

STARTERS

ONION RINGS	Wild Horse Ale battered, buttermilk ranch	10.5
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	
BREWERY PRETZEL	Brioche pretzel twist, garlic butter, coarse salt, Leave No Trace Alpine Lager beer cheese	10.5
WILLY DILLYS	Dill pickle spears, Wild Horse Ale battered, Parmesan, buttermilk ranch	9.5
KUNG PAO BRUSSELS	Crispy Brussels sprouts, fresh cilantro, roasted peanuts	11
DRUNKEN STUFFED JALAPEÑOS	Cream cheese, Wild Horse Ale battered, cheddar, bacon, honey jalapeño sauce	13
BREWHOUSE NACHOS	Beer cheese, cheddar jack, chipotle black beans, jalapeños, tomatoes, green onions, sour cream, salsa	10 14
🐍 ADD:	Chicken 6.95 / Steak* 6.95 / Avocado 3	
JALAPEÑO WONTONS	Cream cheese, diced jalapeño, honey jalapeño sauce	9.5
GARLIC PIZZA POINTS	Wild Horse Ale pizza dough, fresh garlic, mozzarella, marinara	12
ALE BATTERED ZUCCHINI	Wild Horse Ale battered, Parmesan, buttermilk ranch	10
BASKET OF BREWERY FRIES	Ketchup or ranch 6 Garlic fries or sweet potato fries +2 Bacon Cheesy Fries +5	

SOUP & SALADS

DAILY SOUP	Daily creations	5 8
WISCONSIN BEER CHEESE SOUP	Leave No Trace Alpine Lager, Icky IPA bratwurst, sharp cheddar, garlic Icky bread	6 9
MIXED GREEN SALAD	Mixed greens, tomato, cucumber, red onion, Icky bread croutons, balsamic vinaigrette	5 8
CLASSIC CAESAR	Romaine, Icky bread croutons, Parmesan, house-made Caesar dressing	8 12
HONEY JALAPEÑO CHICKEN SALAD	Barley crusted chicken, mixed greens, tomato, onion, cucumber, honey jalapeño dressing	16.5
BUFFALO CHICKEN COBB	Crispy chicken, red onion, cucumber, bacon, cherry tomato, blue cheese, avocado, hard boiled egg	18.5
AHI SALAD	Greens, cabbage, cherry tomatoes, wonton strips, green onion, sesame vinaigrette	18
CAJUN SALMON SALAD	Fresh Atlantic salmon, mango salsa, mixed greens, tomato, cucumber, red onion, garlic vinaigrette	20
SALAD ADDITIONS:	Chicken 6.95 / Steak* 6.95 / Salmon 10.95 / Ahi 10.95	

PIZZAS

12" Pizzas made with our Wild Horse Ale pizza dough | Gluten free 2

PEPPERONI PIZZA	Tomato sauce, mozzarella, pepperoni,	16.5
BIGGEST LITTLE CITY	Tomato sauce, mozzarella, sausage, pepperoni, salami, mushrooms, olives, red onion	19.5
CHUPACABRA	Garlic cream sauce, chèvre, mozzarella, caramelized onions, grilled chicken, parsley, honey	17
THREE LITTLE PIGS	Tomato sauce, mozzarella, sausage, pepperoni, salami	18.5
TOMMY GUN	Tomato sauce, mozzarella, pepperoni, red onion, pickled jalapeños, hot honey	18
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
BEE STING	Mozzarella, serrano peppers, basil, salami, red onion, 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:

Icky Beer Brat
Jalapeño Cheddar
Basque Chorizo

BURGERS AND SANDWICHES

 Proudly & exclusively serving Park Ranch Meats locally raised brewery beef.
Choice of side: brewery fries | sweet potato fries +2 | garlic fries +2 | cup of soup | green or Caesar salad

MAC ATTACK*	Mac n' cheese, provolone, smoked bacon, pretzel bun	17
THE 50/50 BURGER*	House-blend 50/50 ground beef & bacon, cheddar, lettuce, tomato, onion, brioche bun	16.5
COWBOY BURGER*	Cheddar, smoked bacon, BBQ sauce, onion rings, brioche bun	17
BASIN BURGER*	Not so secret sauce, lettuce, tomato, onion, pickles, American cheese, brioche bun	16.5
FRENCH DIP	Shaved beef, grilled onions, provolone, Parmesan crusted Icky roll, brewery au jus	18
🐍 GET IT DIRTY:	Beer cheese sauce, green onions, sautéed peppers +3.5	
CHICKEN BACON AVOCADO	Chicken breast, bacon, avocado, provolone, garlic aioli, lettuce, tomato, onion, pretzel bun	17
CAJUN CHICKEN CAESAR WRAP	Chicken breast, romaine, Parmesan, house Caesar, spinach tortilla	14.5
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	
SAUSAGE SANDWICH	Pick your sausage flavor, Icky roll, caramelized onions, Icky mustard	14.5
SEARED AHI SANDWICH	Sriracha aioli, coleslaw, pickled ginger, crispy wontons, brioche bun	17
B.L.A.T.	Bacon, lettuce, avocado, tomato, garlic aioli, grilled Icky bread	14
BREÜBEN	Thin sliced pastrami, Swiss cheese, kraut, thousand island, grilled Icky bread	14.5
TURKEY CLUB MELT	Turkey breast, cheddar, provolone, bacon, tomato, chipotle aioli, grilled Icky bread	15
BREWER'S PATTY MELT*	Provolone, avocado, grilled onion, garlic aioli, grilled Icky bread	16.5

BREW PUB FAVORITES + TACOS

SALMON BOWL	Brown rice, edamame, red onion, carrots, marinated cucumber, cilantro, pickled ginger, avocado, spicy mayo	22
MAC 'N' CHEESE	Beer cheese, bacon, provolone, Icky bread crumbs, garlic Icky bread ADD: Pork Belly +4	15 19
BREWERY FISH & CHIPS	Wild Alaskan cod, Wild Horse Ale battered, cabbage slaw, brewery fries	14.5 18.5
SALMON TACOS	Cajun salmon, lettuce, mango salsa, choice of side	18
CRISPY FISH TACOS	Wild Alaskan cod, Wild Horse Ale battered, cabbage slaw, chipotle dressing, choice of side	16
CARNE ASADA TACOS	Marinated & grilled Park Ranch steak, cilantro, onions, red & green salsa, choice of side	18
PORK BELLY AL PASTOR TACOS	Smoked pork belly, 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:

