

Beachwood

BREWING

STARTERS

- LENA'S FRIED PICKLES**, HOUSE BRINED, BEER BATTERED, BUTTERMILK DILL RANCH \$8
SMOKED THAI CHILI WINGS, BURNT CHILI, FISH SAUCE, DILL AND LIME YOGURT \$13
SMOKED DUCK POUTINE, FRIES, 5 SPICE SMOKED DUCK, CHEESE CURDS, BEER CARAMELIZED ONIONS, DUCK DEMI-GLACE \$16
BRAISED CARNITAS POUTINE, FRIES, CHEESE CURDS, PICKLED ONIONS, BEACHWOOD BLONDE ALE GRAVY \$14
SMOKED HONEYNUT SQUASH, BURRATA, TOASTED PEPITAS, APPLE CIDER GASTRIQUE, CINNAMON CRÉME FRIACHE \$13
MEDITERRANEAN BOARD, HUMMUS, CHARRED CUCUMBER TZATZIKI, PEPPADEW JAM, ROASTED GARLIC AND CRISPY BAGUETTE \$13
SMOKED BABY BACK RIBS, CHOCOLATE BBQ AND ROASTED GARLIC HERB PANISSE \$18
POPCORN BROCCOLI, CHEESE CURDS, SPICED HOT HONEY \$12
SMOKEY MAC AND CHEESE, ASIAGO, SMOKED MOZZARELLA, SMOKED CHEDDAR MORNAY, BRIOCHE BREAD CRUMBS \$15
CHARRED SMOKED CAULIFLOWER, ROAST GARLIC OIL, MAKRUT, ESPELETTE, TOASTED SUNFLOWER SEEDS \$10

SALADS

Add BBQ Chicken \$6 Add Steak \$8

- SMOKED CHICKEN SALAD**, BEACHWOOD CHOCOLATE PORTER BBQ, ARUGULA, SPRING MIX, TOASTED SUNFLOWER SEEDS, PICKLED RED ONIONS, CHARRED CORN AND BLACK BEAN SALSA, BUTTERMILK DILL DRESSING \$16
STEAK SALAD, GRILLED FLAT IRON, OVEN DRIED TOMATOES, SPRING MIX, ARUGULA, BEER CARAMELIZED ONIONS, HAVARTI, TOASTED PEPITAS, CABERNET VINAIGRETTE ROMAINE LETTUCE, \$18
FARMERS MARKET SALAD, TOASTED ALMONDS, ARUGULA, SPRING MIX, WATERMELON RADISH, PICKLED CHERRIES, CHERRY TOMATOES HONEY GINGER VINAIGRETTE \$14

SANDWICHES

Served with choice of 1 side.

- CHASHU PORK BANH MI**, GOCHUJANG AIOLI, DAIKON SPROUTS, PICKLED CARROTS & RADISH, SCALLION CILANTRO PESTO, BAGUETTE \$17
SMOKED TOFU BANH MI, SRIRACHA AIOLI, DAIKON SPROUTS, PICKLED CARROTS AND RADISH, SCALLION CILANTRO PESTO, BAGUETTE \$16
CHICKEN SCHNITZEL, BUTTERMILK BRINED, ARUGALA, BRULEED SPICY MUSTARD, OVEN DRIED CHERRY TOMATOES, AIOLI, PRETZEL BUN \$16
BREW BURGER, CHUCK AND BISON BLEND, HONEY BOURBON CANDIED JALEPENOS, ARUGULA, HOUSE SMOKED BACON, BEECHERS SMOKED CHEDDAR, FRIED SESAME SHALLOTS, ROASTED GARLIC AIOLI, BRIOCHE BUN \$18
MUSHROOM FRENCH DIP MATSUTAKE AU JUS, CARAMELIZED MAITAKE MUSHROOMS, PICKLED ONIONS, COMTE, ROASTED SHALLOT AIOLI, FRENCH ROLL \$16
SMOKED TURKEY CLUB SHAVED CUCUMBER, HOUSE SMOKED BACON, DAIKON SPROUTS, OVEN DRIED TOMATOES, HAVARTI, HERB AIOLI, SOURDOUGH \$17
PIGGY MELT, BRAISED CARNITAS, PEPPADEW JAM, HOUSE SMOKED BACON, ARUGALA, SMOKED MOZZARELLA, CHIPOTLE AIOLI, FRENCH ROLL \$17

ENTREES

Served with choice of 2 sides

- CRISPY HALF CHICKEN** 24 HOUR BRINED JIDORI, DILL AND LIME YOGURT \$23
GRILLED N.Y. STEAK COFFEE AND MEXICAN CHOCOLATE CRUST, CHIMICHURRI \$27
BEER BATTERED COD TARTER SAUCE \$18
SMOKED LAMB RAGU, HOUSE MADE PAPPARDELLE, GOAT CHEESE ESPUMA, FRESH HERBS (NO SIDES) \$25

SIDES

- GARLIC FRIES**, CRISPY GARLIC, PARSLEY \$8
ROASTED BRUSSELS SPROUTS SALAD, TOASTED ALMONDS, CURRANTS, SHALLOTS, CREAMY HERB DRESSING \$9
BABY BEETS, OLIVE OIL POACHED, CITRUS VINAIGRETTE, FRESH HERBS, CRISPY SHALLOTS \$9
HOUSE SALAD, CABERNET VINAIGRETTE, SHAVED CUCUMBER, CHERRY TOMATOES, PARMESAN BRIOCHE CROUTONS \$9
FARRO SALAD, CABERNET VINAIGRETTE, SHAVED CUCUMBER, CHERRY TOMATOES, PARMESAN BRIOCHE CROUTONS \$9
BRAISED RED CABBAGE, APPLE CIDER VINEGAR, GOLDEN RAISINS, BROWN SUGAR \$9