | \$15

Buffalo Trace, agave and orange bitters with an orange twist

Paloma | \$15

Casamigos Blanco, grapefruit, lime, agave, club soda and salt

Bud Light Bottle | \$6

Corona Bottle | \$7

Michelob Ultra Bottle | \$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 :
.....

Griddled 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 - Fried Chicken Salad | \$12

Wednesday - Hot Honey Chicken Sandwich | \$12

Thursday - Angus 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.

Sunday Supper 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

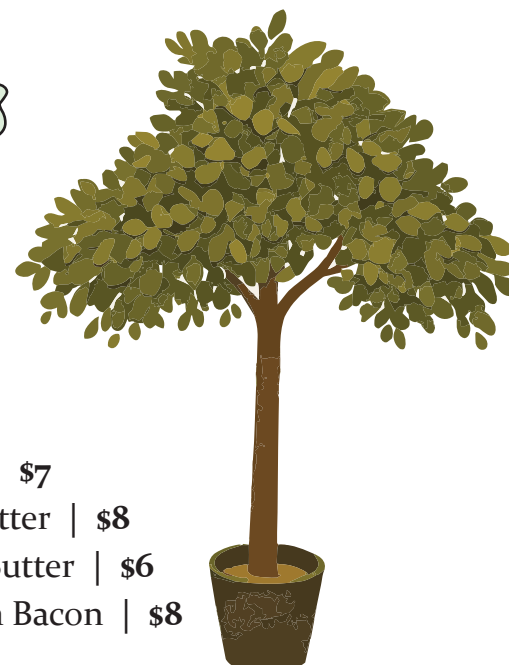
Breadsticks | 2 for \$4/ 4 for \$6

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

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, sauteed 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!



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

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, sauteed 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	Premium Toppings
Pepperjack	Sauteed Mushrooms	+2
Provolone	Scallions	Bacon
Swiss	Black Olives	Onion Ring
Blue Cheese Crumbles	Coleslaw	Fried Pickle Egg
Gouda	Pepperoni	Ham
American	Jalapenos	Avocado
BBQ	Pickles	Fondue
Buffalo	Pineapple	Guacamole
Honey Mustard	Diced Tomatoes	Turkey
1000 Island	Black Beans	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
Sausage	Kalamata Olives	Andouille Sausage
Bacon	Red Onion	Garlic-Infused Olive Oil
Mozzarella	Jalapeno	Pineapple
Turkey	Mushroom	Avocado
Ham	Tomato	Sriracha
Pulled Chicken	Peppers	Buffalo Tenders
Hamburger	Black Olives	Hot Honey Tenders
Feta	Scallions	Hot Honey

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

