

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 奧 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
KUNG PAO BRUSSELS Crispy brussels sprouts, fresh cilantro, roasted peanuts	11
BREWERY PRETZEL Brioche pretzel twist, garlic butter, coarse salt, beer cheese	9.5
STICKY FRIES BBQ sauce, white cheddar, bacon, scallions Sweet potato fries +2	11
BASKET OF BREWERY FRIES Ketchup or ranch Garlic or Sweet potato fries +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
AHI SALAD Greens, cabbage, cherry tomatoes, wonton strips, green onion, sesame vinaigrette	18
SALAD ADDITIONS: Chicken 6.95 Salmon 10.95 Ahi 10.95	
WOOD FIRED PIZZAS	
72-hour Fermentation dough Gluten Free Dough and Vegan Cheese Available +3	
MARGHERITA Basil, mozzarella, tomato sauce, EVOO	15.5
TOMMY GUN Tomato sauce, mozzarella, pepperoni, red onion, pickled jalapeños, hot honey	18
PEPPERONI Tomato sauce, pepperoni, mozzarella	16.5
BEE STING Serrano peppers, basil, salami, red onion, mozzarella, honey	18

PORK CUTS:

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

BUTCHER PLATTERS

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

LOCAL SAUSAGES:

16.5

16.5

18.5

18.5

18

Icky Beer Brat Jalapeño Cheddar Basque Chorizo

BURGER AND SANDWICHES



Proudly & exclusively serving Park Ranch Meats locally raised brewery beef.

PESTO PIE Basil pesto, mozzarella, roasted red pepper, roasted mushrooms, broccoli

THREE LITTLE PIGS Tomato sauce, mozzarella, salami, sausage, pepperoni

BBQ CHICKEN BBQ Sauce, mozzarella, grilled chicken, red onion, cilantro

FUN GUY Caramelized onions, roasted mushrooms, mozzarella, EVOO | ADD: Sunny side egg +2

BIG KAHUNA Tomato sauce, mozzarella, grilled pineapple, ham, cilantro, red onion, sweet chili sauce

Choice of side: brewery fries | sweet potato fries +2 | garlic fries +2 | cup of soup | green or Caesar salad

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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	18.5
COWBOY BURGER Cheddar, smoked bacon, BBQ sauce, onion rings, brioche bun	17
CITY BURGER Cajun rubbed, sautéed mushrooms, blue cheese, arugula, citrus aioli	16.5
B.L.A.T. Bacon, lettuce, avocado, tomato, garlic aioli, 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
SEARED AHI SANDWICH Sriracha aioli, coleslaw, pickled ginger, crispy wontons, brioche bun	17
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, grilled onion, not so secret sauce, grilled Icky bread	16.5

BREWPUB FAVORITES	
SALMON BOWL Brown rice, edamame, red onion, carrots, marinated cucumber, cilantro, pickled ginger, avocado, spicy mayo	22
CRISPY FISH TACOS Wild Alaskan cod, Wild Horse Ale battered, flour tortillas, cabbage slaw, salsa verde, fries	16
SMOKED RIBS BBQ sauce, coleslaw, brewery fries	18 24
BREWERY FISH & CHIPS Wild Horse Ale battered, wild Alaskan cod, cabbage slaw, brewery fries	14.5 18.5
PESTO CHICKEN PASTA Bowtie pasta, basil pesto, cherry tomato, zucchini, Parmesan, garlic Icky bread	18.5
SMOKED PORK BELLY MAC 'N' CHEESE Fusilli pasta, sharp cheddar, cream, Icky bread crumbs, garlic Icky bread	18
CHIPOTLE CHICKEN PASTA Bowtie pasta, chipotle cream sauce, bell peppers, garlic, green onions, Parmesan, garlic Icky bread	17.5

A Closed Loop Food System

t Basin Brewing Co. + Park Ranch Meats

It all starts with the grain

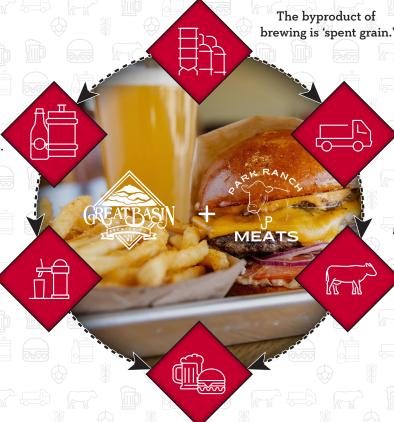


That grain is used to create award winning craft beer.

The byproduct of

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

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



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

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

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

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

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:





