

BEER BITES



Garden Chipotle Chili

Vegetarian chili, cheddar, house pickled jalapeños, sour cream 6

Pork Belly Mac & Cheese

Cavatappi pasta, pork belly, New Belgium craft beer cheese, smoked cheddar, panko bread crumbs, green onions 8

Chicken Bites

Gluten free breaded white meat chicken (Only gluten free without sauce) 10

Plain: Celery, carrots

Buffalo: Buffalo sauce, crumbled bleu cheese, celery, carrots

BBQ: Sweet & smokey BBQ sauce, green onions, celery, carrots

Bourbon: Sweet bourbon sauce, celery, carrots

*Add ranch or bleu cheese for an additional charge

New Orleans Chicken Wings

Baked hardwood smoked wings 14

Choice of mild Cajun rub, sweet & smokey BBQ sauce, Buffalo sauce or sweet bourbon sauce

*Add ranch, bleu cheese, or celery & carrots for an additional charge

Pico Just in Queso

Toasted pita chips accompanied by queso & pico 10

Queso Dip: Hatch chili peppers, poblano peppers, jalapeño peppers, white cheddar

Pico de gallo: Roasted corn, tomatoes, red onions, cilantro, jalapeño peppers, fresh lime juice

Bison Bites

All-Natural smoked bison & pork sausage, fire roasted onion & bell peppers, arrabbiata sauce, parmesan 12

Avo-Caprese

Avocado, fresh mozzarella, basil, roasted baby heirloom tomatoes, artisan bread, balsamic glaze 13

Bourbon Trail Meatballs

Beef & pork meatballs, sweet bourbon sauce, feta, green onions 11

Tatchos

Tater tots, New Belgium craft beer cheese, sour cream, pico de gallo, house pickled jalapeños 12

Choice of garden chipotle chili or fire grilled chicken breast

Barbarian Pretzel

Sea salt, dark ale beer mustard dip, New Belgium craft beer cheese, Beerhead Awesome Sauce (Serves 4) 15

PIZZAS



Gluten free dough available \$4 additional

Goodfella

Tomato sauce, shredded mozzarella, pepperoni, mild sausage, bacon, herbs 14

Diavolo

Arrabbiata sauce, shredded mozzarella, chorizo, giardiniera, oregano 14

Popeye

"Olive Oyl," black pepper, shredded mozzarella, fontina, parmesan, spinach, garlic 13

Buffalo

Creamy buffalo bleu cheese sauce, shredded mozzarella, cheddar, crumbled bleu cheese, roasted chicken, celery 14

BBQ Chicken

Sweet & smokey BBQ sauce, shredded mozzarella, roasted chicken, red onions, herbs 14

Queen

Tomato sauce, fresh mozzarella, tomato, basil 13

Maui

Sweet bourbon sauce, shredded mozzarella, bacon, pineapple relish 14

Chicagoland

Tomato sauce, fresh mozzarella, giardiniera, pepperoni 14

Californian

Tomato sauce, shredded mozzarella, spinach, red onions, artichokes, mushrooms 14

Hothead

Spicy arrabbiata ranch sauce, shredded mozzarella, chorizo, banana peppers, red onions 14

Build Your Own

Choose from tomato sauce, arrabbiata sauce, spicy arrabbiata ranch sauce, sweet & smokey BBQ sauce, sweet bourbon sauce, creamy Buffalo bleu cheese sauce, EVOO 12

HOUSE TOPPINGS

Banana pepper, bleu cheese, cheddar, garlic, mushroom, pepperoni, red bell pepper, red onion, sausage, spinach, tomato 1 /ea.

PREMIUM TOPPINGS

Artichoke, bacon, roasted chicken, chorizo, feta, fontina, fresh mozzarella, giardiniera, parmesan, pineapple chunks, pineapple relish 1.50 /ea.

HANDHELDS



Served with your choice of loaded baked potato salad, street corn pasta salad, kettle chips or fruit

Upgrade to a market caesar or house salad \$2

Brisket Grilled Cheese Sammie

Beer infused beef brisket, smoked cheddar, greens, house pickled jalapeños, sourdough marble rye 14

BLT

Hardwood smoked bourbon bacon, tomatoes, greens, roasted garlic aioli, Texas toast 12

Chicken Salad Sammie

House-made chicken salad, dried cranberries, candied pecans, creamy dressing, greens, artisan bun 12

Beerhead Turkey Club

Oven roasted turkey breast, hardwood smoked bourbon bacon, smoked cheddar, greens, roasted garlic aioli, tomatoes, sourdough marble rye 13

Blazin' Dogs

Two All-Natural & antibiotic free uncured beef hot dogs, garden chipotle chili, New Belgium craft beer cheese, giardiniera, hot dog buns 12

Roman Wrap

Fire grilled chicken breast, parmesan, greens, Caesar dressing, flour tortilla 12

Midwest BLT Wrap

Fire grilled chicken breast, bacon, greens, tomatoes, shredded mozzarella, roasted garlic aioli, flour tortilla 12

Kickin' Chicken Wrap

Fire grilled chicken breast, creamy Buffalo bleu cheese sauce, bleu cheese crumbles, greens, tomatoes, celery, flour tortilla 12

HANDHELD ADD-ONS

Giardiniera \$1.50

Hardwood smoked bourbon bacon \$1.50

Avocado \$2

GREENS



Chopped BLT

Bacon, romaine, baby heirloom tomatoes, crumbled bleu cheese, red onions, bleu cheese dressing 10

Harvest

Romaine, spinach, julienned apples, candied pecans, dried cranberries, feta, poppy seed dressing 10

Market CZR

Romaine, parmesan, hand torn croutons, Caesar dressing 9

*Add fire grilled chicken breast \$3

SWEETS



Campfire Pizza

Nutella, toasted marshmallows, chocolate drizzle, powdered sugar, cinnamon & brown sugar ice cream 6 sm. 10 lg.

Sweet Pretzel Bites

Cinnamon & sugar glaze, candied pecans, pretzel bites 10

Root Beer Float

Root beer, cinnamon & brown sugar ice cream 6

MERCHANDISE



T-Shirts
Sweatshirts
Socks
Hats
PopSockets
Beer Koozies
Bottle Openers...

*Ask your server/beertender for pricing

KIDS MENU



Kids menu available for 10 years and under

GET SOCIAL



Follow Us...



Alert your server to any food allergies

BRUNCH Specials

Available until 2 pm every Saturday & Sunday

Hangover Sammie

Scrambled eggs, chorizo, shredded mozzarella, spinach, artisan bun, rosemary red skin potatoes w/ fire roasted onions & bell peppers, fresh fruit 9

Breakfast Pie

Pizza pie, scrambled eggs, sausage, bacon, cheddar, shredded mozzarella, red onions, fresh herbs (available in 8" or 12") 9 small
13 large

Breakfast Wrap

Scrambled eggs, rosemary red skin potatoes w/ fire roasted onions & bell peppers, sausage, bacon, cheddar, pico de gallo, flour tortilla, fresh fruit 9

BHB Breakfast Plate

Scrambled eggs, hardwood smoked bourbon bacon, rosemary red skin potatoes w/ fire roasted onions & bell peppers, Texas toast, fresh fruit 11

Protein Scramble

Scrambled eggs, tater tots, fire roasted onions & bell peppers
Choice of All-Natural smoked bison & pork sausage or pork belly 12

Avo-Caprese

Avocado, fresh mozzarella, basil, roasted baby heirloom tomatoes, artisan bread, balsamic glaze 13

French Toast

Texas toast, hardwood smoked bourbon bacon, powdered sugar, maple syrup, fresh fruit 11

Sweet Pretzel Bites

Cinnamon & sugar glaze, candied pecans, pretzel bites 10

BRUNCH COCKTAILS

Mimosa Mania

Orange juice, sparkling wine
Refills \$3 w/ a minimum food purchase of \$9 7

LIMITED TIME *Offers*

Soup

Ask your server for daily selections 6

Oven Roasted Turkey Sammie

Oven roasted turkey breast, cranberry brie fondue, red apples, greens, sourdough marble rye 12

Smoked Brisket Burger

Beef steak burger, beer infused beef brisket, smoked cheddar, Beerhead Awesome Sauce, greens, tomatoes, artisan bun 14

Firehouse Chicken Quesadilla

Fire grilled chicken breast, pico de gallo, cotija cheese, creamy buffalo bleu cheese sauce, sour cream, flour tortilla 11

Meatball Pizza

Tomato sauce, garlic, meatballs, shredded mozzarella, basil 14



WINES

Bubbles

Ruffino Prosecco .187 ml 8.5

Ruffino Sparkling Rosé .187 ml 8.5

Whites

Ruffino Lumino Pinot Grigio, Italy 8.5 glass / 32 bottle

Charles Smith Eve Chardonnay, WA 8.5 glass / 32 bottle

Red

7 Moons Red Blend, CA 8.5 glass / 32 bottle

Ravage Cabernet Sauvignon, CA 8.5 glass / 32 bottle

CARAFES

Red Sangria

Red wine, triple sec, pineapple juice 22

White Sangria

White wine, triple sec, pineapple juice 22



MIXED BEERS

Black & Tan

A mix of pale ale & nitro stout 7

Chocolate Covered Banana

A mix of banana beer & chocolate ale 8

Chocolate Covered Raspberry

A mix of framboise & chocolate ale 9

Raspberry Cider

A cider w/ a splash of framboise 8

Snake Bite

A mix of cider & pale lager 7

Fruity Tootie

A mix of Belgian white wheat & fruit ale w/ a splash of framboise 9

Black Velvet

A mix of cider & nitro stout 7

Red & White

A Belgian white wheat w/ a splash of framboise 9

SHANDY / RADLER

Orange Wit

Allagash white, orange juice 6.5

Beerhead Radler

Pale lager, lemonade, ginger beer 8.5

Raspberry Lager

Pale lager, framboise 8.5

Shandy/Radler Special

Ask your server for details

REFRESHERS

(non-alcoholic)

Pepsi

Diet Pepsi

Sierra Mist

Root Beer

Lemonade

Iced Tea

Cranberry Juice

Orange Juice

Grapefruit Juice

Pineapple Juice

San Pellegrino Sparkling

Acqua Panna (Still)

Red Bull

Ginger Beer

Caruso's Maraschino Cherry Cola

Oak Creek Barrel Aged Root Beer

Green River Soda

FOOD & DRINK PAIRING

Oven Roasted Turkey Sammie

Beer: Saison Dupont, it exhibits complex, peppery spice aromas that will complement the creaminess of the brie fondue and other fruit-like notes in flavor.

Wine: Ruffino Lumino Pinot Grigio, it has plenty of fruit and not too much oak that will pair nicely with the turkey and harmonize with the apples.

Firehouse Chicken Quesadilla

Beer: Dogfish Head 90 Minute IPA, the bright flavors of the pico de gallo will dance with the bright citrus flavors of the hops. The caramel malt body will complement the creamy bleu and cojita cheese.

Wine: Ravage Cabernet Sauvignon, the full flavor of the cabernet is robust enough to elevate the grilled chicken without unbalancing the savory and spiciness of the pico.

Smoked Brisket Burger

Cider: Magners, the classic cider exhibits a sweet contrast to the savory brisket and smokey notes of the cheddar.

Wine: 7 Moons Red Blend, this very approachable wine will balance well with the Beerhead Awesome Sauce and cheddar cheese without being overly robust.

Meatball Pizza

Cider: Crispin Original, the balance of savory and sweet is best tied together with this semi-dry cider that has a slight floral finish and will compliment the basil without taking away from the balance.

Wine: Ruffino Sparkling Rosé, the pizza's aromatic notes of fresh basil and other fresh ingredients makes a Rosé the perfect pizza and wine pairing.

