



SPRINGFIELD BREWING COMPANY

SHAREABLES

SMOKED SALMON SPREAD
House smoked salmon blended with cream cheese, dill and lemon. Served with crostini. **\$10**

CHIPS & HOUSE SALSA ◊
House-fried tortilla chips paired with our house roasted salsa. **\$5**
ADD HOUSE QUESO +\$2

BUFFALO CHICKEN DIP
Our signature spicy Buffalo Chicken dip served with grilled pita bread, celery and carrots. **\$9**

BREWCO'S BEER PRETZELS ◊
Served with Blue Canoe Pale Ale beer mustard and 417 Lager smoked cheddar fondue. **\$8**

GREENS & SOUP

YOUR HOUSE ◊
Greens, cucumber, tomato, red onion, house croutons. **\$10**

QUEEN CITY WEDGE
Crisp iceberg lettuce wedge covered in bacon, tomatoes, Gorgonzola, and your choice of our house Bleu Cheese or Ozark Dill Ranch dressing. **\$11**

SBCOBB
Mixed greens, egg, bacon, cucumber, tomato, red onion, and bleu cheese crumbles. Served with your choice of dressing. **\$11**

BREWHOUSE CHILI
417 Lager deglazed beef, poblano peppers, black beans, corn, topped with smoked cheddar, sour cream drizzle, and house made corn chips. **BOWL \$7**

DRESSINGS: Greene Ghost Avocado Vinaigrette / Ozark Dill Ranch / Bleu Cheese / Caesar / Red Wine Vinaigrette / Balsamic Vinaigrette / Smoked Tomato Garlic Vinaigrette

CLASSICS

CLASSIC MAC ◊
"Best in Town". **HALF \$9 / FULL \$14**



ADD ONS: Seared Shrimp \$4 / Smoked Pulled Pork \$4 / Steak \$4 / Grilled Chicken \$4 / Boneless Chicken (Tossed In Any Wing Sauce) \$3 / Bacon \$2 / Fried Cauliflower \$3

THE DOWNTOWN SMOKEHOUSE PLATTER
An assortment of our finest house smoked meats - brisket, pastrami and pulled pork. Served with buttery, thick cut Texas Toast, slaw, house pickles, Blue Canoe Pale Ale beer mustard, Cellar BBQ sauce and choice of a side. **\$20**

FISH & CHIPS
Blue Canoe Pale Ale battered Cod served with house slaw and natural cut fries. **6oz \$11 / 9oz \$14**

CHICKEN TENDERS
Hand breaded all-natural chicken with natural cut fries. **\$12**

GET SAUCY: Cellar Bourbon BBQ / Brewco Hot Chicken / Buffalo / Szechuan / Carolina BBQ / Garlic Parmesan / Pineapple & Ghost Pepper Vodka

SANDWICHES

SERVED ON LOCAL ARTISAN'S OVEN BREAD WITH CHOICE OF SIDE. GLUTEN FREE BUN \$1 EXTRA

CHICKEN GYRO
Grilled chicken breast, our house tzatziki sauce, tomato and cucumber salad, red onions, served on pita bread. . . . **\$13**

BREWHOUSE BURGER
Two smash patties layered with bacon, fried onions, and smothered with our 417 Lager beer cheese. Served on a pretzel bun. **\$15**
*SUB. VEGGIE BURGER NO CHARGE

CLASSIC CHEESEBURGER
Two smash patties with melted Gouda cheese, lettuce, tomato, thinly sliced onions, Brewhouse pickles served on an Artisan Oven brioche bun. **\$13**
*SUB. VEGGIE BURGER NO CHARGE

BREWBEN
House smoked corned beef piled high with Swiss, sauerkraut and house brewben sauce made with our craft beer. Served on local rye bread. **\$14**

G.G. CHICKEN SANDWICH
Charbroiled Greene Ghost chicken, bacon, Greene Ghost Avocado Vinaigrette, lettuce, tomato, local brioche bun. **\$13**

CUBAN SANDWICH
Circle B Ranch ham, house smoked pulled pork, Swiss, Brewhouse sweet & spicy pickles, Blue Canoe Pale Ale beer mustard, local Cuban bread. **\$14**

PULLED PORK SANDWICH
House smoked pulled pork, topped with an onion ring and served on our buttery, thick cut Texas Toast with house slaw and house pickles. **\$14**
CHOICE OF SAUCE: Cellar Bourbon BBQ or Carolina BBQ

SIDES

HOUSE SEASONED POTATO CHIPS / NATURAL CUT FRIES / SWEET POTATO FRIES / CHEF'S VEGGIES / HOUSE SLAW / ONION RINGS \$3 EXTRA / SIDE SALAD \$3 EXTRA / CUP OF CHILI OR SOUP \$4 EXTRA / MINI MAC & CHEESE \$4 EXTRA

◊ VEGETARIAN ◊ GLUTEN SENSITIVE MENU AVAILABLE UPON REQUEST 20% SERVICE CHARGE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE PEOPLE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS