

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 *v*

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, beer braised pork belly, Wisconsin cheese curds, house made beer 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

BRUSSEL SPROUT SALAD *vegan*

Mixed greens, braised chestnuts, red wine shallots, herb sourdough croutons, roasted brussel sprouts, orange balsamic vinaigrette 8

ROASTED BEET SALAD *v, gf*

Baby arugula & mixed greens, carrots, roasted celery root, roasted beets, goat cheese, lemon horseradish 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, df*

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

SMOKEHOUSE BAKED BEANS *gf, df*

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, pickled jalapeños, tomato sauce, mozzarella, Monterey Jack cheese 14

MEAT LOVERS

Pepperoni, boneless baby back rib, house smoked bacon, tomato sauce, mozzarella 16

CHICKEN ALFREDO

Pulled smoked chicken, spinach, red onion, garlic cream sauce, mozzarella, fontina cheese, cracked black pepper 15

SPINACH ARTICHOKE *v*

Marinated artichoke, spinach, and tomato cream sauce, mozzarella, house spice blend 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

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 *v*

Chipotle black bean patty, pickled green tomatoes, red onion, lettuce and roasted garlic aioli on a whole wheat bun 16

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.