

- 1 **Lunch Special Everyday 11 am-2 pm \$2 Off Salads and Sandwiches (Ask Your Server About Our Lunch Punch Card)**
- 2 **Mondays Kids Eat Free with Each Adult Entree**
- 3 **Tuesdays Order Our Weekly Special Taco and Get a Free Beer**
- 4 **Wednesdays Get a Burger, Fries and Beer for \$13**
- 5 **Sundays 75¢ Wings All day (Served in Orders of 4)**

APPETIZERS

Dry Rub Fries **V**\$6

Sidewinder Fries Seasoned with Hot Spices and Served with House Aioli.

Poutine **V**\$10

Brewhouse Fries Topped with Fresh Cheese Curds, Melted by Savory Mushroom Gravy and Topped with Green Onions.

Add Crispy Bacon for \$2

Hummus Platter **V G**\$10

Roasted Red Pepper Hummus Served with Fresh Cut Vegetables and Grilled Pita Bread. *(Sub Extra Vegetables for Pita)*

Scotch Egg **Single \$6** **Double \$12**

Hand-Rolled Soft Boiled Egg Wrapped in Herbed Sausage then Breaded and Deep Fried. Served with Bistro Sauce.

Spice Crusted Ribs (3)\$10

Tender and Crispy Ribs Rubbed with Warming Spices, Pickled Red Onion and Singapore Sauce or Smoked Pepper Emulsion.

Thai Meatballs (5) \$8

Cilantro, Mint, Shallot, Beef, Chili-Lime, Fish Sauce and Served with Nuoc Cham Sauce.

Brewhouse Wings (6) **G**\$10

Bone-In or Boneless Hand Cut Beer Brined Wings Fried and Crispy. Choice of Ranch or Bleu Cheese.

Your Choice of Style:

Blackened Dry Rub (Mild Spice, Dry)

Buffalo or Spicy Buffalo (Tangy, Saucy add a Kick and go Spicy)

Caribbean Jerk Sauce (Hint of Spice, Saucy)

Pickle Fries **V** **Single \$6** **Group \$12**

Shoe-String Cut Pickles Coated in Beer Batter, Deep Fried and Served with House Made Bleu Cheese.

• Happy Hour 2-6 pm Mon-Fri and all Day Sunday All Appetizers \$2 off

SOUPS

Tomato Basil Soup **V G** **Cup \$5** **Bowl \$7**

Vine-Ripened Pureed Tomatoes Stewed with House Spices.

• Add Toasted Pita Bread or Basmati Rice for \$2

Moroccan Lentil Soup **V G** ... **Cup \$5** **Bowl \$7**

The Perfect Medley of Lentils, Mixed with Roma Tomatoes in a House Blend of Spices.

SALADS

Brewhouse Salad **G**\$12

Fresh Field Greens, Red Onions, Cucumbers, and Tomatoes Topped with Your Choice of Grilled or Fried Chicken.

Your Choice of Signature Styles:

Chicken Tikka with Lemon Herbed Vinaigrette

Buffalo Chicken with Bleu Cheese Dressing

Caribbean Jerk Chicken with Buttermilk Ranch Dressing

Blackened Cod Balsamic Salad **G**\$14

Fresh Spring Mix Greens, Cucumbers, Roma Tomatoes and Red Onions in our Sweet Balsamic Reduction Dressing, Topped with Tender Flake Pan-Seared Blackened Cod.

Chef's Market Salad **\$Market Price**

Ask Your Server for Seasonal Offerings.

• Substitute Tofu for **V**

SANDWICHES

• All Sandwiches Served with Brewhouse Fries

Brewhouse Pita Wrap **V G**\$12

Choice of Lightly Curry Spiced Chicken Salad with Apples or Egg Salad with Sweet Pickles and Spices, Served Wrapped in Grilled Pita Bread and Topped with Lettuce and Tomato.

Brewhouse Burger **G**\$12

Local Egg Washed Bun, Lettuce, House-made Ketchup and Mayo, Pickled Cucumbers, Cheddar Cheese, Caramelized Onions, on Top of a Juicy Beef Patty Cooked Pink or no Pink.

Beer Battered Cod Sandwich\$14

Crispy House Beer Battered Atlantic Cod on a Egg Wash Bun, Mixed Greens and Tomatoes, Topped with our Unique Curry Tartar Sauce

Avocado BLT **G**\$12

Local Ciabatta Bread Layered with Fresh Avocado Slices, Tomatoes, Mixed Greens and Crispy Smoked Apple-wood Bacon and Finished with our Homemade Aioli Spread **(Add Grilled Chicken Breast \$4)**

Kimchi Reuben **G**\$14

Spice Rubbed Corned Beef, House Kimchi, Swiss Cheese, Sesame Rémooulade on Local Toasted Rye

- 1 **Upgrade to Dry Rub Sidewinder Fries \$2**
- 2 **Add Crispy Bacon, Fried Egg, or Avocado \$2 Swiss Cheese or Cheddar \$1**
- 3 **We Now Offer Gluten Free Buns! (\$.75 Up-charge)**



LIKE US ON FACEBOOK

FOLLOW ON INSTAGRAM



V = Vegetarian Option Available / **G** = Gluten Free Option Available

Can't get Enough of our Delicious Food?

We do Large Quantity Orders on Sauces, Sides and Food. Check out our Catering Menu for more info!

ENTREES

Street Tacos (3) ^Gon Corn Tortilla \$13

Local La Perla Flour tortillas, Basmati Rice, Avocado Salsa, Chipotle Ranch, and Fresh Cilantro. **(Extra taco \$4)**

Your choice of: **Chicken Tikka, Blackened Cod, or Grilled Tofu**

Chicken or Tofu Tikka ^V^G \$13

Chicken Marinated in Greek Yogurt and House Spices, Cooked to Tender Perfection Served with Sautéed Fresh Vegetables, on Top of our House Basmati Rice.

Atlantic Cod & Chips..... \$16

Atlantic Cod battered with our seasonal house beer. Served with Brewhouse Fries, Lemon and our homemade Curry Tartar Sauce.

Khao Poon ^V^G \$13

Coconut Curry Broth, Bamboo Shoots, Glass Noodles, Pickled Cabbage, Cilantro and Choice of: Tofu or Pulled Chicken.

Build Your Own Brewhouse Bowl ^V^G..... \$13/15

It all starts on a bed of Aromatic Basmati Rice with Fresh Avocado, and Your Choice of:

- **Veggies: Pickled, Sautéed or Raw**
- **Sauce: Nuoc Cham, Singapore or Smoked Pepper Sauce**
- **Protein: Grilled Tofu or Chicken Tikka \$13**
- **Spice Crusted Ribs, Thai Meatballs or Blackened Cod \$15**

• **Add a Side Salad to your entree for \$5**

SIDES

Brewhouse Fries ^G^V \$4

Sidewinder Fries ^V \$5

House Basmati Rice ^G^V \$4

Garlic Toasted Pita Bread ^V \$4

Creamy Coleslaw ^G^V \$4

Side House Salad ^G^V \$5

Choices: Ranch, Bleu Cheese, Sweet Balsamic or Lemon Vinaigrette

HOUSE WINES

REDS		6 oz	9 oz
Tavernello	Sangiovese	\$7.....	\$10
Julia James.....	Pinot Noir.....	\$10.....	\$14

REDS		6 oz	9 oz
Piattelli Reserve	Malbec	\$9	\$13
Heavy weight	Cab Sauv	\$8	\$12

WHITES		6 oz	9 oz
Bulletin.....	Moscato	\$9	\$13
Dr Heyden	Dry Riesling	\$10.....	\$15
Santa Julia	Pinot Grigio.....	\$7.....	\$10
Donatti	Chardonnay	\$9	\$13

WHITES		6 oz	9 oz
Sea Pearl.....	Sauv Blanc.....	\$10.....	\$15
Les Trios Couronnes ...	Rose	\$10.....	\$15
Mimosa			\$12

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Orange Fanta, Local Northern Soda Company Cream Soda, Root Beer, Pink Lemonade, La Croix Lemon or Lime Sparkling Water, Apple Juice, Orange Juice, Milk or Chocolate Milk, Unsweetened Iced Tea \$3

Kiddie Cocktail \$4
Local Micro Roasted French Press Coffee (Serves 2) \$7

\$7 KIDS MENU

- 1 **Chicken Fingers and Fries-** Boneless Chicken Hand Breaded and Fried Served with House Fries
- 2 **Kids Noodles-** Your Choice of Cheese, Marinara or Butter Noodles
- 3 **Pita Pizza-** Baked Pita Topped with House Made Marinara and Mozzarella Cheese
- 4 **Kids Cheeseburger-** Beef Patty, Bun and Cheddar Cheese Served with House Fries (Add Any Brewhouse Burger Topping or Veggies for \$2)

Here at Nutmeg Brewhouse Arden Hills, We Provide the Community with Quality Food, Fresh Ingredients and Tasty Beer.

Our From Scratch Kitchen Run By Executive Chef and Arden Hills Native, Bryan Hurley, is Committed to Nourishing the Neighborhood with Ethical and Unique Globally Inspired Cuisine.

We Enjoy Creating a Family Friendly Communal Environment for All Occasions and Events.

Thank You For Your Support, Cheers!



LIKE US ON FACEBOOK

FOLLOW ON INSTAGRAM



^V= Vegetarian Option Available / ^G= Gluten Free Option Available