

BREWSTERS

BAR & GRILL

GOURMET BURGERS

Half Pound Char-broiled Certified Angus Beef cooked to specification; Lettuce, Tomato, Pickle, Onion, and Mayo. Served with choice of French Fries, Onion Rings, House Salad or Cup of Soup. Blue Cheese, Garlic, Cajun, or Sweet Potato Fries add 2.

BREWSTERS BURGER - LOCAL FAVORITE!

applewood bacon, cheddar cheese 19

MUSHROOM BURGER

sautéed mushrooms, swiss cheese 19

HICKORY SMOKED BBQ BURGER

bacon, house BBQ sauce, choice of cheese 20

ORTEGA BURGER

roasted chili peppers, bacon, swiss cheese 20

HAWAIIAN BURGER

pineapple, teriyaki sauce 19

BLACK & BLUE BURGER

crumbled blue cheese, applewood bacon 19

PASTRAMI BURGER

thinly sliced pastrami, swiss cheese 19

VEGAN-VEGGIE BURGER*

sautéed mushrooms and onions 16

TURKEY BURGER

all white meat patty, swiss cheese 17

CRISPY CHIPOTLE CHICKEN BURGER

buttermilk breaded patty, applewood bacon, caramelized onions, chipotle sauce 20

SANDWICHES

Topped with Lettuce, Tomato, Pickle, Onion, and Mayo. Served with choice of French Fries, Onion Rings, House Salad, or Cup of Soup. Blue Cheese, Garlic, Cajun, or Sweet Potato Fries add 2.

BREWSTERS PRIME RIB SANDWICH

12oz of herb roasted prime rib on a french roll, au jus and horseradish 30

HERB ROASTD FRENCH DIP

thin sliced prime rib on a french roll, au jus 25

CLASSIC STEAK SANDWICH

new york steak cooked to your specification on a french roll 25

PHILLY CHEESESTEAK

thinly sliced sautéed steak with mushrooms, onions, bell peppers, jack cheese 19

PULLED PORK

hickory smoked hand-pulled pork, bbq sauce, pepper jack, and onion rings on a french roll 19

CLASSIC CLUB

turkey, applewood bacon, lettuce, and tomato layered between toasted sourdough bread 17

ALL-AMERICAN BLT

bacon, lettuce, tomato, sourdough bread 17

PASTRAMI

grilled french roll, swiss cheese 19

GRILLED CHICKEN BREAST

bacon, swiss cheese, on a french roll 20

PESTO CHICKEN WRAP

marinated chopped chicken, pesto, feta, lettuce, tomato, olives, tortilla wrap 19

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FRESH SALADS

Red Leaf Lettuce with your choice of dressing:
Ranch, Creamy Blue Cheese, Italian, Thousand Island,
Honey Mustard, Raspberry Vinaigrette, or Olive Oil & Balsamic Vinegar

BREWSTERS COBB SALAD

grilled marinated chicken breast, applewood bacon bits, hard boiled egg, crumbled blue cheese,
avocado, cucumber, cherry tomatoes 22

GRILLED CHICKEN SALAD

grilled marinated chicken breast, hard boiled egg, parmesan, avocado, cucumber, cherry tomatoes 21

CLASSIC CAESAR SALAD

grilled marinated chicken breast, parmesan cheese, toasted croutons, caesar dressing 22

MEDITERRANEAN SALAD

grilled marinated chicken breast, crumbled feta cheese, hard boiled egg, kalamata olives,
cucumber, cherry tomatoes 22

SHRIMP SALAD

prawns, hard boiled egg, avocado, cucumber, cherry tomatoes 22

GRILLED SALMON SALAD

grilled salmon filet, hard boiled egg, avocado, cucumber, cherry tomatoes,
raspberry vinaigrette 25

STEAKHOUSE FILET SALAD

grilled filet strips, hard boiled egg, crumbled blue cheese, avocado, cucumber, cherry tomatoes 25

SENIOR LUNCH

55 and over | no substitutions please

ROASTED TURKEY

with garlic mashed potatoes and vegetables 17

ROASTED PORK LOIN

with garlic mashed potatoes and vegetables 17

LINGUINE

marinara, pesto, or alfredo sauce, with garlic bread 17
add chicken 7

BEER BATTERED FISH AND CHIPS 17

BROILED MARINATED CHICKEN BREAST

with garlic mashed potatoes and vegetables 17

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PUB BITES

BREWSTERS SAMPLER PLATTER

calamari, buffalo wings, southwest roll, chicken strips, mozzarella sticks, ranch dressing 20

BREWSTERS HOT WINGS

traditional bone-in, tossed in frank's red hot sauce, with ranch dressing 15

BLUE CHEESE FRENCH FRIES

blue cheese fries topped with alfredo sauce, butter, blue cheese crumbles 14

CAJUN STYLE FRENCH FRIES

topped with cheddar cheese, cajun seasoning, garlic, sautéed onions, serrano peppers 14

GARLIC FRENCH FRIES

tossed in garlic butter, topped with cheddar cheese, bacon 14

CHICKEN TENDER STRIPS

with ranch dressing 14

POTATO SKINS

topped with bacon, chives, cheddar cheese, with salsa and sour cream 15

MOZZARELLA STICKS

with marinara sauce 14

IMPORTANT INFORMATION

- No split or separate checks, please.
- Kitchen-split Salad: 2 | Kitchen-split Dinner: 4
- Gratuity of 20% is included for all parties of 8 or more.
- 750ml Bottle Corkage Fee: 20 | Magnum: 25
- Off-site dessert service fee: 2 per guest
- Parties of 15 or more must choose from a Fixed Menu of 4 separate options.
- We are not responsible for lost property.
- Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-

HORS d'OEUVRE

COCONUT SHRIMP

coconut flakes, with sweet chili sauce 17

FRIED CALAMARI TENTICALS & RINGS

with cocktail sauce, lemon wedges 16

SLIDERS

four beef patties, mini pretzel buns, american cheese, dill pickles 17

HOMEMADE HUMMUS DIP

olive oil drizzle, sliced pita bread 14

FRIED RAVIOLI

with marinara sauce 14

GREEN BEAN CRISPERS

battered green beans lightly fried, with zesty ranch dressing 14

PRETZEL BITES

with queso cheese 14

CHICKEN QUESADILLA

chicken, melted jack cheese, green onions, with housemade salsa and sour cream 17