

STARTERS

ONION RINGS Wild Horse Ale battered, buttermilk ranch	10.5
WILLY DILLYS Dill pickle spears, Wild Horse Ale battered, Parmesan, buttermilk ranch	9.5
CHICKEN WINGS House-smoked bone-in OR crispy boneless wings choice of buttermilk ranch OR blue cheese	16.5
 SAUCES: Franks Red Hot Memphis dry rub BBQ mango habanero lemon pepper sweet chili sauce  scorpion pepper +2	
ALE BATTERED ZUCCHINI Wild Horse Ale battered, Parmesan, buttermilk ranch	10
AHI POKE Sesame marinated ahi tuna, avocado, wontons, tortilla chips	15
JALAPEÑO WONTONS Cream cheese, diced jalapeño, honey jalapeño sauce	9.5
NASHVILLE HOT CHICKEN TENDERS Nashville hot sauce, pickles, garlic Icky bread, brewery fries, buttermilk ranch	16
KUNG PAO BRUSSELS Crispy brussels sprouts, fresh cilantro, roasted peanuts	11
BREWERY PRETZEL Brioche pretzel twist, garlic butter, coarse salt, beer cheese	10.5
STICKY FRIES BBQ sauce, white cheddar, bacon, scallions <i>Sweet potato fries</i> +2	11
BASKET OF BREWERY FRIES Ketchup or ranch <i>Garlic or Sweet potato fries</i> +2	6.5

SOUP & SALADS

DAILY SOUP Daily creations	5 8
MIXED GREEN SALAD Mixed greens, tomato, cucumber, red onion, Icky bread croutons, balsamic vinaigrette	5 8
CAESAR SALAD Romaine, Icky bread croutons, Parmesan, house-made Caesar dressing	8 12
BUFFALO CHICKEN COBB Crispy chicken, red onion, cucumber, bacon, cherry tomato, blue cheese, avocado, hard boiled egg	18.5
CAJUN SALMON SALAD Fresh Atlantic salmon, mango salsa, mixed greens, tomato, cucumber, red onion, garlic vinaigrette	20
STEAK SALAD Thinly sliced carne asada, red onion, avocado, cotija cheese, pepitas, avocado dressing, crispy tortilla strips	22
SALAD ADDITIONS: Chicken 7 Carne Asada Steak 14 Salmon 12	

WOOD FIRED PIZZAS

72-hour Fermentation dough | Gluten Free Dough and Vegan Cheese Available +3

MARGHERITA Basil, fresh mozzarella, tomato sauce, EVOO	15.5
TOMMY GUN Tomato sauce, mozzarella, pepperoni, red onion, pickled jalapeños, hot honey	18
THAI CHICKEN Peanut sauce, mozzarella, chicken, red onion, cilantro, carrots	19
PEPPERONI Tomato sauce, pepperoni, mozzarella	16.5
BEE STING Serrano peppers, basil, salami, red onion, mozzarella, honey	18
CAPITAL COMBO Tomato sauce, mozzarella, sausage, pepperoni, salami, mushrooms, olives, red onion	20
FUN GUY Caramelized onions, roasted mushrooms, mozzarella, EVOO ADD: Sunny side egg +2	18
THREE LITTLE PIGS Tomato sauce, mozzarella, salami, sausage, pepperoni	19
BBQ CHICKEN BBQ Sauce, mozzarella, grilled chicken, red onion, cilantro	18
BIG KAHUNA Tomato sauce, mozzarella, grilled pineapple, ham, cilantro, red onion, sweet chili sauce	18.5

SMOKED MEATS:

Pork Belly + Hot Honey
Smoked Ribs + BBQ Sauce
Chicken Wings + Memphis Dust
Pig Wings + Sweet Chili

BREWERY PLATTERS


Mix & Match
Served with mustards, pickles & garlic Icky bread
Pick Three - \$18 | Pick Five - \$25
Brewmaster Platter - \$36

LOCAL SAUSAGES:

Icky Beer Brat
Jalapeño Cheddar
Basque Chorizo

BURGER AND SANDWICHES

 Proudly & exclusively serving Park Ranch Meats locally raised brewery beef. (gluten free bun +2, pretzel bun +1, veggie patty NC)
Choice of side: brewery fries | sweet potato fries +2 | garlic fries +2 | cup of soup | green or Caesar salad

BASIN BURGER Not so secret sauce, lettuce, tomato, onion, pickles, American cheese, brioche bun	16.5
BREWERY BURGER Icky mustard, caramelized onions, pastrami, beer cheese, pretzel bun	19.5
GREEN CHILI BURGER Poblano aioli, pepperjack cheese, roasted poblano, tortilla crunch, brioche bun	17
COWBOY BURGER Cheddar, smoked bacon, BBQ sauce, onion rings, brioche bun	18
CITY BURGER Cajun rubbed, sautéed mushrooms, blue cheese, arugula, citrus aioli	17.5
B.L.A.T. Bacon, lettuce, avocado, tomato, mayo, grilled Icky bread	14
FRIED CHICKEN SANDWICH Buttermilk fried chicken, pickles, coleslaw, mayo, brioche bun	15
 NASHVILLE HOT: Tossed in a fiery blend of cayenne pepper sauce +1.5	
FRENCH DIP Shaved beef, caramelized onions, provolone, Parmesan crusted icky roll, brewery au jus	18
CHICKEN BACON AVOCADO Chicken breast, bacon, avocado, provolone, citrus aioli, lettuce, tomato, onion, pretzel bun	17
SAUSAGE SANDWICH Pick your sausage flavor, Icky roll, caramelized onions, Icky mustard	14.5
BREWER'S PATTY MELT Provolone, avocado, caramelized onion, not so secret sauce, grilled Icky bread	16.5

BREW PUB FAVORITES + TACOS

SALMON BOWL Brown rice, edamame, red onion, carrots, marinated cucumber, cilantro, pickled ginger, avocado, Sriracha aioli	22
SMOKED RIBS BBQ sauce, coleslaw, brewery fries	18 24
BREWERY FISH & CHIPS Wild Horse Ale battered, wild Alaskan cod, cabbage slaw, brewery fries	16.5 20.5
SMOKED PORK BELLY MAC 'N' CHEESE Fusilli pasta, sharp cheddar, cream, Icky bread crumbs, garlic Icky bread	18
SALMON TACOS Cajun salmon, lettuce, mango salsa, choice of side	18
CRISPY FISH TACOS Wild Alaskan cod, Wild Horse Ale battered, coleslaw, chipotle dressing, choice of side	16.5
CARNE ASADA TACOS Marinated & grilled Park Ranch steak, cilantro, onions, red & green salsa, choice of side	18
AL PASTOR TACOS Smoked pork belly, pineapple, achiote marinade, cilantro, onions, red & green salsa, choice of side	17

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF 8 OR MORE.

A Closed Loop Food System

Great Basin Brewing Co. + Park Ranch Meats

It all starts with the grain

That grain is used to create award winning craft beer.

The byproduct of brewing is 'spent grain.'

The beer is then packaged and delivered to distributors and Brewpubs.

Park Ranch Meats picks up the spent grains from brewing operations.

Guests order fresh craft brews from a Great Basin Brewing Co. Brewpub.

The spent grain is fed to grass-fed cattle giving them a brewery grain finish.

That cattle is then butchered & packaged in Minden, NV.

Customers enjoy brewery finished beef with craft beers that were made with the same grain that feeds the cattle.

LOCAL BEEF IS BETTER

BETTER QUALITY: Produced on a smaller scale with an emphasis on animal care and sustainability throughout the process.

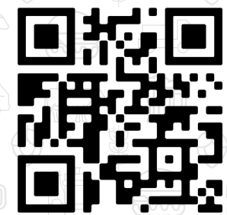
BETTER FLAVOR: Freshness you can taste from a consistent source while supporting the local economy from the ranchers and butchers to the cooks, servers and customers, everyone wins.

GRASS FED- GRAIN FINISHED: The best of both worlds, our beef is pasture raised on grass, then finished with brewery grain for the best quality and taste.

REDUCED ENVIRONMENTAL IMPACT: We save 200,000 miles of travel by keeping the cattle in Nevada for their entire life.

FULL CIRCLE: The beer you enjoy today will help feed the cattle for your next meal.

Watch the Video:



Order Local Beef:

