

DUST BOWL BREWING CO.

# Old Town TAP HOUSE

— ELK GROVE —

## STARTERS

### Okie Nachos

Fan favorite! Freshly fried potato chips layered with jack & cheddar cheese, grilled chicken & BBQ sauce. Topped with Ranch dressing & green onions. Served with a side of sour cream \$17

*Pair with Dust Bowl Lager*

### Beer Nachos

House-made corn tortilla chips covered with our Stout Chili, Taco Truck pepper jack beer cheese, pico de gallo & jalapeños. Topped with sour cream, guacamole & green onions \$16

*Pair with Hops Double IPA*

### Chicken Wings

Crispy flats & drumettes tossed in your choice of traditional buffalo sauce, BBQ sauce, or Korean gochujang sauce \$16

*Pair with Hops of Wrath IPA*

### Fries

Regular \$6 Sweet Potato \$7.5 Garlic Parmesan \$7.5

### Buffalo Okie Nachos

Freshly fried potato chips layered with mozzarella cheese, grilled chicken & spicy buffalo sauce. Topped with blue cheese dressing & green onions \$17

*Pair with Therapist Imperial IPA*

### Boneless Chicken Wings

Breaded white meat chicken tossed in your choice of traditional buffalo sauce, BBQ sauce, or Korean gochujang sauce \$16

*Pair with Hops of Wrath IPA*

### Bavarian Pretzel Sticks

Bavarian pretzel sticks sprinkled with coarse sea salt. Served with a side of our Taco Truck Lager pepper jack beer cheese & brown mustard \$14

*Pair with Tomorrow's Clear IPA*

### Chip & Dip Trio

Our Taco Truck pepper jack beer cheese, fresh guacamole & roasted red pepper salsa served with house-made corn tortilla chips \$12

*Pair with Taco Truck Lager*

### Coconut Shrimp

Butterflied shrimp breaded in coconut & fried to perfection. Served with a sweet chili Thai sauce \$14

*Pair with Dirty '30s Pale Ale*

### Fried Green Beans

Tender whole green beans in a light batter. Served with a side of spicy ranch dressing \$15

*Pair with Hops Double IPA*

## FLATBREADS

Gluten Free Crust \$3

### Margherita

Fresh mozzarella, cherry tomatoes & fresh basil with house-made marinara sauce. Topped with balsamic glaze \$16

*Pair with The Gold 1 Blonde Ale*

### BBQ Chicken

House-made BBQ sauce, grilled chicken, jack & cheddar cheese, red onion & cilantro \$16

*Pair with Peace, Love & Haze Hazy IPA*

### Fried Chicken Bacon Ranch

Garlic ranch sauce, fried chicken, bacon & mozzarella cheese. Topped with ranch & green onion \$16

*Pair with Hobo Pilsner*

### Okie

House-made BBQ sauce, grilled chicken, jack & cheddar cheese. Topped with ranch & green onions \$16

*Pair with Dust Bowl Lager*

### Buffalo Chicken

Blend of parmesan, provolone & mozzarella cheese, grilled chicken, green onion, buffalo sauce & ranch dressing \$16

*Pair with Therapist Imperial IPA*

### Cheese

Blend of parmesan, provolone & mozzarella with house-made marinara \$15

*Add Pepperoni \$1*

**An 18% gratuity will be added to parties of 8 or more**

This establishment uses foods that may cause allergic reactions to some. Please inquire about specific allergy needs.  
\*This item contains raw ingredients. Consuming raw or undercooked ingredients may increase your risk of food born illness

# SALADS

Grilled or Fried Chicken \$6

Hard Boiled Egg \$3

Avocado \$2

## House

Freshly chopped romaine & iceberg lettuce with shredded jack & cheddar cheese, diced tomatoes, cucumbers, shredded carrots & house-made croutons \$16

*Pair with The Gold 1 Blonde Ale*

## Caesar\*

Crisp romaine lettuce tossed with croutons, shredded parmesan cheese & Caesar dressing \$16

*Pair with Therapist Imperial IPA*

## Taco Salad

Fresh romaine lettuce tossed with shredded jack & cheddar cheese, pico de gallo, tortilla strips, taco seasoned ground beef & whole beans. Topped with guacamole & sour cream. Served in a crispy flour tortilla shell with spicy ranch dressing \$18

*Pair with Taco Truck Lager*

## Cobb

Fresh romaine lettuce tossed in blue cheese dressing topped with diced chicken, bacon, hard-boiled eggs, avocado, diced tomato & blue cheese crumbles \$18

*Pair with Tomorrow's Clear IPA*

### House-made Dressings

Ranch - Balsamic Vinaigrette - 1000 Island - Blue Cheese Spicy Ranch - Caesar - Oil & Vinegar

# BURGERS & SANDWICHES

Served with your choice of a side: French Fries, Potato Chips, Chips & Salsa, Green Salad, Caesar Salad

Premium Sides: Garlic Fries, Sweet Potato Fries, Cup of Chili \$2

Fried Egg \$3 Avocado \$2 Bacon \$2.5

## Double Cheeseburger

Two quarter pound Harris Ranch beef patties topped with melted cheese on a bed of lettuce, sliced tomatoes & red onions. Served on a brioche bun with our Dust Bowl spread \$17

*Pair with The Gold 1 Blonde Ale*

## BLT

Crispy bacon on a bed of lettuce & tomatoes. Served on sliced sourdough bread with our chipotle aioli \$15.5

*Pair with Dirty '30s Pale Ale*

## Fried Chicken Sandwich

Crispy chicken breast topped with cheddar cheese & crispy bacon on a bed of lettuce, sliced tomatoes & red onion. Served on a brioche bun. Like it spicy? We can toss the chicken in buffalo sauce upon request \$16.5

*Pair with Therapist Imperial IPA*

## Turkey Bacon Sandwich

Roasted herb seasoned turkey breast, crispy bacon, lettuce & tomato. Served on sliced honey wheat bread with brown mustard aioli \$16

*Pair with Hobo Pilsner*

**Gluten Free & Vegan Options Available Upon Request**

# SWEETS

## Funnel Fries

Just like Funnel Cakes at the Fair! Tossed in cinnamon sugar with strawberry sauce & chocolate syrup for dipping. Topped with powdered sugar \$9

## Seasonal Cheesecake

Chef's choice of seasonal flavors. Ask your server about current selections! \$9

## Brownie

Ghiradelli chocolate brownie topped with whipped cream, chocolate sauce & chocolate chips. Served with a scoop of vanilla ice cream \$9

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