

# **Great for Groups!**

### **Brewhouse Shrimp Boil**

Fresh poached and chilled Peel-N-Eat shrimp.

20 Shrimp......\$7.75 40 Shrimp.....\$12.95

# \*Brewmasters Pu-pu Platter \$19.95

Sliced rib-eye steak, teriyaki chicken and a ½ rack of our famous St. Louis Ribs topped with the chefs special sauces & set on Napa Cabbage.

#### \*Meatball Slider Basket . . \$6.50

Three Jumbo Toasted Sliders set in a Basket with French Fries.

# **Appetizers**

### \*Triple 7 Wings

Make a party of it! Seven great flavers to choose from: Plain, Hot, Mild, Thai Spice, Cajun BBQ, Spicy Italian or Honey Dijon Wings. Served with Salsa-Ranch dipping sauce.

- \$\frac{12}{24}\$ wings . . . . . . . . . . . . . . . . \$6.25 24 wings . . . . . . . . . . . . . . . . . . \$10.95
- Cheezy Garlic Bread .....\$4.75

  Fresh baked with garlic butter and five cheese blend.
- Deep Fried Calamari.... \$6.25
  Lightly breaded and served with marinara sauce.
- Hot Crab & Artichoke
  Dip ...... \$5.95

Crab and artichoke in creamy herbed cheeses, served with fresh grilled garlic bread and chips.

## Our Famous Jumbo Shrimp Cocktail......\$10.95

#### HEALTH WARNING

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- Breaded Mushrooms ... \$5.75
  Whole breaded mushrooms with
  Salsa-Ranch dipping sauce.

BBQ dipping sauces.

### ■ Deep Fried Mozzarella Sticks \$5.25

Breaded Fried Mozzarella Cheese served with marinara sauce.



#### Nachos Grande .........\$7.95

Fresh and crispy chips topped with Sirloin and Black Bean Chili, four cheese blend, jalapeno peppers, salsa, olives, guacamole, and sour cream.

Sirloin Black Bean Chili
Quesadilla ...... \$6.50

Sirloin Black Bean Chili Quesadilla with Grilled Chicken.....\$7.95

Brewmaster's Oysters.. \$9.25

Six freshly shucked oysters gratineed with a crab and artichoke sauce.



Selected Hawaiian coupons may be used for above items. Ask your server to specify full value items.

Split order \$1.00 additional. No seperate checks for a party of ten people or more. Subject to 17% gratuity.

# Fresh Salad

## **Taco Salad**.....\$7.95

Crisp lettuce, our Sirloin chili, cheese, salsa, olives, guacamole, sour cream in a tostada shell.

### San Francisco Cobb Salad....\$8.95

Chicken, avocado, bacon, tomato, egg and blue cheese with crisp lettuce in our crispy cheese tortilla bowl.

### Oriental Chicken Salad......\$8.50

Chicken breast, seasonal greens, carrots and Napa cabbage, tossed in an Oriental ginger vinaigrette.



# Greek Salad .......\$6.95

Old country version of Tossed Greek Salad with Kalamata, olives and feta cheese.

	Caesar	Salad		55.95
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Caesar Salad with Broiled Chicken..... \$7.95

Caesar Salad with Cajun Grilled Shrimp . . \$10.25

Brewhouse Salad ...... \$3.25

# Hot Soup & Chili

Sirloin & Black Bean Chili	5.75
Cup <b>\$</b>	3.25
Soup du Jour	



### \*Soup & Sandwich Special.... \$7.25

(Only Available for Lunch) The latest creation of the Chef with a cup of the Soup du Jour.

# **Specialty Sandwiches**

Served with French Fries, substitute Onion Rings for a \$1.00 more.

### \*Philly Cheese Steak ...... \$8.25

Topped with sautéed onions, peppers and melted Swiss cheese.

### Chicken Ciabatta Sandwich . . \$7.95

Marinated chicken breast topped with roasted peppers and baby greens in a balsamic vinaigrette.



# Monterey Chicken Sandwich \$7.95

Our marinated and broiled chicken breast is topped with Pepper Jack cheese and fresh avocado.

# \*The Filet Mignon Steak Sandwich ......\$12.95

Broiled to perfection, topped with wild mushrooms and served with a side of gravy. Choice of side of Brown gravy or Blue Cheese Dressing.



# Roasted Vegetable Ciabatta Sandwich......\$7.25

Medley of fresh roasted vegetables topped with Buffalo Mozzarella and baby greens in a balsamic vinaigrette.

## 

Marinated Portobello mushroom, better than beef! Served with Pepper Jack Cheese.

#### **Buffalo Mozzarella Sandwich \$7.25**

Toasted Ciabatta Roll with Sliced Buffalo Mozzarella Cheese, Beef Steak Tomato & Micro Greens tossed in our Balsamic Vinaigrette.

### Baked Italian Sub Sandwich . \$7.95

Sliced Capacola, Cotto Salami, Pepperoni & Swiss Cheese set on a Hoagie Roll and Baked to perfection.

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# **Brewery Burgers**

Juicy 1/2 lb. Burgers served with French Fries, Lettuce, Tomato, Onion and a Pickle. Substitute **Chicken on all Burgers for no extra charge.** Substitute Onion Rings or Sweet Potato Fries for \$1.00 more.



\*\*Teriyaki Burger ...... \$7.95

Smothered in our Homemade Teriyaki Sauce and topped Grilled Pineapple Rings.

\*Mushroom Burger ...... \$7.95
With sautéed mushrooms and Swiss cheese

\*Western Bacon Cheese Burger . \$7.95

Smothered in our Homemade BBQ Sauce
and topped with, Bacon, Roasted Red Pepper.

Onion Rings & Jack Cheese.

# Pizza

Made fresh with unique homemade sauces, topped with the freshest cheeses.

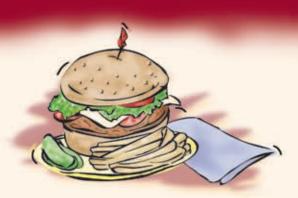
Five Cheese Pizza	. \$8.00
Mozzarella, Provolone, Jack, Muenster, and Chevre Cheeses with our zesty	
Roma tomato sauce.	

**Pepperoni Pizza** ...... \$8.50 Our most popular pizza!

**Italian Sausage Pizza . . . . . . . . . . \$8.50**Spicy but not hot. This is a favorite!

Wild Mushroom Pizza.....\$8.50
Assorted fresh wild mushrooms, topped

with our own four cheese blend.



1/2 lb. Foot Long Hot Dog . . . \$5.50 Simmered in our Marker Pale Ale.

With Chili, Cheese and Onion .....\$6.50

Additional Burger Toppings only \$1.00 Sautéed Mushrooms - Extra Cheese Bacon - Grilled Onions - Avocado



BBQ Chicken Pizza.....\$8.50
BBQ chicken, sliced red onions,

cilantro and smoked Gouda cheese.



**Broccoli & Cheese Pizza......\$8.50**Made with Blended Cheese, Ranch Dressing and Caramelized Onions.

Additional PizzaToppings only \$1.00

Try one of our award winning brews!











Suggested Red, White or Blush Wine



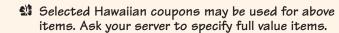
Suggested Pale, Gold, Red, or Dark Beer











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# Brewmaster's Favorites

Add a cup of soup or a Dinner salad for only \$1.95

Full Rack of Brewpub	
BBQ Pork Ribs \$16.50	)
St. Louis style & slow smoked in our	2
own cheat and 7acty Porton BBO cauca	)

own sweet and Zesty Porter BBQ sauce, served with Chef's vegetables.

Half Rack..... \$9.95

# Southern Style Chicken Tender Plate ........\$10.95

A 1/2 lb. of tender chicken strips, lightly breaded, served with BBQ and Salsa-Ranch dipping sauces, coleslaw and French Fries.

\* Blackened Salmon............\$10.95

Fresh Atlantic Salmon Filets tossed in Blackened Lemon Pepper Seasonings and seared to perfection. Served with House vegetable and Steamed White Rice topped with Pineapple Chutney.

## Fish and Chips...... \$9.95

North Atlantic Cod fried in our own Pale Ale Batter and served with slaw, fries and our special tarter sauce.



# **Dinner Specials**

Served after 4:00pm.

Add a cup of soup or a Dinner salad for only \$1.95

### \*10 oz Center cut NY Striploin . \$12.95

A center cut steak served with Chef's vegetables, baked potato and onion ring garnish.



### 

Cooked with our own Royal Red Lager and served with Mushroom gravy, Chef's vegetables and a baked potato.

\*Surf & Turf......\$16.95

10oz NY Striploin Set on a toasted Crostini then Topped with Cajun Seared Jumbo Prawns and Hollandaise sauce. Served with Chef's Vegetable And Baked Potato.

\*1 Lb. T-Bone Steak Dinner . . . . . \$16.50

Served with Chef's vegetables, baked potato and onion ring garnish.

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# Pale Ale Beer Battered Fried Shrimp ......\$14.50

Five colossal shrimp deep-fried in the Brewmaster's favorite batter! Served with Chef's vegetables.



# \* Mahi Mahi......\$10.95

Blackened and topped with grilled pineapple salsa, served with Chef's vegetables and Hawaiian sticky rice.

#### Fish Taco Platter ..... \$7.50

Two Jumbo Fish Tacos with micro greens cilantro, diced tomatoes and wasabi cucumber sauce.



### Pasta with Vodka Sauce . . . . . . \$9.95

Choice of Angel Hair or Ditalini Pasta tossed in the Chefs Famous Tomato Cream sauce.

. . . . . .



Add Chicken	 •	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	\$10.50
Add Shrimp																					\$12.50

## \*Choice Cut Ribeye Dinner . . . . . \$13.95

12 oz Ribeye Steak cooked your Choice of Three Versions. Cowboy Broiled, Teriyaki Style or Au Poivre Pepper crusted.

# 

Chef's vegetables and baked potato.

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# **Desserts**

All desserts are served with at least 2 spoons!

### Old Fashion Root Beer Float . . . \$4.50

This only comes in one size, big and delicious. Real ice cream with Henry Weinhard's Old Fashion Root Beer.

### 777 Deep Fried Cheesecake....\$5.50

Fried in a sweet golden batter. This takes cheesecake to a new high!





Hot Fudge Sundae . . . . . . . . . \$4.75

Creamy chocolate fudge over French vanilla ice cream. YUMMMMMMM!

## Strawberry Shortcake Sundae . \$4.75

Strawberries, shortcake, and French vanilla ice cream...need we say more?

# **Beverages**

Jumbo Fresh-Brewed Iced Tea	\$2.25
Jumbo Soft Drinks	\$2.25
Henry Weinhard's Root Beer	\$2.25
Coffee	\$2.25



# **Triple 7 Brews**

**High Roller Gold** - Triple 7's Flagship beer is produced for those who demand the very best. This wheat beer, the most popular of our lineup, serves up cold and refreshing. The highest quality ingredients and brewing techniques are used in every batch to produce a beer worthy of our best customers. Alcohol content: 5.0%

**Marker Pale Ale** - A beer made for the adventurous at heart. The aroma and flavor of fresh, American hops stimulates the taste buds while its clean bitterness cleanses the palate. Not for the weak hearted, our pale ale has the highest alcohol content of any of our beers. Alcohol content: 5.6%

**Royal Red Lager** - Drinking a glass of Royal Red is almost as enjoyable as hitting a royal flush! Our Vienna-style lager has a distinctive toasted character balanced by "noble" hops. This Royal Red Lager won a Bronze Medal at the World Beer Cup in 2000. Crisp and delicious, this easy drinking lager will have you feeling like royalty. Alcohol content: 4.5%

**Blackchip Porter** - A porter this good deserves to be named after a \$100 black chip. Its smooth, roasted character puts it in a class of its own. Designed for dark beer lovers, the blend of five malts gives it a complex flavor with chocolate and toffee undertones. Alcohol content: 4.3%

**Triple 7 Brewmaster Special** - The Brewmaster special features a monthly rotation of some of the finest creations ever developed. Among the favorites are Raspberry Wheat, Triple 7 Hefe-Wei-Zen, India Pale Ale and the famous Black Cherry Stout, a Silver & Bronze Medalist of the 1997 & 1999 Great American Beer Festival. Alcohol content: 4.0 to 5.5%

<b>Regular</b> 160z\$3.25
Large 23oz\$3.95
<b>Sampler</b> 25oz - A 5oz sampling of each of our 5 Micro-brew <b>\$5.50</b>



**Brewing Process:** The brewing process time from start to finish is 2 weeks for Ales and 4 weeks for the Royal Red Lager. The actual brewing process takes 6 hours. The beer fermentation or aging takes 3-4 days for Ales and 7-10 days for the Royal Red Lager. Conditioning takes 7-10 days for Ales and 18-21 days for the Royal Red Lager. Filtration to the serving tanks takes 8 hours. **Brewhouse Size:** The Brewhouse brews 15 barrels per batch or 500 gallons or 30 kegs. One barrel is equivalent to 31 gallons, which is equivalent to 2 kegs.

Drinking wine, beer and any other alcoholic beverages during pregnancy can cause birth defects.