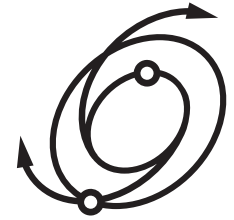


EAT LOCAL GROUP BREWING



SHAREABLES

Brewpub pickles (V+) | 3

House cured Berkshire "bacon steak" chipotle honey glaze, petit salad (GF/DF) | 10

Brussels sprouts, citrus-chili butter, toasted sesame seeds, aji amarillo sauce (V) | 8

Hatch chili pimento cheese, scallions, grilled bread (V) | 8

Smoked jumbo chicken wings with choice of sauce: Korean BBQ, H-Town hot, stout BBQ, chipotle honey 6 each | 11 or 10 each | 16

Smoked gouda mac & cheese, browned butter breadcrumbs, crispy house bacon | 9

Texas beef chili, shredded cheddar & oaxaca, scallions, cilantro crema (GF) | 7

Salt roasted carrots & cauliflower, oven cured cherry tomatoes, mostarda, herbs, butter bean puree (V+/GF) | 8

HOUSE PRETZELS & POUTINES

Slow cooked **duck confit**, **black pepper duck gravy**, curds, house fries | 14

***Wild mushrooms**, black garlic-truffle butter, Texas goat cheese, house fries, sunny side farm egg (V) | 13

The Bratzel, local sausage wrapped in house pretzel, ale mustard, caramelized onions | 11

SALADS

Organic quinoa, farro, roasted apples, bosc pear, Texas pecans, baby arugula, frisee, shaved brussels, cider-mustard vinaigrette (V+) | 12

Salt & vinegar roasted beets, baby arugula & spinach, Texas goat cheese, toasted walnuts, black walnut vinaigrette (V) | 12

ADD:

2 oz House cured Berkshire bacon | 4

4 oz Shredded smoked chicken | 5

HANDHELDS

served with house fries

***L.G. Burger**, half-pound Texas beef patty, oaxaca & cheddar cheese, beer braised onions, house pickles, bacon mayo, house brioche | 15

ADD:

Fried egg | 1

House cured Berkshire bacon | 2

Berkshire pork belly banh mi, celery root, carrots, cucumbers, cilantro, jalapeños, spicy mayo, french baguette (DF) | 13

Texas steak melt, wild mushrooms, beer braised onions, ale house queso, jalapeño cheddar Texas toast | 16

Crispy chicken sandwich, house pickles, spicy mayo, chipotle honey, house brioche | 14

Grilled cheese with roasted pepper & tomato soup, hatch chili cheese, cheddar & oaxaca, jalapeño cheddar toast (V) | 13

E.S.V. Burger, house vegan patty, (mushrooms, ancient grains, flax seed, chia seed, butter beans), guacamole, baby arugula, poblano relish, house pretzel bun (V+) | 15

LARGE PLATES

***Grilled Texas hanger steak**, house fries, wild mushrooms, black garlic-truffle butter | 24

SWEETNESS

Chocolate supernova, silky chocolate, crispy buttery chocolate cookie, chocolate stout beer sauce | 9

"Seis leches" cake, pineapple chutney & coconut creme fraiche | 8

Freshly baked Texas pecan-double chocolate chip cookies | 6 (please allow 20 min)

SIDES \$ 6 each

House fries

Ancient grain salad

Beet salad

Roasted vegetables

Roasted pepper & tomato soup

SAUCES

Buttermilk herb dressing | Stout BBQ

Spicy beer mustard | Korean BBQ | H-Town hot

Aji amarillo | House bacon mayo | Spicy mayo

Chipotle honey glaze | Salsa verde

KIDS All kids items served with sliced apples

Texas beef burger or **cheeseburger**, house fries | 7

Chicken tenders, house fries, choice of sauce | 7

Cheese quesadilla, flour tortillas, celery & carrot sticks | 7

Mac n' cheese, celery & carrot sticks | 7

(GF) Gluten Free

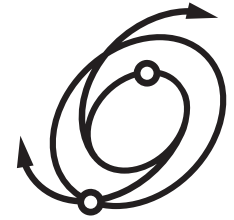
(DF) Dairy Free

(V) Vegetarian

(V+) Vegan

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINK LOCAL GROUP BREWING



Sparkle Motion

AMERICAN SPARKLING ALE
3.7% ABV | 16 OZ GLASS ▼
\$4 to go

Crisp, light, and easy to drink. Sometimes I doubt your commitment to Sparkle Motion!

Color ○●○○○○○
Malts ○●○○○○○
Hops ●○○○○○
Body ●○○○○○

Double Vertigo

NEIPA
9.0% ABV | 13 OZ GLASS ▼
\$6 to go

A hazy juicy double IPA. Very balanced, not bitter at all and easy to drink. It's doubly good.

Color ○●○○○○○
Malts ○○○●○○○
Hops ○○○○○●
Body ○○○○○○

Blurry Eyes

NEIPA
5.5% ABV | 16 OZ GLASS ▼
\$5.5 to go

Very hazy, very juicy, very aromatic, slightly bitter. A prototype for the modern NEIPA.

Color ○●○○○○○
Malts ○○○●○○○
Hops ○○○○○●
Body ○○○○○●

Athena's Elixir

RASPBERRY KETTLE SOUR
4.3% ABV | 16 OZ GLASS ▼
\$5.5 to go

Super refreshing! Bright fruit character, slight sweetness, tart acidity. Contains: lactose (milk sugar)

Color ○●○○○○○
Malts ●○○○○○
Hops ●○○○○○
Body ○○○○○●

Horchatanita

HORCHATA GOLDEN ALE
4.5% ABV | 16 OZ GLASS ▼
\$5 to go

¡Muy refrescante! Cinnamon, lactose, and a touch of nutmeg combined with caramel malts. Contains: lactose (milk sugar)

Color ○●○○○○○
Malts ●○○○○○
Hops ●○○○○○
Body ○○○○○●

Lil' Star

AMERICAN STOUT
4.6% ABV | 16 OZ GLASS ▼
\$4.5 to go

Roasty coffee and chocolate. Easy to drink dark beer. Try it on Nitro for a creamy mouthfeel.

Color ○○○○○●
Malts ○○○○○●
Hops ●○○○○○
Body ○○○○○○

Edgeless IPA

WEST COAST IPA
5.5% ABV | 16 OZ GLASS ▼
\$5.5 to go

Juicy and with lots of hop character. Taste and bitter fades with each sip.

Color ○●○○○○○
Malts ○○○●○○○
Hops ○○○○○●
Body ○○○○○●

Chef's Hefe

GERMAN-STYLE HEFEWEIZEN
4.4% ABV | 16 OZ GLASS ▼
\$4.5 to go

The O.G. of haze. Straw yellow color with lots of banana, some clove and bubblegum in the aroma.

Color ○●○○○○○
Malts ○●○○○○○
Hops ●○○○○○
Body ○○○○○○

WINE 16 oz wine crowler to go | 22

- Kuhlman Cellars, **Cinsault Rose**, Texas High Plains, TX, 2018
- Kuhlman Cellars, **Calcaria White Blend**, Texas High Plains, TX, 2018
- Kuhlman Cellars, **Malbec-Merlot**, Texas High Plains, TX, 2016
- Duchman Family Winery, **Grape Growers Blend**, TX

CIDER

Saint Arnold Original Dry Cider | 6
16 oz. 5.9% ABV

SODA

- Saint Arnold Root Beer** | 3
- Dublin Cola** | 3
- Dublin Lemonade** | 3
- Dublin Cherry Limeade** | 3
- Waterloo Original Sparkling Water** | 3

BEER IS BREWED BY LOCAL GROUP BREWING AT 1504 CHAPMAN ST, HOUSTON, TX, USA, EARTH, SOLAR SYSTEM, MILKY WAY, LOCAL GROUP, VIRGO SUPERCLUSTER, UNIVERSE