



HOURS

Taproom

TUESDAY - THURSDAY	11AM - 10PM
FRIDAY - SATURDAY	11AM - 11PM
SUNDAY	11AM - 3PM

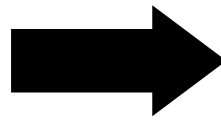
Bistro

TUESDAY - THURSDAY	11AM - 9PM
FRIDAY - SATURDAY	11AM - 10PM
SUNDAY	11AM - 3PM

Operating Managers

GENERAL MANAGER	AMBER JAY
BREW MASTER	RYAN O'DONNELL
EXECUTIVE CHEF	JOHN MCGREW
BEVERAGE MANAGER	KATE MOUHOT

**BEERS CHANGE
FREQUENTLY**
SCAN THE QR CODE FOR
WHAT'S ON TAP NOW



FLAVOR PROFILES

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CRISP & CLEAN		SOUR, TART, & FUNKY	
American Lager	Wheat Blonde Ale	American Sour Berliner-Style Weisse Contemporary Gose Belgian-Style Lambic/Gueuze American Brett	
Amber Cream Ale Kolsch	Pilsner Helles		
HOPPY & BITTER		FRUITY & SPICY	
India Pale Ale (IPA) Pale Ale California Common Extra Special Bitter (ESB)		Belgian Blonde Dubbel Tripel	Witbier Hefeweizen Saison
MALTY & SWEET		DARK & ROASTY	
Brown Ale Barley Wine English Mild Bock Scottish Ales	Doppelbock Oktoberfest Honey Beers Irish Red	Porters Stouts Dunkel Schwarzbier Altbier	

BEERTAILS

Louisiana Honey Bee 10
Bulleit Bourbon, Lemon, Rosemary Honey Syrup,
Louisiana Lager

Unsettled Shandy 10
Deep Eddy Ruby Red, Lemon,
Things Unsettled IPA

Bayou Heat 12
Bayou Satsuma, Jalapeno Agvave Syrup,
Lemon, Louisiana Lager Light

Bloody Beer 9
Louisiana Lager, Zing Zang

Don't Blush Mojito 10
Dry Curacao, Mint Syrup, Lime, Don't Blush
Berliner Weisse

Summer Daze 10
Deep Eddy Lemon, Orgeat Syrup,
Louisiana Lager Light

Arnold Pousson 12
Deep Eddy Lemon, Sweet Tea, Lemon,
Wheat Ale

Beermosa 9
Louisiana Lager, Orange

CHECK OUT HAPPY HOUR TUESDAY-FRIDAY 2PM-6PM

SPECIALTY

Yule Mule 8
Tito's Vodka, Lime, Cranberry,
Fever-Tree Ginger Beer

Me Espresso 13
Tito's Vodka, Bayou Gator Bite Coffee
Liqueur, Stok Cold Brew, Simple Syrup

Under the Mistletoe 14
Brown Sugar Infused Jefferson's
Bourbon, Disaronno Amaretto Liqueur,
Pierre Ferrand Dry Curacao, Rosemary
Syrup, Lemon, Cranberry
*\$1 per purchase donated to Smoke & Barrel

Apple Bottomed 13
Bulleit Bourbon, Sour Apple,
Cinnamon Simple Syrup, Angostura

Blood Moon 12
Casamigos Blanco Tequila, Cointreau
Orange Liqueur, Cinnamon Syrup, Blood
Orange, Lime

Coconut Snowflake 10
Rumhaven Coconut Rum, Blue Curacao,
Coconut Milk, Pineapple, Lime

Forbidden Fizz 13
Tanqueray Gin, Spiced Chai Syrup,
Pomegranate, Lemon, Egg White

Butter Brew 12
Stoli Vanilla Vodka, Butterscotch
Schnapps, Rumchata Cream Liqueur,
Stok Cold Brew, Lemon Lime Soda

WHITES

CRANELAKE/Chardonnay 8 / 24
SISTERSFOREVER/Chardonnay 10 / 34
STONELEIGH/Sauvignon Blanc 10 / 34
VIGNETIDELSOLE/Pinot Grigio 10 / 34
CENTORRI/Moscato 12 / 36
VINYASANTMANUEL/Sparkling 10 / 34

CLASSICS

Whiskey Sour 11
Maker's Mark Bourbon, Lemon,
Simple Syrup, Egg White

Daiquiri 9
Bacardi White Rum, Simple Syrup, Lime

Paloma 10
Hornitos Blanco Tequila, Grapefruit,
Simple Syrup, Lime, Sparkling Water

Vesper 12
Botanist Gin, Belvedere Vodka, Lillet Blanco

Tom Collins 10
Tanqueray Gin, Lemon, Simple Syrup,
Sparkling Water

MOCKTAILS

The Bitter End 6
Grapefruit, Agave, Lime, Habanero
Shrub, Tajin

Scoby Doo 6
Blood Orange, Honey, Pineapple &
Mango Kombucha

Hard Kore 6
Pomegranate, Lemon, Spiced Chai,
Mineral Water

Flower Power 6
Hibiscus Raspberry Syrup, Lime,
Mineral Water

Rise & Grind 6
Spiced Chai, Almond Milk, Cold Brew

REDS

CRANELAKE/Cabernet 8 / 24
CANNONBALL/Cabernet 10 / 34
MEIOMI/Pinot Noir 10 / 34
CYPRESS/Merlot 10 / 34
CHAPOUTIER/Rose 10 / 34

SMALL BITES

Louisiana Lager Beer Sausage - 6

Louisiana Lager Beer Sausage, BBQ Sauce

Nachos - 12

Pepper Jack Cheese, Beer Cheese, Pico De Gallo, Avocado Mousse, Lime Crema, Cilantro

- Chicken or Pork +4

Truffle Fries - 6

Truffle Oil, Parmesan

Loaded Fries - 8

Beer Cheese, Bacon, Tomato, Green Onions, Queso Fresco

Bacon Poppers - 12

Bacon-Wrapped Pork Sausage Jalapeno Poppers, Pepper Jelly

Nuggies - 8

Fried Buttermilk Chicken, Honey Mustard or Ranch

- Toss in Eagle Wing Sauce + 1.25

Jalapeno Cheese Curds - 10

Fried Jalapeno Cheese Curds, Marinara

Poutine - 8

Fries, Stout Demi Glace, Jalapeno Curds, Goat Cheese, Bacon, Green Onions

Onion Rings - 6

Beer-Battered Onion Rings

Brown Sugar Brussels Sprouts - 14

Honey Wheat Glaze, Andouille Sausage, Roasted Pilsner Malts, Goat Cheese

Soft Pretzels- 8

Two Soft Pretzel Sticks, House-Made Beer Cheese

Boudin - 6

Four Links of Big Easy Foods Boudin

Eagle Wings - 12

Scottish Ale BBQ Sauce, Buffalo Beer Sauce, Korean BBQ, or Mango Habanero.

- Fries + 4.75
- Ranch + .75

SALAD

House Salad - 10

Harvest Blend Greens, Goat Cheese, Red Onion, Tomato, Cucumber, Don't Blush Vinaigrette

Side House Salad - 7

Harvest Blend Greens, Goat Cheese, Red Onion, Tomato, Cucumber, Don't Blush Vinaigrette

Wedge - 12

Iceberg, Ranch Dressing, Bleu Cheese, Bacon, Tomatoes, Roasted Pistachios, Green Onions

Harvest Salad - 11

Harvest Blend Greens, Blueberries, Strawberries, Apples, Blue Cheese, Roasted Pilsner Malts, Don't Blush Vinaigrette

House-Made Dressings

Ranch
Caesar
Don't Blush Vinaigrette

Proteins

Chicken + 4
Shrimp + 8

SANDWICHES & SUCH

Served with fries or substitute for an additional charge:

Side Salad + 3 Loaded Fries + 4 Onion Rings + 4 Truffle Fries + 2

The Classic Burger - 15

8oz Kobe Beef Patty, American Cheese, Mayo, Mustard, Lettuce, Tomato, Brioche Bun

The Smash Patty - 15

Two 4oz Kobe Beef Patties, American Cheese, Caramelized Onions, Bread & Butter Pickles, Garlic Aioli, Brioche Bun

Ham & Cheesy - 12

Mozzarella, Gouda, Pepperjack Cheese, Honey Glazed Ham, Caramelized Onions, Garlic Aioli, 7-Grain Bread

Louisiana Hot Chicken Sandwich - 14

Fried Chicken Breast, Louisiana Hot Oil, Miso Coleslaw, Bread & Butter Pickles, Brioche Bun

The Crying Eagle Burger - 17

8oz Kobe Beef Patty, American Cheese, Mayo, Mustard, Lettuce, Tomato, Fried Egg, Caramelized Onions, Bacon Jam, Brioche Bun

Fiesta Melt - 16

8oz Kobe Beef Patty, Caramelized Onions, Peppers, Pepperjack Cheese, Fiesta Ranch, 7-Grain Bread

Chop Cheese Wrap - 15

8oz Kobe Beef Patty, Caramelized Onions, Peppers, American Cheese, Drunken Aioli, Flour Tortilla

Grilled Chicken Caesar Wrap - 14

Romaine Lettuce, Chicken, Parmesan, House-Made Caesar Dressing, Flour Tortilla

À LA CARTE

Seoul Shrimp Slider - 5

Korean BBQ Fried Shrimp, Miso Coleslaw, Drunken Aioli, Brioche Bun

Southern Chicken Slider - 5

Fried Chicken Thigh, Bacon Collard Greens, Pepper Jelly, Pepperjack Cheese, 7- Grain Bread

Smash Patty Jr. Slider - 5

Smash Patty, Caramelized Onions, American Cheese, Special Sauce, Dill Pickle, Pretzel Bun

Baked Mac N' Cheese - 8

Campanelle Pasta, Alfredo, Gouda, Parmesan, Mozzarella, Bacon

ENTRÉES

Shrimp Tacos - 14

Louisiana Gulf Shrimp, Miso Coleslaw, Avocado Lime Dressing, Queso Fresco, Cilantro, Flour Tortilla

Seafood Platter - 18

Fried Louisiana Catfish, Louisiana Gulf Shrimp, Fries, House-Made Tartar Sauce

KIDS MENU

Kids Cheese Pizza - 9

Marinara, Five Cheese Blend, Smoked Gouda

Kids Pepperoni Pizza - 10

Marinara, Five Cheese Blend, Pepperoni, Smoked Gouda

Chips and Cheese - 4

Tortilla Chips, Queso Dip

Lil' Catfish Nuggies - 8

Fried Louisiana Catfish Bites, Fries

Lil' Chicken Nuggies - 8

Fried Buttermilk Chicken Nuggets, Fries

STONE FIRED PIZZAS

8 INCH / CALZONE / 12 INCH

Three Cheese - 9 / 12 / 12

Marinara, Five Cheese Blend,
Smoked Gouda

Cheeseburger Pizza - 12 / 15 / 16

Oil Base, Mozzarella, Angus
Ground Beef, Tomato, Dill Pickle,
Special Sauce

Recommended Beer Pairing:
Something MALTY or ROASTY

Pepperoni - 10 / 13 / 14

Marinara, Five Cheese Blend,
Pepperoni, Smoked Gouda

What the Fig?! - 15 / 18 / 18

Garlic Oil Base, Mozzarella, Goat
Cheese, Prosciutto, Black Mission
Figs, Bacon Jam, Arugula

Alfredo - 12 / 15 / 16

Alfredo Base, Chicken, Bacon,
Cremini Mushroom, Mozzarella,
Parmesan

Backyard BBQ - 11 / 14 / 15

Garlic Oil Base, BBQ Sauce,
Five Cheese Blend, Red Onion,
Smoked Gouda, Chicken or Pork

Sweet Heat - 11 / 14 / 15

Garlic Oil Base, Five Cheese
Blend, Sriracha Infused Honey,
Bacon, Chicken or Italian
Sausage

Butcher Block - 12 / 15 / 16

Marinara, Five Cheese Blend,
Pepperoni, Genoa Salami,
Italian Sausage, Bacon

Margherita - 9 / 12 / 13

Marinara, Fresh Mozzarella,
Tomato, Basil, Arugula,
Lemon Vinaigrette

Dr. Greenthumb - 12 / 15 / 16

Marinara, Five Cheese Blend,
Red Onion, Kalamata Olive,
Cremini Mushroom, Bell Pepper

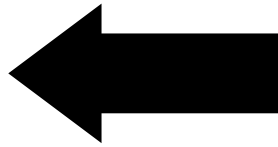
Crying Eagle - 10 / 13 / 14

Garlic Oil Base, Bacon,
Five Cheese Blend, Goat Cheese,
Green Apple, Rosemary Infused
Honey

Recommended Beer Pairing:
Something CRISP & CLEAN

TRY OUR GLUTEN-FREE CAULIFLOWER CRUST FOR AN ADDITIONAL \$4 (12" ONLY)

WEEKLY HAPPENINGS



SCAN THE QR CODE
TO CHECK OUT ALL
OF THE LATEST
EVENTS GOING ON
AT THE BREWERY

TUESDAY

Join us every Tuesday from
6PM - 9PM for
Game On! Tuesdays with Keez!

- Board Games
- Video Games
- Extended Happy Hour
- Fun for All Ages

THURSDAY

LIVE Music 6pm-9pm

FRIDAY & SATURDAY

LIVE Music 7pm-10pm

SUNDAY

Brew-zy Brunch EVERY Sunday 11am-3pm

- Exclusive Sunday Menu
- Loaded Bloody Mary Bar
- Mimosa Flights
- LIVE Entertainment

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