KID'S MENU

Ages 10 & Under · $10 · Let the kids choose!
Served with Natural-Cut Fries

- Boneless Chicken (4 ct)
- Cheeseburger
- 8" Cheese Pizza
- Kid's Mac

DESSERTS

5-Layer Pumpkin Cheesecake 11

Chocolate Seduction Cake 10

Banana Pudding 9

A CORNERSTONE OF DOWNTOWN SPRINGFIELD

Missouri's winningest family-owned brewery has called this historic downtown building home since 1997. With world-class Springfield Brewing Company beers brewed on-site, a full line up of small-batch spirits from Ty Iechyd Da Distillery next door and Brewco's scratch kitchen there are so many reasons to pull up a stool, start a conversation with your neighbor and stay awhile.
Iechyd Da!

SPRINGFIELD BREWING COMPANY

Paying homage to centuries of brewing heritage while always focused on our local community here in Springfield and southwest Missouri. Our brewers use years' of experience and good brewing practice to deliver beers with clean, balanced flavors and that special quality of moreish. New recipes and tried and true favorites flow from the taps creating an exciting Beer List that matches the appeal of the menu. Pay attention to seasonal beer events and releases as we look to build a vibrant beer culture and dialog with our patrons.

TY IECHYD DA DISTILLERY

The yin to the brewery's yang, Ty Iechyd Da Distillery was founded in 2020 to round out the bar offerings at Brewco. With our brewer's boots on we jumped into the business of craft spirits and opened up a whole other world of flavor combinations. Led by experienced distillers, our offerings are focused on unique and interesting liquids that make excellent cocktails, but can also stand on their own. Young to be certain, the distillery continues to grow and gain acclaim in national tasting competitions. Lots of options for whiskey, Bourbon, Rye and American Single Malt. If whiskey isn't your thing then try one of our Gins, truly one of our favorite spirits. Or if you are on the hunt for something completely different- maybe an Apple Brandy or Date Brandy, both collaborations with other Missouri producers.

BREW CO

DOWNTOWN SPRINGFIELD
KITCHEN + TAPROOM + SPIRITS



CRAFT WITHOUT LIMITS
est. 1997

ALL DAY, *EVERY DAY*

SMALL PLATES & SHAREABLES

Crab Rangoon Dip 15
Lump crab & cream cheese, green onion & sweet Thai chili, with crispy wontons, celery & carrots for scooping.
| Suggested Pairing: Songbird G&T

BrewCo Nachos 17
House-fried tortillas piled with smoked pulled pork, Cellar Bourbon BBQ, queso blanco, pickled jalapeño slices & sour cream.

Gochujang Cauliflower 12
Battered fresh cauliflower florets topped with shredded mozzarella & chopped scallions.

Brewhaus Jumbo Pretzel 14
A two-fisted, hand-twisted pretzel with warm queso blanco & our own BrewCo beer mustard.

Maple Cider Brussels 11
Crispy-fried sprouts tossed in maple-cider gastrique with dried cranberries, pecans & red pepper flakes.
| Suggested Pairing: Hinterland Old Fashioned

Chips & Queso 9
House-fried tortillas with a bowl of warm queso blanco & scratch salsa.
Add chorizo to queso +1

Onion Rings 12
Crispy fried onion rings with a ketchup side. Perfection!

Mojo Pork Street Fries 14
Natural-cut fries buried under house-smoked mojo pork, queso blanco, pickled red onion & cilantro.
| Suggested Pairing: Blue Canoe Pale Ale

WINGS

Choice of finish: Naked, Dry Rub, Gochujang, Buffalo or Cellar Bourbon BBQ. Served with celery, carrots & BrewCo ranch.

Traditional • 6 / 12ct 12 / 19
Smoked in-house traditional wings, tossed in your choice of finish.
| Suggested Pairing: SBC Gold

Boneless • 6 / 12 ct 10 / 17
Hand-breaded boneless wings, tossed in your choice of finish.
| Suggested Pairing: SBC Gold

SIGNATURE SANDWICHES

Served with natural-cut fries.

Greene Ghost Chicken 20
Grilled chicken, bacon, fresh mozzarella, tomato, romaine, avocado & herbed mayo.

Big Pig BLT 22
3/4 pound thick-cut bacon, tomato, romaine, avocado, fried egg & herbed mayo.

Pulled Pork 18
House-smoked pork, mojo sauce, caramelized apple & jalapeño.

Steak Wrap 20
Shaved steak, roasted peppers & onions, pepper jack, queso & fries.

Fried Chicken 17
Hand-breaded chicken, purple cabbage, pickled vegetables & gochujang.

Make any sandwich a wrap – no charge
gluten-free bun +3

BREWCO BURGERS

Each burger topped with romaine, tomato, onion & pickles and your choice of cheese (American, Cheddar, Pepper Jack, Swiss & Blue), served with natural-cut fries.

BrewCo Smash
Our most-ordered plate – crispy-edged patties stacked to your hunger.
One 14 • Two 16 • The Triple 18
| Add bacon +3 • Swap to a gluten-free bun +3

Tavern Burger 16
6 oz burger patty grilled to order – ask your server for the feature of the day!

Veggie Burger 14
Same fixings, plant-based patty.

SIDE SWAPS

sweet potato tots +4 • onion rings +4 • side Caesar or house salad +3 • mini mac +3

CLASSICS & *BRICK OVEN*

CLASSICS

Fish & Chips 24
Hand-battered cod, house pickled vegetables, natural-cut fries & tartar.
| Suggested Pairing: 417 Lager

BrewCo Tacos
Corn tortillas, purple cabbage, citrus crema & cilantro. Served with seasoned rice, crisp tortillas & scratch salsa.
Chicken or Pork 17 • Red Argentine Shrimp 19
| Suggested Pairing: TID Margarita

Chicken Tikka Masala 17
Sautéed chicken in house tikka masala, spinach, white rice, naan & mango chutney.
Pub Style: fries instead of rice +1

Springfield Cashew Chicken 15
The Ozarks original – hand-breaded chicken, house bordelaise, white rice, green onion & cashews.

Chicken Tenders 14
Hand-breaded tenders, natural-cut fries & your choice of sauce.

Sweet Chicken Chili 15
BrewCo Sweet & Sour hand-breaded chicken, sweet chili, carrots, pineapple & pickled ginger over white rice.
| Suggested Pairing: Greene Ghost IPA

Mac & Cheese 12
Shell pasta in house cheese sauce, parmesan & seasoned breadcrumbs.

Add: bacon +3 • grilled or boneless chicken +8 • mojo pork +10 • steak +9 • shrimp +12

SALADS

Cobb 13
House greens, avocado, red onion, cucumber, tomato, egg, blue cheese & bacon, balsamic vinaigrette. Served with toasted flatbread.

BrewCo Caesar 11
Romaine lettuce, pretzel croutons, shaved parmesan & Caesar dressing.

Harvest Grain 12
Pearled barley, house mixed greens, roasted root vegetables, purple cabbage, dried cranberries, goat cheese & parsley, balsamic vinaigrette.

Add: grilled or boneless chicken +8 • steak +9 • shrimp +12

BRICK OVEN PIZZA

14” crust – dough made in-house with our beer, hand-stretched & fired in our brick oven, made to order.

Mother B 22
Pesto, portabella, spinach, artichoke hearts, black olives, goat cheese, mozzarella, parmesan & pickled red onion. Our most-decorated pie.

Aloha Chicken 18
Cellar Bourbon BBQ, chicken, pineapple, jalapeño, pickled red onion & mozzarella.

The Don 21
Scratch marinara, pepperoni, sausage, prosciutto, black olives, roasted peppers & onions, portabella, mozzarella & parmesan.

Figgy Piggy 20
Fig jam, prosciutto, goat cheese, mozzarella, arugula, hot honey & red pepper flakes.

The Traditionalist (with a twist) 16
Scratch marinara, pepperoni, mozzarella, red pepper flakes & a drizzle of hot honey.

Margherita 15
Scratch marinara, fresh mozzarella & fresh basil.
| Suggested Pairing: Walnut Street Wheat

Make any pie a cauliflower crust +5

BUILD YOUR OWN PIZZA

Crust, sauce & cheese 12 – then build it your way. Toppings priced by tier.

+1 • Garden
Roasted peppers & onions • Spinach • Pickled red onion • Pineapple • Portabella mushrooms • Black olives • Jalapeños

+2 • Cheese & Finishes
Extra mozzarella • Goat cheese • Blue cheese • Hot honey • Parmesan • Fresh mozzarella • Fig jam

+3 • Meats
Pepperoni • Bacon • Sausage • Grilled chicken

+4 • Specialty
Prosciutto • House-smoked pulled pork

Weekend Brunch · Sat & Sun 10:30am – 1:30pm · *Ask for our brunch menu*

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