



ON VICTORIAN SQUARE
Sparks, Nevada

Established 1993

846 Victorian Ave.

775-355-7711

www.greatbasinbrewingco.com

Dinner

Great Food – World Class Beer – Great Times

OUR PROUD HERITAGE

The beer, food, and spirit of our brewery are inspired by the rich legacy of our expansive region. The GREAT BASIN encompasses much of the states of Nevada and Utah and includes parts of California and Idaho. The boundaries stretch from Lake Tahoe at the western edge all the way east beyond the Wasatch Front and Salt Lake City. The region is defined by geomorphic limits where all rivers, streams, creeks and gullies flow into the basin area and never reach an ocean. As climates drifted over the years, the region has held large inland lakes like Lake Lahontan and the Great Salt Lake. Today the land is a high desert supporting a complex ecosystem of plants and animals. The region is a mosaic of geographical contrasts, steep, rugged mountains, harsh dry salty lake beds and lush sweeping valleys. The Nevada desert offers beauty, solitude and comfort to those who care to bask in it. Those who settled this region had a pioneering spirit born from necessity. We continue this pioneering spirit and brew from our hearts and a rich heritage in the tradition and spirit of the GREAT BASIN from a unique and satisfying taste that you will truly enjoy!

Starters

Brewery Garlic Fries

Legendary! Crisped potatoes with real garlic, served with ranch dressing 3.95

Jalapeno Won Tons

Move over poppers -- our own creation -- a zesty blend of cheese and jalapenos in a creamy filling -- served with our honey jalapeno dipping sauce 6.95



Willy Dillys

Yes pickles! Beer battered dill spears popular in the South, great with beer, served with ranch dressing 5.95

Artichoke Cheese Dip

Served piping hot - a cheesy garlic and artichoke dip with tortilla chips 7.95

Loaded Nachos

Crisp tortilla chips with three cheeses, chipotle black beans, tomatoes, green onions and jalapeno peppers topped with sour cream. Salsa on the side 8.95
Add Chicken 2.50

Sausage Sampler

Try all of our brewhouse sausages: smoked bratwurst, sweet Italian, Cajun andouille and German Mike's Thuringer served with grilled onions and sauteed bell peppers 8.95

Chips and Salsa

Crisp tortilla chips with fresh, Brewery-made salsa 3.50



Ale Battered Zucchini

Spears of fresh zucchini in our famous Wild Horse Ale batter, with freshly grated Asiago cheese and ranch dressing on the side 6.95

Chicken Quesadilla

Grilled sliced chicken breast with tomatoes, sauteed onions, mushrooms, and a blend of four cheeses in a crispy sun-dried tomato tortilla, served with our homemade salsa 7.95 Add sour cream .50

Brewery Chicken Wings

You select the sauce: - Spicy "buffalo" hot sauce
Wings (12) 8.50 - Spicy Thai peanut sauce
- Sweet & hot Thai Chili Sauce
- Tangy BBQ

Check it out - Monday half price wing night

Grilled Mushroom Quesadilla

Grilled mushrooms, with tomatoes, sauteed onions, garlic and a blend of four cheeses in a sun-dried tomato tortilla, served with our homemade salsa 7.95 Add sour cream .50

Soups



Wisconsin-Style Beer-Cheese

Nevada Gold, bratwurst sausage and Wisconsin sharp cheddar. Served with freshly baked beer bread
Cup 4.50 Bowl 5.50



Soup of the Day

Of course it's homemade! Served with freshly baked beer bread
Cup 3.95 Bowl 4.95



Made With Beer

Salads

Our salads are served with freshly baked beer bread. Dressing choices - roasted red pepper vinaigrette, blue cheese, Oriental ginger-sesame, creamy ranch, 1000 island or honey jalapeno

Honey Jalapeno Chicken

A breast of chicken with our own brewery barley crust topped with honey jalapeno dressing, served on a bed of mixed greens with tomato, onion and cucumber 8.95

Classic Caesar or California-Style

Crisp romaine lettuce tossed with garlic-rich Caesar dressing, topped with croutons and asiago cheese 6.95
Add Chicken 2.50

California-Style - with avocado, red onion, hard-boiled egg and tortilla chips 7.95

Brewhouse Chicken Salad

Charbroiled chicken breast served over fresh mixed greens, garden vegetables and croutons with Oriental ginger-sesame dressing 8.95

Great Basin Harvest

Crisp fresh greens, spinach, pinon pine nuts, smoked turkey breast, hard-boiled egg, dried cranberries, diced tomatoes, cucumbers, red onion and asiago cheese, served with creamy ranch dressing 8.95

Pacific Crest Cobb

Turkey, shrimp, hard-boiled egg, bacon, fresh diced tomatoes, cucumbers, green onion and crumbled blue cheese, all on a bed of mixed greens, served with blue cheese dressing 9.50

Specials

Pub Favorites



Brewery Fish & Chips

“The best fish and chips this side of the ocean.” Hand-cut wild Alaskan cod fillets deep fried in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and your choice of brewery or garlic fries 10.95



Light Order of Ale Battered Fish

Our world famous Wild Horse Ale battered fish, just a smaller portion, served with your choice of a garden salad, a cup of soup, cucumber salad, or brewhouse or garlic fries 8.95

Wondering why our Fish & Chips are so good? We dip our hand-cut wild Alaskan cod in our own Wild House Altbier batter and flash fry it in a blend of non-hydrogenated corn and canola oil at 370 degrees. NO trans fat! When we have finished with it, the oil is recycled to produce bio-diesel fuel.



Sonoran-Style Fish Tacos

Our famous Wild Horse Ale battered wild Alaskan cod fillets in two flour tortillas with fresh shredded green leaf lettuce, tomatoes, and our homemade traditional salsa on the side. Served with your choice of brewery or garlic fries 11.95

Desperado Pepper Steak

Dig your spurs into this one and kick a little - a cowboy cut USDA choice 14 oz rib eye steak crusted in pepper and other secret range ingredients, then charbroiled to your liking. Served up with garlic-mashed potatoes and sauteed vegetables 17.95

La Flaca Rice Bowl

Our vegetarian version includes layers of rice pilaf, chipotle black beans, grated cheese, freshly made brewery salsa, avocado and chopped green onion surrounded by tortilla chips 8.95 Add chicken 2.50 sour cream .50

Sausage Platter

Select any two of our sausages; smoked bratwurst, Italian, andouille or German Mike's Thuringer, charbroiled, and served with mashed garlic red potatoes, grilled bell peppers, and onions and fresh cucumber salad 11.95



Shepherd's Pie

Our adaptation of this Old World pub fare, made with tender lamb braised in our Jackpot Porter, with vegetables and gravy, surrounding mashed garlic red potatoes. Topped with a medley of melted cheeses, then baked. Served with garlic bread 11.95

Salmon Tacos with Fresh Mango Salsa

Fresh salmon fillet, sliced and blackened with our own Cajun seasoning served in two soft flour tortillas with crispy lettuce and cool, fresh mango fruit salsa, with chipotle black beans and rice pilaf 12.95

Portabello Mushroom Ravioli

Portabello mushroom and cheese-stuffed ravioli in your choice of our zesty marinara or our rich garlic cream. Served with garlic bread 11.95 Add chicken 2.50



Barley-Crusted Chicken Parmesan

Charbroiled breast of chicken crusted in barley from our brewery, smothered in our zesty marinara sauce and topped with mozzarella and Asiago cheese, all over fettuccine. Served with garlic bread 12.95

Sizzling Chicken Skewers

Two skewers - marinated chicken breast with peppers and onions glazed with a sesame sauce, served on a bed of vegetable rice pilaf with seasonal sauteed vegetables and garlic bread 11.95

Grilled Chicken & Artichoke Pasta

Sliced grilled chicken breast and artichoke hearts over fettuccini in our zesty garlic cream sauce, served with garlic bread 11.95

Throwing a Party?

Let us make your next birthday party, reception, company, or association gathering a smashing success! We will take the hassle out of planning and offer a fun and unique environment for you and your guests. Private brewery tours and beer tasting with the brewmaster are also available.



Sandwiches & More

Breuben

Lean pastrami with Swiss cheese, sauerkraut and thousand island dressing on grilled sourdough bread 8.50

Mel's Style - Substitute turkey and add jalapenos 8.95

Great Basin Gobbler

Thinly sliced grilled turkey breast topped with sauteed onions and mushrooms and melted Monterey jack cheese with roasted garlic aioli, served on a french roll 7.95

Grilled Chicken Mushroom

Charbroiled, marinated breast of chicken topped with Monterey jack cheese, sauteed mushrooms and roasted garlic aioli, served on a onion bun 8.95

Cordon Bleu Chicken Sandwich

Barley-crusting grilled chicken breast with thinly sliced Black Forest ham, Swiss cheese and garlic aioli, all on an onion bun 9.95

Sausage Sandwiches

Our sausage sandwiches are served with grilled onions on a French roll and a side of spicy brown mustard and tangy horseradish. Add sauerkraut to any sausage sandwich 0.50

German Mike's Thuringer

A farmer-style pork sausage with 9 spices and herbs made by German Mike himself! 7.95

Sweet Italian, Chicago Style

Italian-style sausage with grilled onions and bell peppers 7.95

Andouille

New Orleans-style spicy Cajun sausage 7.95

Smoked German Bratwurst

Smoked pork and veal sausage 7.95

All sandwiches are served with your choice of brewhouse or garlic fries or cucumber salad. Substitute a garden salad or a cup of soup for only \$1. Add a cup of soup or garden salad for just \$2

Burgers

Double the meat on any burger for only 2.50 more

Substitute a Garden Burger for .50

Black and Blue Burger™

Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese 8.50

Garden Burger

Nature's finest vegetarian burger, charbroiled and topped with Monterey jack cheese, avocado, lettuce, and onion 8.50

You-Design-It Burger

You be the chef -- be brave! Add several of the following items. Start with a basic burger 6.95

Add for 0.75 each: Swiss, jack, cheddar, grilled onions, grilled green peppers, sauteed mushrooms, beer cheese sauce, artichoke cheese spread, jalapenos

Add for 0.95 each: Blue cheese crumbles, bacon, ham, turkey, sliced pastrami, avocado

Our magnificent charbroiled burgers start with a third pound of lean ground top sirloin steak and are served on an onion bun with lettuce and onion and your choice of garlic fries, brewhouse fries, or cucumber salad. Sub a cup of soup or garden salad for \$1

BBQ Bacon Burger

Covered with cheddar cheese, crispy bacon, and hickory smoked BBQ sauce 8.50

Desperado Steak Burger

Dig your spurs in - a burger with our proprietary Desperado Steak seasoning, topped with Monterey jack cheese and caramelized onions 7.95

Shroom Burger

With Swiss cheese and sauteed mushrooms 7.95

Desserts

Great Basin Root Beer Float

Made with our own brewery fresh honey birch-style root beer and vanilla bean ice cream



Bahama Mama Bread Pudding

Warm beer bread pudding with a tropical twist-- topped with a buttery coconut, pineapple rum sauce

Sonoran-Style Cheesecake

Served warm in a flaky golden tortilla crust with a cinnamon-sugar coating and caramel sauce



Black Bottom Brownie Sundae

Warm Jackpot Porter baked brownie topped with vanilla-bean ice cream, chocolate sauce, caramel and whipped cream

MINI DESSERTS

Chocolate Peanut Butter Cake

Peanut butter creme topped with chocolate and peanut butter pieces garnished with whipped cream

Carrot Cake

Moist cake with a cream cheese filling and whipped cream garnish

Please! No separate checks --- for parties of 8 or more, an 18% gratuity will be added to your bill.



Our brews have been rated as among the best beers in America!

Great Basin Brewing Co. makes fresh hand-crafted beer right before your eyes using the finest American and European grains, hops and yeast. The rugged beauty and free spirit of this region have inspired the creation of the brewery and the beers that you enjoy. We invite you to celebrate our heritage with us.

Great Basin Brewing Co. is Nevada's oldest and most award-winning brewery. Our brewers, food and beverage staff, culinary staff, and management are dedicated to providing you a most satisfying experience in our shared aspiration for the appreciation of all that is good.



THE BREWS

Brewing is our passion! Our beer menu is ever-changing, influenced by seasonality, events, availability of certain grain, hops or herbs, and our personal whims. In addition to the list below of our regular selections, are a wide variety of seasonal specials. A detailed beer menu describing beer we are pouring now is on your table.

Nevada Gold: You've struck it rich! Taste the smooth finish and delicate hop balance of our lightest ale, a German Kolsch style brew made with two-row barley, wheat malts, and a kiss of the noble-Saaz hop grown in the Pilsen region of the Czech Republic (alcohol by volume, 5.0%).

Wild Horse Ale: This award-winning beer is guaranteed to tame your wild thirst! Wild Horse is brewed in the German "Alt" tradition. It gets its malty rich and complex flavor from a blend of five malts (alcohol by volume 5.0%).

Ichthyosaur India Pale Ale: Just say "Gimme an Icky!" Named after Nevada's official state fossil, this beer is made in the India Pale Ale style. In strict adherence to this classic "export" style, Ichthyosaur is of ample strength and is accented by an aromatic blast of Pacific northwest hops. Big and bold, but ever so satisfying! (alcohol by volume 6.3%).

Jackpot Porter: Yahoo! You've hit the big one! The nutty, roasted flavors and creamy palate of this dark English classic make it one of the most sought after of all our beers. Intriguing! A reward for any occasion (alcohol by volume 5.4%)

Brewmaster's Seasonal Specials: Our changing specials are formulated to match the changing seasons and our moods. Check the beer list and ask your server about the current selections.

BEER PRICES

Pints	4.00
Big Beer (24 oz)	5.75
10 ounce	3.25
Pitcher (64 oz)	13.00
Sampler (4 oz)	1.00
Non Alc. Beer - St. Pauli Girl	3.25

BEER TO GO

.5 gallon growler fill	7.43
5 gallon keg	42.00
15.5 gallon keg	102.00

*Nevada state sales tax is not included in beverage prices!
Some seasonal brews are priced differently.*

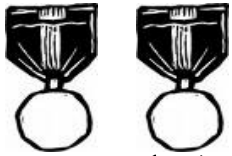
OUR WINES



BV Century Cellars Chardonnay and Cabernet 4.50/glass 15.00/bottle Bondavi Woodbridge White Zinfandel 4.50/glass 15.00/bottle

Premium Selections	Glass	Bottle
Kendall Jackson Chardonnay	7.00	24.00
Rutherford Ranch Merlot	8.00	28.00
Kendall Jackson Cabernet	8.50	30.00
7 Deadly Zins Zinfandel	8.00	28.00

Hard Cider - Wyders Pear	4.00
<i>A premium selection of liquor is also available</i>	
Great Basin Honey Birch-Style Root Beer	1.95
Soft drinks, lemonade, raspberry iced tea, milk, hot chocolate, coffee, hot tea, and freshly brewed iced tea	1.95



Great Basin Brewing Company

Nevada's Oldest and Most Award-Winning Brewery



Established 1993

As It's Been Written...



"...I wanted to find out more about that Harvest Ale from the Great Basin brewpub. Don't let anyone tell you the West is no longer wild."

- Michael Jackson, *All About Beer*



"The customers come because they like good, broad-shouldered beer. Take the Ichthyosaur India Style Pale Ale at Great Basin."

- Ted Thomaidis, *Reno Gazette-Journal*



"...the godfather of Reno microbreweries. The stuff rocked."

- Fiona Essa, *Reno News and Review*



"A cure for what ales them."

- Deborah Mawhar, *Nevada Magazine*



"...well worth a visit...tremendous quality of beers. The garlic fries are to die for...an experience unique to northern Nevada."

- John Clark and Kevin Earl, *UNR Sagebrush*

Our Good Friends Tell It Like It Is...



Voted Best Brewery, *Reno News and Review*:
1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001,
2002, 2003, 2004, 2005, 2006, 2007, 2008



8-time medal winner Great American Beer Festival®
4-time medal winner World Beer Cup®



"Good beers, good times, good people."



"The beers can't be beat."



"I always bring all of my guests."



"A warm place where everyone feels welcome."



Definitely our favorite from food to brews."



"OMG! The best, simply the best!"



Great beer and no bull-crap."



This is my favorite place to be."



"A cool little hometown place to hang out with friends."



Our brewery."



"My friends back east are ticked because I have too much great beer at GBBC."



Favorite for locals."



"A refreshing diversion from the corporate casinos."



What a brewpub should be."