

DUST BOWL BREWING CO.
Old Town
TAP HOUSE
— ELK GROVE —

STARTERS

Coconut Shrimp

Butterflied shrimp breaded in coconut & fried to perfection. Served with a sweet chili Thai sauce. \$16
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

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. \$18
Pair with Dust Bowl Lager

Brussels Sprouts

Crispy Brussels sprouts tossed with bacon & parmesan cheese finished with a balsamic glaze drizzle. \$16
Pair with Dirty '30s Pale Ale

Chicken Wings

Crispy flats & drumettes tossed in your choice of traditional buffalo sauce, BBQ sauce or Korean gochujang sauce. \$18
Pair with Hops of Wrath IPA

Beer Nachos

House-made corn tortilla chips covered with our Stout Chili, Taco Truck Lager pepper jack beer cheese, pico de gallo & jalapeños. Topped with sour cream, guacamole & green onions. \$18
Pair with Hops Double 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. \$16
Pair with Tomorrow's Clear IPA

Boneless Chicken Wings

Breaded white meat chicken tossed in your choice of traditional buffalo sauce, BBQ sauce or Korean gochujang sauce. \$18
Pair with Hops of Wrath IPA

Fries

Regular \$7 Sweet Potato \$9 Garlic Parmesan \$9

SOUPS & CHILI

CUP 9 BOWL 9 BREAD BOULE 16

Soup of the Day

Ask your server about today's soup!

Clam Chowder

Available
Friday - Sunday

Dust Bowl Stout Chili

Our slow-cooked chili topped with cheese, sour cream & cilantro. Served with house-made tortilla chips.

SALADS

Grilled Chicken \$8 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. \$17
Pair with The Gold 1 Blonde Ale

Caesar*

Crisp romaine lettuce tossed with croutons & shredded parmesan cheese. Served with caesar dressing on the side. \$17
Pair with Therapist Imperial IPA

Cobb

Fresh romaine lettuce topped with diced chicken, bacon, hard-boiled eggs, avocado, diced tomato & blue cheese crumbles. Served with blue cheese dressing on the side. \$19
Pair with Tomorrow's Clear Tropical IPA

Pear Walnut

Mixed baby greens topped with gorgonzola cheese, golden raisins, fresh pears & candied walnuts. Served with balsamic vinaigrette \$19
Pair with The Gold 1 Blonde Ale

House-Made Dressings

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

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

No more than four guest checks per table

SANDWICHES

Served with your choice of one side.
Vegan & Vegetarian Options Available

Fried Korean Chicken

Crispy chicken breast tossed in gochujang sauce.
Served on a brioche bun with garlic aioli, sliced
pickles & creamy coleslaw. \$18

Pair with Tomorrow's Clear Tropical IPA

Pesto Chicken Melt

Grilled chicken breast served on a focaccia roll with
pesto aioli, grilled bell peppers & onions, fresh
spinach & melted Havarti & pepper jack cheese. \$18

Pair with Tomorrow's Clear Tropical IPA

Triple Grilled Cheese

Triple the cheese! Melted Havarti, sharp cheddar &
pepper jack on grilled country bread. \$16

Pair with Dust Bowl Pils

Fried Chicken Sandwich

Crispy chicken breast topped with cheddar cheese
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. \$17

Pair with Therapist Imperial IPA

SIDES

Classic

French Fries
Potato Chips
Chips & Salsa
Green or Caesar Salad
Soup of the Day

Premium

Garlic Fries
Sweet Potato Fries
Cup of Chili
Clam Chowder
+\$3

BURGERS

Served with your choice of one side.
Vegan & Vegetarian Options Available

Double Cheeseburger

Two quarter-pound CAB patties topped with melted
cheese on a bed of lettuce, sliced tomatoes & red
onions. Served on a brioche bun with our Dust Bowl
spread. \$18.5

Pair with The Gold 1 Blonde Ale

PB & J Burger

Harris Ranch CAB patties topped with melted
cheddar cheese, crispy bacon, creamy peanut butter
& grape jelly. Served on a multi-grain wheat bun.
\$19

Pair with Tomorrow's Clear Tropical IPA

Jalapeño & Beer Cheese Burger

Harris Ranch CAB patties topped with fried
jalapeños, crispy bacon & our Taco Truck infused
pepper jack beer cheese. Served on a fresh pretzel
knot bun with honey mustard & grilled onions. \$20

Pair with Hops of Wrath IPA

Bacon Gorgonzola

Harris Ranch CAB patties topped with crispy bacon,
gorgonzola blue cheese & caramelized onions on a
bed of fresh arugula. Served on a brioche bun with
roasted garlic aioli. \$20

Pair with Dust Bowl IPA

Brisket Burger

Quarter pound Harris Ranch CAB patty topped with
melted cheddar cheese, smoked brisket & crispy
onion strings. Served on a brioche bun with our
house-made BBQ aioli. \$20

Pair with Hops Double IPA

FLATBREADS

Gluten Free Crust \$3

Fried Chicken Bacon Ranch

Garlic ranch sauce, fried chicken, bacon & mozzarella
cheese. Topped with ranch & green onion. \$20

Pair with Dust Bowl Pils

Meat Lovers

Mozzarella & provolone cheese, pepperoni, ham,
bacon, Italian sausage. \$26

Pair with Hops Double IPA

Margherita

Fresh mozzarella, cherry tomatoes & fresh basil with
house-made marinara sauce. Topped with balsamic
glaze. \$20

Pair with The Gold 1 Blonde Ale

Spicy BBQ Brisket

Mozzarella & provolone cheese, spicy BBQ sauce,
smoked brisket, pickled onions & fresh cilantro. \$22

Pair with Dust Bowl IPA

Chicken Pesto

Mozzarella & provolone cheese, pesto cream sauce,
spinach, chicken breast, onions, olives & cherry
tomatoes. \$22

Pair with Dust Bowl Lager

Sausage & Onion

Mozzarella & provolone cheese, Italian sausage, onion
& Dust Bowl Stout glaze. \$20

Pair with Dust Bowl Stout

Cheese

Blend of parmesan, provolone & mozzarella with
house-made marinara. \$17

Additional Toppings

Bell Peppers, Cherry Tomatoes, Jalapeños, Red
Onions, Olives \$2

Ham, Italian Sausage, Pepperoni, Chicken \$3
Bacon, Brisket \$4

SWEETS

Funnel Fries

Just like Funnel Cakes at the fair!
Crispy funnel cake fries tossed in
cinnamon sugar. Topped with
warm Nutella. \$9

Colossal Carrot Cake

Spiced carrot cake loaded with
carrots, pineapple, coconut &
walnuts. Layered with cream
cheese icing & topped with
walnuts. \$10

Chocolate Fudge Cake

Moist chocolate cake with three
layers of rich fudge icing. Served
with a scoop of vanilla ice cream.
\$10

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