



846 Victorian Avenue
775-355-7711
greatbasinbrewingco.com

Dinner

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, Oregon, Arizona, 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 the 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 such as 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!

Great Basin Brewing Company

Starters



Beer Steamed Pretzel

A large hand-made soft pretzel made exclusively for us by Rounds Bakery using Wild Horse Ale and topped with coarse salt. Served with beer cheese sauce 5.95



The Biggest Little Dipper

Handcut chicken breast strips in our Wild Horse Ale batter with parmesan cheese and served with buffalo, BBQ, spicy Thai peanut, sweet & hot Thai chili, and ranch dipping sauces 8.95

Brewery Chicken Wings

Over a pound. You select the sauce: spicy buffalo hot sauce, spicy Thai peanut sauce, sweet & hot Thai chili sauce, or tangy BBQ 11.95

Loaded Nachos

Crisp tortilla chips with three cheeses, chipotle black beans, tomatoes, green onions, and jalapenos topped with sour cream. Salsa served on the side 9.95 Add chicken 2.95 Half order 7.50



Willy Dillys

Made exclusively for us by Nevada Brining Co. using our Ichthyosaur IPA. Pickle spears flash fried in our Wild Horse Ale batter and served with ranch 7.95

Jalapeno Won Tons

Our own creation -- a zesty blend of cheese and jalapenos in a creamy filling, served with our honey jalapeno sauce 8.95

Brewery Fries

Garlic - Legendary! Fresh garlic and parmesan with ranch 6.95
Sweet Potato - Waffle-cut with chipotle aioli sauce 6.95
Bacon Beer Cheese - Beer cheese sauce with bacon and green onions 7.95



Ale Battered Zucchini

Spears of fresh zucchini in our famous Wild Horse Ale batter, with freshly grated parmesan cheese and ranch 7.95



Molten Cheese Lava Loaf

Our own house-made Icky bread bowl with creamy cheddar beer cheese sauce baked with a crust of smoked provolone and parmesan. Served with balsamic, olive oil, and cracked pepper 8.95

Asian Chicken Lettuce Wraps

Stir fried diced chicken, celery, onion, carrots, and garlic in an Asian sauce with crisp green leaf lettuce. Served with hot & sweet Thai chili sauce, Thai peanut sesame sauce, and soy sauce on the side 8.95

Bacon Beer Jam

Hot bacon jam with creamy brie cheese. Served with crostinis 8.95



Drunken Stuffed Jalapenos

Jalapenos stuffed with a zesty cream cheese filling, dipped in our Wild Horse Ale batter, fried, and topped with cheddar cheese and crispy bacon. Served with honey jalapeno sauce 8.95



Sausage Sampler

Try all of our brewhouse sausages: Wild Horse with cheddar brat, sweet Italian, and Great Basin bratwurst served with grilled onions and bell peppers 8.95

Great Basin Brewing Company

Soups & Salads

Our salads are served with freshly baked house-made Icky bread.

Dressing choices: house garlic vinaigrette, ranch, honey jalapeno, balsamic vinaigrette, blue cheese, or Thousand Island.

Make your salad into a wrap for 1.00



Soups

Wisconsin-Style Beer Cheese

Nevada Gold, bratwurst sausage, and Wisconsin sharp cheddar. Served with freshly baked house-made Icky bread Cup 4.95 Bowl 5.95

Soup Of The Day

Of course it's homemade! Served with freshly baked house-made Icky bread Cup 4.95 Bowl 5.95

Honey Jalapeno Chicken

A breast of chicken crusted in brewery barley served on a bed of mixed greens with tomato, onion, and cucumber with honey jalapeno dressing 10.95
Lighter portion 8.95

Greek Shrimp

Romaine, spinach, sauteed shrimp, red onion, artichoke, tomato, cucumber, Kalamata olives, pepperoncini, and feta cheese. Served with garlic vinaigrette 11.95
Lighter portion 9.50

Classic Caesar

Crisp romaine lettuce tossed in our house-made garlic-rich Caesar dressing, topped with croutons and parmesan cheese 8.50
Add chicken 2.95
Lighter portion 6.50

California-Style - with avocado, red onion, hard-boiled egg, and tortilla chips 9.95
Lighter portion 7.95

Great Basin Harvest

Crisp fresh greens, spinach, sliced almond, oven roasted turkey, hard-boiled egg, dried cranberry, diced tomato, cucumber, red onion, and parmesan cheese. Served with creamy ranch dressing 10.95
Lighter portion 8.95

Pacific Crest Cobb

Oven roasted turkey, hard-boiled egg, bacon, fresh diced tomato, cucumber, green onion, and crumbled blue cheese, all on a bed of mixed greens. Served with blue cheese dressing 11.95
Lighter portion 9.50

Soba Noodle

Buckwheat soba noodles, carrots, cucumber, red peppers, Napa cabbage, cilantro, green onions, and almonds. Served with Thai peanut sesame dressing 9.95
Add chicken, steak, salmon, or shrimp
Lighter portion 7.95

Specials

Pub Favorites



Brewery Fish & Chips

"The best fish and chips this side of the ocean." Hand-cut wild Alaskan cod fillets in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and regular fries 12.95



Light Order of Fish & Chips

Our world famous Wild Horse Ale battered fish, just a smaller portion, served with regular fries 9.95



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 zesty chipotle dressing with regular fries 12.95 Add avocado 1.50

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 turmeric rice pilaf 13.95

Grilled Salmon with Lemon-Dill Sauce

Fresh salmon fillet charbroiled and topped with buttery lemon-dill sauce. Served with turmeric rice pilaf and sauteed seasonal vegetables 15.95

La Flaca Rice Bowl

This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomatoes, three cheese blend, avocado, and chopped green onion surrounded by tortilla chips with freshly made brewery salsa on the side 10.95
Add chicken, steak, salmon, or shrimp Add sour cream .75

Brewmaster's Homemade Mac 'N Cheese

Our down home mac 'n cheese made with bacon and five cheeses, topped with smoked provolone and Ichthyosaur bread crumbs. Served with house-made garlic Icky bread 11.95
Add barley-crust chicken 2.95 Add jalapenos 0.75
Lighter Portion 9.95



Shepherd's Pie

Our adaptation of this Old World pub fare, made with tender lamb braised in our Outlaw Milk Stout, with vegetables and gravy, topped with mashed garlic red potatoes and cheese, then baked. Served with house-made garlic Icky bread 12.95



Tri Tip Dinner

Choice ale-braised tri tip steak, marinated in our Wild Horse Ale and herb sauce, grilled and topped with Chimichurri sauce. Served with garlic red mashed potatoes and sauteed vegetables 13.95

Rib Eye Steak - Desperado Style

A USDA choice 12 oz rib eye steak crusted in our Desperado pepper seasoning, charbroiled and topped with jumbo onion rings. Served with mashed garlic red potatoes and sauteed vegetables 17.95

Chicken Morita

Chargrilled chicken breast with pepper jack cheese, grilled onions and peppers, avocado, sour cream, and cilantro in our own mildly spicy, lightly smoked "morita" sauce. Served with turmeric rice pilaf and chipotle black beans 13.95

Optional Side Substitutions

Cucumber Salad	Garden Salad (add 1.00)
Garlic Mashed Potatoes	Caesar Salad (add 1.00)
Black Beans	Sweet Potato Waffle Fries (add 1.50)
Beer Cheese Soup (add 1.00)	Bacon Beer Cheese Fries (add 1.50)
Soup Of The Day (add 1.00)	Garlic Fries (add 0.50)

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

It's never too early to start thinking about dessert....

Check out our desserts in the menu on your table, including bread pudding, float-ini, and other options!

Great Basin Brewing Company

Beer Burgers

Substitute a pretzel bun for 1,00
Add bacon beer jam for 1,50

Double the meat on any burger for only 2,75
Veggie style - sub a black bean burger

Black And Blue™

A brewery favorite since 1994! Covered with Cajun spices, blackened and topped with fresh crumbled blue cheese 11.95

BBQ Bacon

Covered with cheddar cheese, crispy hardwood bacon, and tangy BBQ sauce 11.95

Chipotle Black Bean

Nature's finest black bean burger, charbroiled, and topped with cheddar cheese and sliced avocado 10.95

Brewer's Patty Melt

A charbroiled burger topped with smoked provolone, avocado, grilled onion, and garlic aioli on toasted house-made Icky bread 11.95

Build Your Own

You be the chef -- be brave! Add any of the following items. Start with a basic burger 9.95

Add .75 each: Swiss, pepper jack, cheddar, smoked provolone, grilled onions, grilled green peppers, grilled mushrooms, beer cheese sauce, jalapenos, desperado steak seasoning

Add 1.25 each: Blue cheese crumbles, fried egg

Add 1.50 each: Ham, bacon, turkey, sliced pastrami, avocado, bacon beer jam

Our mouthwatering 1/2 pound burgers are hand crafted featuring 100% fresh ground chuck. We blend in herbs and spices with a touch of Ichthyosaur IPA. All burgers are served with lettuce, tomato, and onion on an onion bun with pickles and regular fries. All burgers are cooked to a minimum of medium.

Sandwiches & More

Served with regular fries. Substitute garlic fries for 0,50

Blackened Chicken Caesar Wrap

Spicy blackened chicken breast, cool romaine, and our house-made Caesar dressing wrapped in a spinach tortilla 9.95
Add avocado 1.50

Vegetarian version available

Balsamic Grilled Chicken

Chargrilled chicken breast with bacon, brie cheese, lettuce, tomato, and balsamic glaze on a house-made Icky roll 10.95

Rib Eye French Dip

Thinly sliced rib eye steak with grilled onions on a parmesan crusted house-made Icky roll. Served with brewery au jus 12.95
Add cheese 0.75

Brewery Melts

Breuben

Our proprietary hand smoked, barley crusted, thinly sliced pastrami with Swiss cheese, sauerkraut, and Thousand Island dressing on grilled house-made Icky bread 11.95
Mel's Style - Substitute turkey for pastrami and add jalapenos

Turkey Club

Thinly sliced lean breast of turkey with cheddar and smoked provolone cheese, bacon, and tomato with chipotle mayo on grilled house-made Icky bread 10.95
Add avocado 1.50

The Mouse Trap Grilled Cheese

Grown-up comfort food. Swiss, cheddar, smoked provolone, pepper jack, and brie cheese with roasted tomatoes on grilled house-made Icky bread 9.95
Add jalapeno, bacon, ham, or avocado for additional charge

Sausage Sandwiches

Served on a house-made Icky roll with a side of spicy brown mustard and tangy horseradish. Add sauerkraut for .75
All sausages made locally by the Flocchini Family Provisions in Carson City, Nevada



Wild Horse Sausage with Cheddar

Nevada-style, with our Wild Horse Ale and Wisconsin cheddar, topped with grilled onions 9.50
(1/3 pound)

Get It Dirty - With beer cheese sauce, bacon beer jam, grilled onions, green onions, and sauteed peppers 12.95

Sweet Italian, Chicago Style

Italian-style sausage with grilled onions and bell peppers 8.95
(1/4 pound)



Great Basin Bratwurst

Our proprietary recipe with Wild Horse Ale, Wisconsin-style, topped with grilled onions 8.95
(1/4 pound)

Optional Side Substitutions

Garlic Mashed Potatoes
Black Beans
Cucumber Salad

Beer Cheese Soup (add 1,00)
Soup Of The Day (add 1,00)

Garden Salad (add 1,00)
Caesar Salad (add 1,00)

Sweet Potato Waffle Fries (add 1,50)
Bacon Beer Cheese Fries (add 1,50)
Garlic Fries (add 0,50)

For parties of 8 or more, an 18% gratuity may be added to your check.

Great Basin Brewing Company



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 now pouring 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 Amber: 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 6.4%).

Outlaw Milk Stout: Outlaws and gentle folk alike are captivated by this dark beer. It marries the deep coffee-like flavors of roasted barley with a silky texture contributed by rolled oats. (alcohol by volume 5.3%)
2008, 2012, and 2014 World Beer Cup® Silver Medal, 2011 and 2014 Great American Beer Festival® Bronze Medal,

Wheeler Peak Wheat: Refreshing and effervescent - the liberal use of malted wheat lends light, dry but fruity finish to this satisfying brew - an unfiltered hefe weizenbier. Drink it in the German tradition with a slice of lemon (alcohol by volume 5.2%)

Tectonic Event IPA: An ode to the West Coast style IPA made famous by San Diego breweries. A refreshingly simple malt profile makes way for a highly complex and bitter showcase of what hops can do. (alcohol by volume 8.9%)

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.



For a list of our wines and premium spirits, please see our drink menu

Great Basin Honey Birch-Style Root Beer.....2.50
Soft drinks, lemonade, citrus blend iced tea, milk, hot chocolate, coffee, hot tea, and freshly brewed iced tea2.00

BEER PRICES

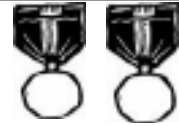
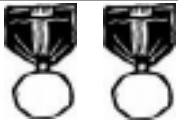
Sampler (4 oz).....	1.50
12 oz.....	4.75
Pints.....	5.50
Big Beer (24 oz).....	7.50
Pitcher (64 oz).....	16.50
Non Alc. Beer - St. Pauli Girl.....	3.50

BEER TO GO

6 Pack.....	9.50
1/2 gallon growler fill.....	13.00
5 gallon keg.....	69.00
15.5 gallon keg.....	149.00

Some seasonal brews are priced differently.

Great Basin Brewing Company



Great Basin Brewing Company
Nevada's Oldest and Most Award-Winning Brewery



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



"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



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

- Fiona Essa, Reno News and Review

Awards

Voted Best Brewery from
Reno News and Review year after year

World Beer Cup®

2002 Gold Medal, Death By Chocolate Stout
Silver Medal, Black Rock ESB
Bronze Medal, Slam Dunkel

2008 Silver Medal, Outlaw Milk Stout

2010 Bronze Medal, Whoop-Ass Witbier

2012 Silver Medal, Outlaw Milk Stout

2014 Silver Medal, Outlaw Milk Stout

Great American Beer Festival®

1994 Gold Medal, Cerveza Chilebeso
Bronze Medal, Wild Horse Ale

1995 Bronze Medal, Wild Horse Ale

1997 Gold Medal, Cerveza Chilebeso

1998 Silver Medal, Rosemary Rye Patch

1999 Gold Medal, Cerveza Chilebeso

2000 Silver Medal, Slam Dunkel

2006 Gold Medal, Smokecreek Rauchbier

2010 Bronze Medal, Wild Lemon Wheat

2011 Bronze Medal, Outlaw Milk Stout

2013 Silver Medal, Bitchin' Berry

2014 Bronze Medal, Outlaw Milk Stout

2015 Bronze Medal, The Great Pumpkin Ale

Great Basin Brewing Company