

# DEADBEACH BREWERY CRAFT KITCHEN

## DINNER MENU



### SHAREABLES

**THE OG** 🍷 | hand breaded deep-fried pickles & pretzel bites, buttermilk ranch & our famous beer cheese\* **15**  
all pretzels **16.5** | all pickles **12.5**

**SHRIMP BITES** | crunchy bite-sized IPA battered tempura style fried shrimp with sliced jalapeños tossed in a creamy chili oil finished with toasted sesame seeds served with lemon cilantro ranch **15**

**DEADBEACH CHIP PARTY** 🍷 | tostada chips, kettle chips & toasted sourdough served with spicy beer cheese, smashed avocado, pico de gallo, & house-made crème fraiche, black bean corn salsa, maple pork, bacon onion jam, house made chorizo **19**

**CEVICHE** | shrimp, European sea bass, avocado, diced tomato, side of Valentina & sprinkled with DB spice blend, with tostada chips **23**

**GARLIC IPA HUMMUS** | house made roasted garlic hummus blended with our IPA topped with granola, pistachios & chili oil, served with toasted sourdough, house tostada chips, bell pepper medley, carrot sticks, & celery\* **15**

### SOUPS & SALADS

SALAD DRESSINGS INCLUDE BUTTERMILK RANCH, HABAÑERO RANCH, LEMON CILANTRO RANCH & BROWN BONNIE BALSAMIC VINAIGRETTE

ADD EXTRA PROTEIN TO ANY SOUP OR SALAD: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON **6**

**TURKEY TORTILLA SOUP** | slow smoked jumbo turkey legs simmered in a DeadBeach Lager chipotle broth, with tomato, avocado, crispy tortilla strips, queso fresco, lime & crème fraiche **c 9 | b 13.5**

**AZTEC SOUP** | Brown Bonnie braised pork in a hatch green chile pozole, topped with shredded green cabbage, radish, oregano, onions, lime & served with IPA jalapeño cornbread **c 8.5 | b 14**

**FRENCH ONION SOUP** | beef broth base with roasted poblano peppers, DB lager caramelized onions & melted Swiss cheese **c 8 | b 13**

**SOUTHWEST SALAD** | spring mix with a smokey black bean green chile corn salsa with crispy tortilla strips fresh sliced avocado, crumbly queso fresco, fire roasted red bell peppers, lime wedge & drizzled with our chipotle aioli\* **14**

**COBB SALAD** | mixed greens, diced tomatoes, crumbled maple bacon, sliced eggs, diced avocado, mozzarella cheese & house croutons **14**

### ENTREES

ADD PROTEIN TO ANY PASTA: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON **6**

**DEADBEACH MAC N' CHEESE** 🍷 | ziti smothered in our house beer cheese, topped with diced tomatoes, green onions & queso fresco\* **11**

**CHILAQUILES** 🍷 | traditional spicy chilaquiles verdes with melted mozzarella, two eggs any style, diced tomatoes, green onions, poblano crema, served with South Central charro beans **15**

**HATCH GREEN CHILE ALFREDO** 🍷 | fettuccini tossed in our made-from-scratch alfredo sauce, blended with Hatch green chile & smoked corn, finished with parsley, diced tomatoes & two-year aged Parmigiano Reggiano\* **19**

**DEADMOUNTAIN FISH N' CHIPS** | IPA battered Branzino & cilantro slaw with grilled sourdough, topped with spiced crisps, fiery corn salsa & malt vinegar aioli **19**

**KABOBS** | three skewers with wood grilled chicken thigh, chipotle marinated shrimp, red onions, sweet bell peppers, & cucumbers, finished off with our Abuela Stout balsamic glaze, house chili oil, a touch of lime zest & a lime wedge all on a bed of green chile fried rice **19**

### WOOD FIRE GRILL MENU

OPEN FLAME AZTEC WOOD GRILL WITH REAL HICKORY, PECAN, MESQUITE, AND OAK WOODS, STEAK AND FISH COOKED TO PREFERENCE

SERVED WITH CHOICE OF SOUP CUP OR SIDE SALAD, AND YOUR CHOICE OF TRADITIONAL OR DINNER SIDE

**RIBEYE** 🍷 | 14 oz. hand cut Angus ribeye, Abuela Stout veal demiglace **69**

**TENDERLOIN** | 8 oz. hand cut Angus tenderloin, Abuela Stout veal demiglace **62**

**BRANZINO** | 6oz European Seabass filet **33**

**SALMON** | 6oz. hand cut wild caught Atlantic Salmon filet with a Heartbreaker hollandaise **37**

**HALF ROASTED CHICKEN** | herb & spice rubbed, oven roasted, served with a Brown Bonnie gravy **35**

#### DINNER SIDES

MAC N' CHEESE	<b>6</b>
LOADED SMOKED POTATO	<b>6</b>
SMOKED MASHED POTATOES	<b>6</b>
BROWN BONNIE BRUSSEL SPROUTS	<b>7</b>
SCALLOPED POTATOES	<b>8</b>

MENU PRICING LISTED REFLECTS CASH PRICING. ALL CREDIT CARD TRANSACTIONS WILL INCUR AN ADDITIONAL 3.5% CREDIT CARD FEE

\* - VEGETARIAN FRIENDLY DISH | 🍷 - DEADBEACH FAVORITE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SMASH BURGERS

CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE, CHARRO BEANS OR SIDE SALAD  
MAKE YOUR FRIES SANCHEO OR TRUFFLE | 5  
ADD AVOCADO 3 | ADD MAPLE BACON 5  
SMASH BURGERS ARE SINGLE ¼ LB PATTY | DOUBLE PATTY & CHEESE +5

CALL SIGN ALL-AMERICAN BURGER | American cheese, romaine lettuce, Roma tomato, red onions, pickles & DB HefeMustard on a toasted brioche bun 13 | MAKE YOUR CALL SIGN A SHOTGUN WILLY (BACON, CARAMELIZED ONIONS, EGG & CHIPOTLE AIOLI) +3

THAT’S MY JAM | two slices of melted provolone cheese, Abuela Stout bacon onion jam & chipotle aioli on hearty Texas Toast 15

THE WHAT-WHAT BURGER | American cheese, maple glazed bacon, Hatch green chile, DB Lager caramelized onions, finished with two IPA battered fried pickles, chipotle aioli on a brioche bun 15

MUSHROOM & SWISS | Swiss cheese, caramelized onions, Abuela Stout & balsamic marinated mushrooms, drizzled with our toreado aioli on a toasted brioche bun 14

CRAFT SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE, SIDE SALAD OR CHARRO BEANS  
MAKE YOUR FRIES SANCHEO OR TRUFFLE | 5

THE BOURDAIN | thinly sliced mortadella on a toasted croissant with provolone cheese, thick cut pickles, spring mix & chipotle aioli 15

SWEET & SPICY GRILLED CHICKEN | TOMA! & maple glazed grilled chicken thigh, cilantro slaw, thick cut pickles topped with a fresh toreado & toreado aioli on a toasted brioche bun 17

THE DOWNTOWNER | slow smoked turkey, thick cut bacon, avocado, crisp romaine lettuce, sliced tomato & chipotle aioli on a toasted croissant 18

CHU CHO CHEESESTEAK | shaved steak, DeadBeach Lager caramelized onions, Hatch green chile, in a fresh locally sourced roll with chimichurri & melted provolone topped with a toreado 21

MT. CRISTO CHU-BANO | maple glazed smoked country pork braised in Brown Bonnie & Hatch green chile, with diced ham, provolone cheese, cilantro coleslaw DB HefeMustard & pickles on a hoagie 20

TRADITIONAL SIDES

SANCHEO FRIES	8
TRUFFLE FRIES	6
FRENCH FRIES	5
KETTLE CHIPS	5
CHARRO BEANS	4
SIDE SALAD	6
JALAPENO IPA CORNBREAD	4
DEADBEANS & RICE	4
GREEN CHILE FRIED RICE	5

ADD-ONS

BEER CHEESE	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

DOCKSIDE FINISHERS

ABUELA’S ICE CREAM | vanilla bean ice cream, Abuela Stout whipped cream, Abuela Stout milk chocolate drizzle, fresh berries 8

HEFEWEIZEN BREAD PUDDING | Hefeweizen custard soaked & baked sourdough, finished with a Hefeweizen whipped cream & a granola pistachio blend 9

CHURRO CROISSANT | Abuela Stout chocolate stuffed & deep-fried croissant, coated in cinnamon & sugar, drizzled with more Abuela Stout chocolate, vanilla bean ice cream, Abuela Stout whipped cream, fresh berries 14

NOT YOUR ABUELA’S ROOT BEER FLOAT | Abuela Stout, DeadBeach Root Beer & vanilla bean ice cream, topped with Abuela Stout whipped cream 9 | Non-Alcoholic option available upon request

HOUSE RECOMMENDED BEER PAIRINGS

- STOUTS | RICH, SAVORY, SWEET FLAVORS: KABOBS, CHURRO CROISSANT  
LAGERS | ROASTED, GRILLED FOODS: RIBEYE, TENDERLOIN, THAT’S MY JAM  
IPAs | SHARP, AROMATIC, SPICY FLAVORS: SALMON, THE BOURDAIN, CHILAQUILES  
HEFEWEIZENS | LIGHTER MEATS WITH MILD SPICE: THE DOWNTOWNER, THE OG, BRANZINO  
BROWN ALES | HEARTY, RICH TEXTURED AND EARTHY FLAVORS: ROASTED CHICKEN, WHAT-WHAT BURGER

MENU PRICING LISTED REFLECTS CASH PRICING. ALL CREDIT CARD TRANSACTIONS WILL INCUR AN ADDITIONAL 3.5% CREDIT CARD FEE

\* - VEGETARIAN FRIENDLY DISH | - DEADBEACH FAVORITE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# DEADBEACH BREWERY CRAFT KITCHEN



## LUNCH MENU

### \$11 LUNCH

AVAILABLE TUESDAY TO FRIDAY FROM 11 AM TO 3 PM

- PLAIN JANE BURGER** | single DeadBeach smash patties, melty American cheese, Hefe Mustard & sliced pickles on a toasted brioche bun, served with your choice of side (**FRENCH FRIES, KETTLE CHIPS, SIDE SALAD, GREEN CHILE FRIED RICE, DEADBEANS & RICE, OR CHARRO BEANS**)
- GRILLED CHEESE** | hearty Texas Toast stuffed with cheddar, mozzarella, & Austrian Gruyere cheeses, Hatch green chile & Roma tomatoes, served with your choice of side (**FRENCH FRIES, KETTLE CHIPS, SIDE SALAD, GREEN CHILE FRIED RICE, DEADBEANS & RICE OR CHARRO BEANS**)
- FRIED RICE BOWL** | green chile fried rice with our fiery corn salsa, & green onions topped off with your choice of egg & toasted sesame seeds
- DEADBEACH MAC & CHEESE** | ziti smothered in our house beer cheese, topped with diced tomatoes, green onions & queso fresco
- ADD PROTEIN TO ANY PASTA OR BOWL: SHRIMP (3 PC.), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON | 5**

#### HALF SANDWICH & CUP OF SOUP

##### CHOICE OF SANDWICH

- THE BOURDAIN** | thin sliced mortadella on a toasted croissant with provolone cheese, thick cut pickles, spring mix & chipotle aioli
- DEADB-L-T** | thick cut maple bacon, spring mix & Roma tomatoes drizzled with our Abuela Stout balsamic reduction, finished with mayonnaise on grilled Texas Toast

##### CHOICE OF SOUP

- TURKEY TORTILLA** | smoked turkey legs simmered in a DeadBeach Lager chipotle broth, with tomato, avocado, crispy tortilla strips, queso fresco, lime & crème fraiche
- AZTEC** | Brown Bonnie braised pork in a hatch green chile pozole, topped with shredded green cabbage, radish, oregano, onions, lime
- FRENCH ONION** | beef broth base with roasted poblano peppers, DB lager caramelized onions & melted Swiss cheese

### SOUPS & SALADS

SALAD DRESSINGS INCLUDE BUTTERMILK RANCH, HABAÑERO RANCH, LEMON CILANTRO RANCH & BROWN BONNIE BALSAMIC VINAIGRETTE

ADD EXTRA PROTEIN TO ANY SOUP OR SALAD: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON 6

**FRENCH ONION SOUP** | beef broth base with roasted poblano peppers, DB lager caramelized onions & melted Swiss cheese **c 8 | b 13**

**TURKEY TORTILLA SOUP** | slow smoked jumbo turkey legs simmered in a DeadBeach Lager chipotle broth, with tomato, avocado, crispy tortilla strips, queso fresco, lime & crème fraiche **c 9 | b 13.5**

**AZTEC SOUP** | Brown Bonnie braised pork in a hatch green chile pozole, with shredded green cabbage, radish, oregano, onions, lime & served with IPA jalapeño cornbread **c 8.5 | b 14**

**SOUTHWEST SALAD** | spring mix with a black bean corn salsa, crispy tortilla strips, fresh sliced avocado, queso fresco, fire roasted red bell peppers, lime wedge & drizzled with our chipotle aioli\* **14**

**COBB SALAD** | mixed greens, diced tomatoes, crumbled maple bacon, sliced eggs, diced avocado, mozzarella cheese & house croutons **14**

### CRAFT SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE, CHARRO BEANS OR SIDE SALAD

MAKE YOUR FRIES SANCHO OR TRUFFLE | 5

**DEADB-L-T** | thick cut maple bacon, spring mix & Roma tomatoes drizzled with our Abuela Stout balsamic reduction, finished with mayonnaise on grilled Texas Toast **15**

**THE BOURDAIN** | thin sliced mortadella on toasted croissant, provolone cheese, pickles, spring mix & chipotle aioli **15**

**SWEET & SPICY GRILLED CHICKEN** | TOMA! & maple glazed grilled chicken thigh, cilantro slaw, thick cut pickles topped with a fresh toreado & toreado aioli on a toasted brioche bun **17**

**CHU CHO CHEESESTEAK** 🍷 | shaved steak, DeadBeach Lager caramelized onions, Hatch green chile, in a toasted hoagie roll with chimichurri & melted provolone topped with a toreado **21**

**MT. CRISTO CHU-BANO** | maple glazed smoked country pork braised in Brown Bonnie & Hatch green chile, with diced ham, provolone cheese, cilantro coleslaw, DB HefeMustard & pickles on a toasted hoagie **20**

**THE DOWNTOWNER** 🍷 | slow smoked turkey, thick cut bacon, avocado, crisp romaine lettuce, sliced tomato & chipotle aioli on a croissant **18**

**BACON GRILLED CHEESE** | choice of slow smoked turkey, or thick cut ham with maple glazed bacon, DB Lager caramelized onions, mozzarella, gruyere & cheddar cheeses with sliced tomato, green chile & habañero ranch melted together in-between toasted Texas Toast **20**

## SHAREABLES

**GARLIC IPA HUMMUS** | house made roasted garlic hummus blended with our IPA topped with granola, pistachios & chili oil, served with toasted sourdough, house tostada chips, bell pepper medley, carrot sticks, & celery\* **15**

**THE OG** 🍷 | hand breaded deep-fried pickles & pretzel bites, buttermilk ranch & beer cheese\* **15**  
all pickles **12.5** | all pretzels **16.5**

**SHRIMP BITES** | crunchy bite-sized IPA battered tempura style fried shrimp with sliced jalapeños tossed in a creamy chili oil finished with toasted sesame seeds served with lemon cilantro ranch **15**

**DEADBEACH CHIP PARTY** | tortilla chips, kettle chips & toasted sourdough served with spicy beer cheese, smashed avocado, pico de gallo, & house-made crème fraîche, black bean corn salsa, maple pork, bacon onion jam, house made chorizo **19**

**CEVICHE** | shrimp, European sea bass, avocado & diced tomato, finished with a drizzle of Valentina & our DB spice blend, served with tostada chips **23**

## SMASH BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE, CHARRO BEANS OR SIDE SALAD

MAKE YOUR FRIES SANCHEO OR TRUFFLE | **5**

ALL SMASH BURGER ARE SINGLE ¼ LB. PATTY | DOUBLE PATTIES & CHEESE +5 | ADD AVOCADO **3** | ADD MAPLE BACON **5**

**CALL SIGN ALL-AMERICAN BURGER** | American cheese, romaine lettuce, Roma tomato, red onions, pickles & DB HefeMustard on a toasted brioche bun **13** | MAKE YOUR CALL SIGN A SHOTGUN WILLY (BACON, CARAMELIZED ONIONS, EGG & CHIPOTLE AIOLI) **+3**

**THAT'S MY JAM** | two slices of melted provolone cheese, Abuela Stout Bacon Onion Jam & chipotle aioli on hearty Texas Toast **15**

**THE WHAT-WHAT BURGER** 🍷 | American cheese, maple glazed bacon, Hatch green chile, DB Lager caramelized onions, finished with two IPA battered fried pickles with chipotle aioli on a toasted brioche bun **15**

**MUSHROOM & SWISS** | Swiss cheese, caramelized onions, Abuela Stout & balsamic marinated mushrooms, with a toreado aioli on a toasted brioche bun **14**

## ENTREES

ADD PROTEIN TO ANY PASTA: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON **6**

**DEADBEACH MAC N' CHEESE** 🍷 | ziti smothered in our house beer cheese, topped with diced tomatoes, green onions & queso fresco\* **11**

**CHILAQUILES** 🍷 | traditional spicy chilaquiles verdes with melted mozzarella, two eggs any style, diced tomatoes, green onions, poblano crema, served with South Central charro beans **15**

**HATCH GREEN CHILE ALFREDO** 🍷 | fettuccini tossed in our made-from-scratch alfredo sauce, blended with Hatch green chile & smoked corn, finished with parsley, diced tomatoes & two-year aged Parmigiano Reggiano\* **19**

**DEADMOUNTAIN FISH N' CHIPS** | IPA battered branzino & cilantro slaw with grilled sourdough, topped with spiced crisps, fiery corn salsa & malt vinegar aioli **19**

**KABOBS** | three skewers with wood grilled chicken thigh, chipotle marinated shrimp, red onions, sweet bell peppers, & cucumbers, finished off with our Abuela Stout balsamic glaze, house chili oil, lime zest & a lime wedge on a bed of green chile fried rice **19**

## DOCKSIDE FINISHERS

**ABUELA'S ICE CREAM** | vanilla bean ice cream, Abuela Stout whipped cream, Abuela Stout milk chocolate drizzle, fresh berries **8**

**HEFEWEIZEN BREAD PUDDING** | Hefeweizen custard soaked & baked sourdough, finished with a Hefeweizen whipped cream & a granola pistachio blend **9**

**CHURRO CROISSANT** 🍷 | Abuela Stout chocolate stuffed & deep-fried croissant, coated in cinnamon & sugar, drizzled with more Abuela Stout chocolate, vanilla bean ice cream, Abuela Stout whipped cream, fresh berries **14**

**NOT YOUR ABUELA'S ROOT BEER FLOAT** | Abuela Stout, DeadBeach Root Beer & vanilla bean ice cream, topped with Abuela Stout whipped cream **9** | Non-Alcoholic option available upon request

## TRADITIONAL SIDES

SANCHEO FRIES	8
TRUFFLE FRIES	6
FRENCH FRIES	5
KETTLE CHIPS	5
CHARRO BEANS	4
SIDE SALAD	6
MAC N' CHEESE	6
JALAPENO IPA CORNBREAD	4
DEADBEANS & RICE	4
GREEN CHILE FRIED RICE	5

### ADD-ONS

BEER CHEESE	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

MENU PRICING LISTED REFLECTS CASH PRICING. ALL CREDIT CARD TRANSACTIONS WILL INCUR AN ADDITIONAL 3.5% CREDIT CARD FEE

\* - VEGETARIAN FRIENDLY DISH | 🍷 - DEADBEACH FAVORITE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS