

Black Forest Brewery *Takeout Menu*

SHAREABLE

JUMBO DUTCH COUNTRY SOFT PRETZEL \$12

SERVED WITH BEER CHEESE, YELLOW MUSTARD, WHOLE GRAIN MUSTARD, AND BUFFALO CHICKEN DIP

BUFFALO CHICKEN DIP \$12

BLACK FOREST BREWERY FRIES \$8

GENEROUS PORTION OF FRIES TOPPED WITH OUR HOUSE MADE BEER CHEESE, CARAMELIZED ONIONS, SALSA & BACON.

MACHO NACHOS \$12

CORN TORTILLA CHIPS TOPPED WITH OUR HOUSE MADE BEER CHEESE, DICED ONION, JALAPENO, SALSA, AND SOUR CREAM

HUMMUS AND VEGGIES \$10

CHARCUTERIE PLATTER \$15

A SELECTION OF MEATS, CHEESE, PICKLED VEGETABLES, TOASTED CIABATTA BREAD AND MUSTARD

FRIED DRUMSTICKS \$10

CRISPY DRUMSTICKS TOSSED IN YOUR CHOICE OF SAUCE WITH CARROTS, CELERY AND RANCH. CHOOSE HOT, MILD, HONEY MUSTARD, THAI CHILI OR CHEF DAVE'S AWARD WINNING BLACK CHERRY HABANERO

HANDHELDS

BLACK FOREST BREWERY HOT DOG \$8

GRILLED HIPPEY'S HOT DOG, CHILI CHEESE, DICED ONION AND BROWN MUSTARD

BLACK FOREST BURGER \$14

6OZ HANDCRAFTED BURGER TOPPED WITH MUENSTER CHEESE, BACON & OUR OWN BURGER SAUCE ON A BRIOCHE BUN.

GRILLED CHEESE CHEESEBURGER \$12

6OZ HANDCRAFTED BURGER BETWEEN GRILLED TEXAS TOAST WITH AMERICAN CHEESE.

FRIED CHICKEN SANDWICH \$12

HOUSE BREADED CHICKEN THIGH ON A TOASTED BRIOCHE BUN WITH PICKLES AND GARLIC DILL AIOLI

GRINDER \$12

PROSCIUTTO, GENOA SALAMI, PEPPERONI, AND PEPPERJACK CHEESE WITH CREAMY HOT PEPPER SPREAD, SWEET PEPPERS, SPRING MIX AND BALSAMIC GLAZE ON A TOASTED CIABATTA BUN

STEAK BURRITO \$14

GRILLED FILET TIPS, LETTUCE, TOMATO, CHEDDAR JACK CHEESE, AND SOUR CREAM STUFFED IN A FLOUR TORTILLA SHELL. SERVED WITH TORTILLA CHIPS AND SALSA

(ADD CHICKEN \$3, PORK BELLY \$5, STEAK TIPS \$6, SHRIMP \$6 – SUBSTITUTE FRIES \$3)

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

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SMALL PLATES

CHILI BOWL \$8

DENISE'S FAMOUS THREE BEAN CHILI

APPLE WALNUT SALAD \$10

MIXED GREENS WITH CRISP APPLES, CARROTS, WALNUTS, DRIED CRANBERRIES AND FETA CHEESE

TACOS \$12

GRILLED TORTILLAS WITH YOUR CHOICE OF PORK BELLY, GRILLED CHICKEN OR SHRIMP WITH LETTUCE, TOMATO, CHEDDAR JACK CHEESE AND SALSA. SERVED WITH TORTILLA CHIPS AND SALSA

FISH AND CHIPS \$12

BEER BATTERED COD WITH FRIES

LARGE PLATES

PAELLA BOWL \$12

BLACK FOREST BREWERY'S VERSION OF PAELLA WITH QUINOA AND BROWN RICE, A FLAVORFUL BLEND OF VEGETABLES AND SPICES, TOPPED WITH AN EASY OVER EGG

MAC AND CHEESE BOWL \$12

CAVATAPPI PASTA TOSSED IN OUR CREAMY HOUSE MADE CHEESE BLEND

PESTO GNOCCHI \$12

POTATO DOUGH GNOCCHI TOSSED WITH PESTO AND DICED TOMATO, TOPPED WITH TOASTED BREAD CRUMBS

GRILLED SHRIMP SKEWERS \$18

GRILLED SHRIMP SKEWERS SERVED OVER QUINOA AND BROWN RICE AND CHEF'S VEGETABLE
CHOOSE THAI CHILI OR CHEF DAVE'S AWARD WINNING BLACK CHERRY HABANERO

(ADD CHICKEN \$3, PORK BELLY \$5, STEAK TIPS \$6, SHRIMP \$6)

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