

SMYLIE BROTHERS

— BREWING CO. —

DESSERTS

MALTED CHOCOLATE CAKE 7

Caramel sauce, chocolate covered
cocoa nibs, walnut bourbon ice cream

PASSION FRUIT BANANA BREAD PUDDING 7

Candied almonds,
caramel coconut ice cream

COFFEE BROWNIE 7

Cinnamon creme anglaise,
orange ice cream

HOUSE MADE ICE CREAM OR SORBET 4

One flavor per scoop
Ask server if other flavors are available

Vanilla
Chocolate
Strawberry
“Samoas”
Blue Moon
Mint Chocolate Chip
Brown Sugar Cinnamon
Dark Chocolate Sorbet



Kilogram Tea

COFFEE 3
HOT TEA 2.75



* please inform your server if you have any nut or food allergies

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CHEESE AND CHARCUTERIE

Your choice of three for 15, Additional meat/cheese 3 ea

*Served with crostini, beer mustard, house made pickles,
preserves, dried fruit, nuts, olives and apples*

CHEESE

TERRIFIC TRIO

Renard's Cheese - Sturgeon, WI
Pasteurized cow milk - aged 2 months
Cheddar with undertones of parmesan and gouda

DANTES LAMB

Wisconsin Sharp Dairy Cooperative - Ladysmith, WI
Pasteurized Sheep milk - aged 6 months
Balanced and complex with sweet dairy tones

ALPHAS MORNING SUN W/ ROSEMARY

Burnett Dairy Cooperative - Grantsburg, WI
Pasteurized cow milk - aged 60 days
Nutty and buttery cheddar and gruyere blended with rosemary

UP IN SMOKE

Rivers Edge Chevre - Logsdon, OR
Pasteurized goat milk - fresh
Smoked fresh goat cheese wrapped in a bourbon sprayed maple leaf

CHARCUTERIE

BACON PÂTÉ

House-made pork & bacon pâté with
garlic, brandy & pâté spice

PROSCIUTTO

Volpi - St. Louis, MO
All natural, hand salted, 12 month air dried ham

DUCK RILLETTE

House-made duck confit jar with shallots and brandy