



LOCAL
BREW

TRIPLE 7

RESTAURANT
BREWERY

MEALS • MUSIC • MICROBREWS

STARTERS



ALE BATTERED MUSHROOM FRIES

Portobello mushrooms fried golden brown in Triple 7 Pale Ale batter. Served with buttermilk ranch

7⁹⁹

BBQ SPICED POTATO CHIPS

Thick cut chips dusted with mesquite BBQ spice. Served with bleu cheese dip

5⁹⁹

DEEP FRIED CALAMARI

Tender calamari fried with shishito peppers. Served with Thai chili dipping sauce

8⁹⁹

FRENCH FRY SAMPLER...

THREE FRIES | THREE DIPS

Fries | Parmesan & garlic fries,
BBQ spiced sweet potato fries,
Sea salt fries

Dips | Truffle dip, Sriracha ketchup,
Buttermilk ranch

6⁹⁹

SOUTHWESTERN EGG ROLLS

Marinated grilled chicken, diced peppers, onions, sweet corn, fresh cilantro, black beans and jack cheese. Fried in Chinese egg roll wrappers. Served with chipotle sour cream dip

7⁹⁹

BONELESS CHICKEN WINGS

White breast chicken deep fried crispy and served plain, hot, or mild with buttermilk ranch

8⁹⁹

TRIPLE 7 WINGS

Seven great flavors to choose from: plain, hot, mild, Thai spice, Cajun BBQ, spicy Italian, or honey Dijon wings. Served with salsa ranch dipping sauce

8⁹⁹

HOT CRAB & ARTICHOKE DIP

Crab and artichoke in creamy herbed cheeses. Served with fresh garlic bread and chips

8⁹⁹

HOT SPINACH & CHEESE DIP

Chopped spinach baked in creamy Parmesan cheese sauce. Served with fresh garlic bread and chips

7⁹⁹

CHEESY GARLIC BREAD

Freshly baked pizza dough with garlic butter and a five-cheese blend

7⁹⁹

MOZZARELLA STICKS

Breaded fried mozzarella cheese served with marinara sauce

7⁹⁹

POT STICKERS

Pork and vegetable pot stickers steamed and grilled golden brown. Served with a black vinegar sauce

7⁹⁹

KOREAN SHORT RIBS

Marinated in a soy-ginger sauce, broiled to perfection and served with Asian cucumber

9⁹⁹

TATER TOTS...

Naked tots served crisp with beer cheese dip and buttermilk ranch

8⁹⁹

NACHOS GRANDE

Corn tortilla chips topped with sirloin black bean chili, jack and cheddar cheese, jalapeño peppers, pico de gallo, olives, guacamole and sour cream

9⁹⁹

With grilled chicken

10⁹⁹

ASIAN STREET TACOS

Soft corn tortillas topped with marinated grilled beef sirloin, finished with sesame cabbage slaw, fresh avocado and sriracha cream

8⁹⁹

EDAMAME

Twig beans boiled and topped with sprinkled sea salt
Garlic & black bean sauce

3⁹⁹

4⁹⁹

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Warning: Allergic reactions may occur, some menu items contain peanuts.



SALADS & SOUPS CHILI

BBQ CHICKEN SALAD

9⁹⁹

BBQ Grilled chicken breast over a salad of chopped lettuces, black beans, sweet corn, tomatoes, cucumbers, cheddar cheese, green onions, cilantro and corn tortilla strips. BBQ ranch dressing

SANTA FE SALAD

A southwestern salad of mixed lettuces, fire roasted chilies, red onions, sweet corn, fresh avocado, tomatoes, jack cheese and crisp corn tortilla strips. Chile lime vinaigrette

With grilled chicken breast

9⁹⁹

With grilled NY steak*

13⁹⁹

THAI SALAD

Mixed lettuces and Napa cabbage, shredded carrots, snow peas, sweet peppers, red onion, toasted sesame seeds, crushed peanuts, Thai basil, cilantro and fresh mint tossed in spicy peanut dressing

With grilled chicken

9⁹⁹

With seared Ahi tuna*

14⁹⁹

ROAST TURKEY COBB SALAD

9⁹⁹

Roast turkey breast, avocado, bacon, tomato, egg and bleu cheese with crisp lettuces. Served with honey mustard, bleu cheese or ranch dressing

CAESAR SALAD

7⁹⁹

Fresh cut romaine lettuce hearts tossed in Caesar dressing. Finished with house made croutons and Parmesan cheese.

With chicken

9⁹⁹

With salmon

11⁹⁹

HOMEMADE FRENCH ONION SOUP

5⁹⁹

Caramelized onions served in a rich broth and topped with mozzarella cheese

CHILI

Our home made sirloin black bean chili topped with cheddar cheese, green onions and sour cream

Bowl

6⁹⁹

Cup

4⁹⁹

SOUP DU JOUR

Bowl

3⁹⁹

Cup

2⁹⁹

SANDWICHES

Served with French fries, potato salad or coleslaw. Substitute onion rings or sweet potato fries for \$1.00 more

ITALIAN SAUSAGE HOAGIE

8⁹⁹

Grilled Italian sausage, peppers & onions, plum tomato sauce and melted mozzarella cheese on a warm steak roll

TRIPLE 7 CUBAN

10⁹⁹

Roast pork shoulder, smoked ham, salami, swiss cheese, pickles and mustard on griddled sourdough

ROAST TURKEY — AVOCADO CLUB

9⁹⁹

Fresh roasted turkey, smoked bacon, mayonnaise, lettuce and tomato on griddled sourdough

BBQ PULLED PORK

9⁹⁹

Memphis BBQ pulled pork stacked on a warm hamburger roll and topped with coleslaw

PHILLY CHEESE STEAK

10⁹⁹

Thin shaved sirloin griddled with onions & peppers. Topped with provolone cheese and stacked on a warm steak roll

PRIME RIB & SWISS MELT*

11⁹⁹

Slow roasted, shaved prime rib, stacked on a warm steak roll with Swiss cheese and sautéed onions. Served with au jus

MONTEREY GRILLED CHICKEN SANDWICH

10⁹⁹

Grilled chicken breast with Jack cheese, bacon, lettuce, tomato and fresh avocado on griddled ciabatta roll

THE ORIGINAL REUBEN

10⁹⁹

Thinly slice corned beef grilled on thick cut rye bread with Swiss cheese, sauerkraut and Thousand Island dressing

NEW YORK STEAK SANDWICH*

12⁹⁹

Charbroiled New York steak on a griddled ciabatta roll topped with sautéed mushrooms, onions and brown gravy. Served with creamy horseradish

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BURGERS, SLIDERS & DOGS

Our burgers are 100% Black Angus beef served on griddled buns with lettuce, tomato, onion and pickle. Served with French fries, potato salad or coleslaw. Substitute chicken on all burgers for no extra charge. Substitute onion rings or sweet potato fries for \$1.00 more. Make any burger a veggie with grilled portobello mushrooms.



CHEESEBURGER SLIDERS*

Three mini cheeseburgers with American cheese, dill pickles, sautéed onions and slider sauce

7⁹⁹

BLACK & BLEU BURGER*

Bleu cheese, bacon, red onion, tomato, arugula and balsamic vinegar

10⁹⁹



KALUA PORK SLIDERS

Pulled kalua pork piled on soft slider rolls and topped with pineapple relish and cabbage slaw

8⁹⁹



MUSHROOM BURGER*

Topped with mushrooms sautéed in red wine sauce and Swiss cheese

10⁹⁹



CHICKEN KATSU SLIDER

Crisp chicken cutlets on soft slider rolls with katsu sauce and pickled vegetables

8⁹⁹



SAN FRANCISCO BURGER*

Our house burger on butter griddled thick cut sourdough with provolone cheese and sautéed onions

10⁹⁹



CLASSIC CHEESE BURGER*

Your choice of American, cheddar, pepper jack, Swiss, or provolone

9⁹⁹



VIENNA ALL BEEF ½ LB. FOOT LONG HOT DOG

Simmered in Triple 7 Pale Ale

6⁹⁹

With chili, cheddar cheese and onion

8⁹⁹

WESTERN BBQ BACON CHEESE BURGER*

Bacon, sautéed onions, cheddar cheese, our brewhouse BBQ sauce and onion rings

10⁹⁹

BREWMASTER'S FAVORITES

Add a cup of soup or dinner salad for only \$1.99

SOUTHERN STYLE CHICKEN TENDER PLATE

A half pound of tender chicken strips, lightly breaded, served with coleslaw and French fries, our brewhouse BBQ sauce and buttermilk ranch

11⁹⁹

BLACKENED SALMON*

Fresh Atlantic salmon dusted in lemon-pepper seasonings and seared to perfection. Served with vegetable of the day, and steamed white rice, topped with pineapple chutney

16⁹⁹

TERIYAKI BOWLS

Made with homemade teriyaki sauce and fresh vegetables. Served over steamed white rice

Chicken

10⁹⁹

Shrimp

14⁹⁹

Salmon*

14⁹⁹

Vegetable-Tofu

9⁹⁹

STEAK & FRIES*

Our charbroiled center cut New York steak topped with fresh herb butter. Served with Parmesan garlic fries

16⁹⁹

FISH & CHIPS

North Atlantic cod fried in our Triple 7 Pale Ale batter, served with coleslaw, fries and our house made tartar sauce

12⁹⁹



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FLATBREADS AND PIZZA

THIN CRUST FLATBREADS

PESTO CHICKEN 8⁹⁹
Grilled chicken breast, mozzarella, pesto, sun-dried tomatoes, caramelized onions, arugula, olive oil and balsamic vinegar

BBQ CHICKEN 8⁹⁹
Grilled chicken breast, mozzarella, BBQ sauce, red onion and fresh cilantro

PIZZA

Additional toppings (per topping)

MARGHERITA 9⁹⁹
Plum tomato sauce, fresh buffalo mozzarella, sliced tomatoes and basil

BBQ CHICKEN 10⁹⁹
Grilled chicken breast, mozzarella, BBQ sauce, red onion and fresh cilantro

CLASSIC CHEESE 9⁹⁹
Plum tomato sauce, mozzarella, and Parmesan cheese

MEDITERRANEAN VEGETABLE & FETA CHEESE 8⁹⁹
Grilled Mediterranean vegetables, cherry tomatoes, feta cheese, fresh basil and olive oil



PEPPERONI OR ITALIAN SAUSAGE 10⁹⁹
Plum tomato sauce, mozzarella, sweet Italian sausage or pepperoni

THE SICILIAN 12⁹⁹
Plum tomato sauce, mozzarella, pepperoni, cotto salami, Italian sausage, capicola ham, red onion and roasted red peppers

MEAT LOVERS 12⁹⁹
Plum tomato sauce, mozzarella, Italian sausage, pepperoni and capicola ham, seasoned with fresh basil

DINNER ENTREÉS

SERVED AFTER 4:00pm

Choice of baked potato, mashed potatoes, brown rice, white rice or fries & chef vegetable of the day
Add a cup of soup du jour or dinner salad for only \$1.99

SP SIZZLING NY STRIP LOIN* 17⁹⁹
A center cut New York steak served on a sizzling skillet with onion and mushrooms

T-BONE STEAK DINNER* 17⁹⁹
Grilled to perfection with an onion ring garnish

CHOICE CUT RIBEYE STEAK* 17⁹⁹
Ribeye steak charbroiled to perfection

 **SP TRADITIONAL PRIME RIB*** 12 OZ 14⁹⁹
Slow roasted, juicy and delicious!
Served with creamy horseradish

 **BREWMASTER'S MEATLOAF** 10⁹⁹
Baked golden brown with the chef's special spices, served with mushroom gravy

CENTER CUT PORK CHOPS* 12⁹⁹
Lightly seasoned and grilled to perfection, served with apple sauce

 **PASTA FETTUCCINI ALFREDO** 9⁹⁹
Creamy rich Alfredo sauce, tossed with fettuccini pasta and served with garlic bread

With chicken 11⁹⁹

FULL RACK OF BREW PUB BBQ RIBS 18⁹⁹
St. Louis style and slow smoked in our own brewhouse BBQ sauce. Served with vegetable of the day

Half Rack 12⁹⁹

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DESSERTS



OLD FASHIONED ROOT BEER FLOAT

4⁹⁹

Straight from your favorite soda fountain, includes vanilla bean ice cream and Henry Weinhard's Old School Root Beer. Topped with whipped cream

BROWNIE & HOT FUDGE SUNDAE BOAT

5⁹⁹

Traditional hot fudge sundae stuffed with homemade brownies and topped with whipped cream, cherries and pecans

BANANA SPLIT

6⁹⁹

A fresh banana topped with vanilla bean ice cream. Finished with hot fudge, strawberry sauce, pineapple sauce, whipped cream, nuts and cherries

CHOCOLATE CAKE 3 LAYERS

4⁹⁹

TRIPLE 7 DEEP FRIED CHEESECAKE

5⁹⁹

NY style cheesecake rolled in our sugar tempura

STRAWBERRY SHORTCAKE

5⁹⁹

Chopped strawberries in syrup set over our homemade angel shortcake and vanilla bean ice cream, then topped with whipped cream

VANILLA ICE CREAM

4⁹⁹

BEVERAGES

JUMBO SOFT DRINKS

2⁹⁹

Pepsi, Diet Pepsi, Sierra Mist, Tropicana Fruit Punch, Tropicana Pink Lemonade, Brisk Raspberry Ice Tea, Mountain Dew, Wild Cherry Pepsi

FREE REFILLS | We proudly serve Pepsi products

JUMBO FRESH-BREWED ICED TEA

2⁹⁹

HENRY WEINHARD'S ROOT BEER

2⁹⁹

COFFEE

2⁹⁹

TRIPLE 7 DRAFT BEER

Enjoy one of our in-house microbrews.

REGULAR 16 OZ

4⁵⁰

LARGE 23 OZ

5²⁵

SAMPLER 25 OZ

6⁹⁹

A 5 oz sample of each of our 5 micro-brews



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BREW FACTS



BREW PROCESS

You may be sitting here with a nice view of our brewhouse, wondering “What’s all that shiny equipment for?” It’s all for making the exceptional beer you’re about to enjoy, my friend.

Established in November 1996, Triple 7 is one of Las Vegas’ original breweries, helping start the trend of all the wonderful microbreweries that have since sprouted up all over the United States. So you’re welcome. Our brewery consists of a 15-barrel brewhouse, capable of producing about 450 gallons of beer per day. When we’re feeling particularly daffy we fire up double batches with our 30-barrel fermenters with two batches brewed on consecutive days. As you can probably tell by the color of the metal, all our brewing vessels are copper-clad for maximum heat conduction during brewing. With very few exceptions, our beers are ales (fermented at warmer temps with yeast hanging out at the top) as opposed to lagers (fermented colder with yeast living at the bottom), and take about two weeks to ferment and condition.

And when all is said and done, you’ve got yourself a Triple 7 beer! At any time, we offer six year-round beers along with two rotating seasonal, limited releases, or one-off beers for holidays and special events like Cinco de Mayo, National IPA Day, Halloween, etc. So make sure to ask your server what’s currently on tap and don’t forget to pick up a growler of your personal favorite from the gift shop!



SAVE WATER
DRINK

BEER

