

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, 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 7 Steak* 9 Avocado 3 Carne Asada Steak* 14	
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
ALE BATTERED ZUCCHINI Wild Horse Ale battered, 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
STEAK SALAD Thinly sliced carne asada, red onion, avocado, cotija cheese, pepitas, avocado dressing, crispy tortilla strips	22
CAJUN SALMON SALAD Fresh Atlantic salmon, mango salsa, mixed greens, tomato, cucumber, red onion, garlic vinaigrette	20
SALAD ADDITIONS: Chicken 7 Steak* 9 Salmon 12 Carne Asada Steak 14	

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 SANDWICH

 Proudly & exclusively serving Park Ranch Meats locally raised brewery beef. (gluten free bun +2, pretzel bun +1, veggie patty NC)	
MEATS 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
GREEN CHILI BURGER Poblano aioli, pepperjack cheese, roasted poblano, tortilla crunch, brioche bun	17
THE 50/50 BURGER* House-blend 50/50 ground beef & bacon, cheddar, lettuce, tomato, onion, brioche bun	18.5
COWBOY BURGER* Cheddar, smoked bacon, BBQ sauce, onion rings, brioche bun	18
FRENCH DIP Shaved beef, grilled onions, provolone, Parmesan crusted Icky roll, brewery au jus	18.5
🔪 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	18
CAJUN CHICKEN CAESAR WRAP Chicken breast, romaine, Parmesan, house Caesar, spinach tortilla	15.5
FRIED CHICKEN SANDWICH Buttermilk fried chicken, pickles, coleslaw, mayo, brioche bun	16
🔪 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
B.L.A.T. Bacon, lettuce, avocado, tomato, garlic aioli, grilled Icky bread	15
BREÜBEN Thin sliced pastrami, Swiss cheese, kraut, thousand island, grilled Icky bread	15.5
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, Sriracha aioli	22
MAC 'N' CHEESE Beer cheese, bacon, provolone, Icky bread crumbs, garlic Icky bread ADD: Pork Belly +4	16 20
CHIPOTLE CHICKEN PASTA Bowtie pasta, chipotle cream sauce, bell peppers, garlic, green onions, Parmesan, garlic Icky bread	20
BREWERY FISH & CHIPS Wild Alaskan cod, Wild Horse Ale battered, cabbage slaw, brewery fries	16.5 20.5
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	16.5
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:

