

# SMYLIE BROTHERS

BREWING CO.

— LARGE GROUP —

## — APPETIZERS —

### PALE ALE PRETZEL *v*

Fresh baked pretzel served with smoked gouda Farmhouse Ale fondue & house made beer mustard 7

### CHEESE & CHARCUTERIE PLATTER

Choice of three artisan cheeses or cured meats, served with house made preserves, beer mustard, dried fruits & nuts, pickles, crostini & apples 15 Additional meat or cheese +3 ea

### WHITE BEAN DIP

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudité 8

### PORK BELLY POUTINE

House cut fries, braised pork belly, Wisconsin cheese curds, Cali Common gravy & KC BBQ sauce 10  
Add: a sunny egg or house smoked bacon +2

## — SOUPS & SALADS —

### SMOKEHOUSE CHILI *df*

14-hour smoked brisket, tender beef chuck, red & black beans, ancho chile, topped with scallions & crispy tortilla strips  
Cup 4 Bowl 7  
Add: Monterey Jack cheese, sour cream or pickled jalapeños +.50

### SEASONAL SOUP

Ask your server for today's selection, cup 3 bowl 6

### BEET SALAD *v*

Baby spinach, roasted beets, blue cheese, candied walnuts, roasted apples, sherry vinaigrette 8

### QUINOA SALAD *vegan*

Mixed greens & baby arugula, red & white quinoa, rainbow carrots, pomegranate seeds, toasted almonds, red wine vinaigrette 8

Add: grilled chicken breast +4, grilled flat iron steak +6, seasonal fish +8, avocado +2

## — SIDES —

### MAC & CHEESE *v*

Wisconsin cheddar, panko-parmesan crust 6 Family size 10  
Add house smoked bacon +2

### HOUSE CUT FRIES *v*

Salt or rib rub spice 5 Add gouda-Farmhouse Ale fondue +2

### SLAW *v, gf*

Green & red cabbage, carrots, pickled red onion, creamy dressing 3

### SMOKEHOUSE BAKED BEANS *gf*

Pulled pork, navy beans 4 Family size 6

### SEASONAL VEGETABLE

Ask your server about today's selection 6

*v - vegetarian, gf - gluten free*

*Please notify your server of any food allergies.*

*Many of our dishes can be modified to accommodate dietary restrictions.*

*All fried items will contain trace amounts of gluten.*

## — WOOD FIRED PIZZAS —

### SMOKEHOUSE

14-hour smoked brisket, Texas mopping sauce, mozzarella, pickled jalapeños, tomato sauce, Monterey Jack cheese 14

### MEAT LOVERS

Pepperoni, boneless baby back rib, house smoked bacon, tomato sauce, mozzarella 15

### MUSHROOM

Cremini mushrooms, kalamata olives, red onion, spinach, tomato sauce, mozzarella 14

### MARGHERITA *v*

Fresh basil, extra-virgin olive oil, tomato sauce, fresh mozzarella 13

### SOPPRESSATA & HONEY

Soppressata salami, clover honey, chives, red chili flakes, tomato sauce, mozzarella 15

### WHITE PIZZA

House smoked bacon, IPA onions, gruyère cheese, garlic cream sauce, mozzarella 15

Add: giardiniera, truffle oil, cheese or additional veggies +1, additional protein +2

## — SMOKEHOUSE BBQ —

*Meats are seasoned and slow smoked over oak & applewood.  
Quantities are limited and we may run out later in the day.  
All sandwiches are served with house cut fries.*

### SMOKED BEEF BRISKET SANDWICH

Chopped brisket mixed with TX BBQ sauce, brioche bun 16

### PULLED PORK SANDWICH

Pulled pork, brioche bun 13

### SMOKEHOUSE CHICKEN SANDWICH

Pulled chicken, brioche bun 13

## — SANDWICHES —

*All sandwiches are served with house cut fries*

### THE COMPANY BURGER

Two 4 oz Angus steakburger patties, Wisconsin cheddar, IPA onions, lettuce, Smylie sauce & house made pickles on a potato bun 15

*Burgers are thin griddled patties and served medium well*

### VEGGIE BURGER *vegan*

House made vegan patty, pickled green tomatoes, red onion, lettuce and garlic spread on a whole wheat bun 12

Add: house smoked bacon +2, sunny egg +2, giardiniera +1, avocado +2

*Individual itemized checks may only be given to parties of 6 or less.  
20% gratuity will be added to any parties of 10 or more  
and to any tabs left open or credit card slips left unsigned.*

*Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*