DUST BOWL BREWING CO.



STARTERS

PRETZEL STICKS 16

SOFT BAVARIAN PRETZEL STICKS SPRINKLED WITH COARSE SEA SALT. SERVED WITH A SIDE OF OUR TACO TRUCK PEPPER JACK BEER CHEESE & BROWN MUSTARD. Pair with Tomorrow's Clear Tropical IPA

CHICKEN WINGS 18

CRISPY FLATS & DRUMETTES TOSSED WITH YOUR CHOICE OF TRADITIONAL BUFFALO SAUCE, BBQ SAUCE OR SPICY BBQ SAUCE. SERVED WITH RANCH OR BLUE CHEESE DRESSING. Pair with Hops of Wrath IPA or Therapist Imperial IPA

COCONUT SHRIMP 16

BUTTERFLIED SHRIMP BREADED IN COCONUT & FRIED TO PERFECTION. SERVED WITH A SWEET CHILI THAI SAUCE. Pair with Dirty '30s Pale Ale

OKIE NACHOS 18

FAN FAVORITE! FRESHLY FRIED POTATO CHIPS LAYERED WITH JACK & CHEDDAR CHEESE, GRILLED CHICKEN & BBQ SAUCE. TOPPED WITH RANCH DRESSING, GREEN ONIONS & SOUR CREAM ON THE SIDE. Pair with Dust Bowl Lager

FRIES

REGULAR 7, SWEET POTATO 9, GARLIC PARMESAN 9

FRIED GREEN BEANS 15

TENDER WHOLE GREEN BEANS IN A LIGHT BATTER. SERVED WITH A SIDE OF RANCH DRESSING. Pair with Hops Double IPA

BRUSSELS SPROUTS 16

CRISPY BRUSSELS SPROUTS TOSSED WITH BACON & PARMESAN CHEESE FINISHED WITH A BALSAMIC GLAZE DRIZZLE. Pair with Dirty '30s Pale Ale

BONELESS WINGS 18

BREADED WHITE MEAT CHICKEN TOSSED IN YOUR CHOICE OF TRADITIONAL BUFFALO SAUCE. BBQ SAUCE OR KOREAN GOCHUJANG SAUCE. Pair with Hops of Wrath IPA

BEER NACHOS 18

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. Pair with Hops Double IPA

CHIP & DIP TRIO 17

OUR TACO TRUCK PEPPER JACK BEER CHEESE, FRESH GUACAMOLE & ROASTED RED PEPPER SALSA SERVED WITH HOUSE-MADE CORN TORTILLA CHIPS.

Pair with Dust Bowl Pils

HOUSE 17

ROMAINE & ICEBERG LETTUCE WITH SHREDDED JACK & CHEDDAR CHEESE, DICED TOMATOES, CUCUMBERS, SHREDDED CARROTS & HOUSE-MADE CROUTONS. Pair with Dust Bowl Lager

CAESAR 17

ROMAINE LETTUCE TOSSED WITH HOUSE-MADE CROUTONS, SHAVED PARMESAN CHEESE & CAESAR DRESSING. Pair with Therapist Imperial IPA

ASIAN CHICKEN 24

ROMAINE LETTUCE TOSSED WITH A POWER BLEND OF BROCCOLI STALKS, BRUSSELS SPROUTS KALE, RADICCHIO & COLORED CARROTS. TOPPED WITH MANDARINS, GRILLED TERIYAKI CHICKEN, TOASTED ALMONDS, CRISPY WONTON STRIPS, GREEN ONIONS & SESAME SEEDS. SERVED WITH A SIDE OF ASIAN SESAME DRESSING. Pair with Confused Therapist IPA

SOUTHWEST OUINOA 18

TENDER QUINDA TOSSED WITH DICED CHICKEN, CORN, BLACK BEANS, RED ONIONS, TOMATOES, CILANTRO & LIME JUICE. TOPPED WITH AVOCADO & SERVED WITH CILANTRO CHIMICHURRI. Pair with Dust Bowl Lager

COBB 20

ROMAINE & ICEBERG LETTUCE TOPPED WITH DICED CHICKEN, BACON, HARD-BOILED EGGS, AVOCADO, DICED TOMATO & GORGONZOLA CHEESE.

Pair with Tomorrow's Clear Tropical IPA

ROMAINE WEDGE 18

CRISP WEDGES OF ROMAINE HEARTS TOPPED WITH BLUE CHEESE DRESSING, BLUE CHEESE CRUMBLES, CHERRY TOMATOES, BACON & GREEN ONIONS.

Pair with Dust Bowl Pils

ADD GRILLED CHICKEN +8

SALADS

HOUSE-MADE DRESSINGS

RANCH. 1000 ISLAND. HOUSE VINAIGRETTE. BLUE CHEESE. CAESAR, HONEY MUSTARD, CILANTRO CHIMICHURRI, ASIAN SESAME

FLATBREADS

10" GLUTEN FREE CRUST +3

SPICY HAWAIIAN 26

MOZZARELLA & PROVOLONE CHEESE, PINEAPPLE, HAM, BACON, CANDIED JALAPEÑO & BELL PEPPER. Pair with Dust Bowl IPA

STOUT, SAUSAGE & ONION 22

MOZZARELLA & PROVOLONE CHEESE, DUST BOWL STOUT GLAZE, ITALIAN SAUSAGE & ONION. Pair with Dust Bowl Stout

PICKLE BACON 22

MOZZARELLA & PROVOLONE CHEESE, GARLIC WHITE SAUCE, BACON, DILL PICKLES & GREEN ONION. Pair with Dust Bowl Light

MARGARITA 20

FRESH MOZZARELLA, CHERRY TOMATOES & FRESH BASIL WITH HOUSE-MADE MARINARA SAUCE. TOPPED WITH BALSAMIC GLAZE.

Pair with The Gold 1 Blonde Ale

FRIED CHICKEN BACON RANCH 24

GARLIC RANCH SAUCE, FRIED CHICKEN, BACON & MOZZARELLA CHEESE. TOPPED WITH RANCH & GREEN ONION.

Pair with Dust Bowl Pils

ADDITIONAL TOPPINGS

BELL PEPPER, CHERRY TOMATOES, JALAPEÑOS, PICKLE, PINEAPPLE, RED ONIONS, OLIVES + 2 HAM, ITALIAN SAUSAGE, PEPPERONI, CHICKEN + 3 BACON, BRISKET \$4

MEAT LOVERS 26

MOZZARELLA & PROVOLONE CHEESE, PEPPERONI, HAM, BACON, ITALIAN SAUSAGE. Pair with Hops Double IPA

SPICY BBO BRISKET 22

MOZZARELLA & PROVOLONE CHEESE, SPICY BBO SAUCE, SMOKED BRISKET, PICKLED ONIONS & FRESH CILANTRO. Pair with Dust Bowl IPA

CHICKEN PARMESAN 22

MOZZARELLA & PROVOLONE CHEESE. MARINARA, FRIED CHICKEN BREAST, SHREDDED PARMESAN CHEESE & PARSLEY Pair with Dirty '30s Pale Ale

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 19

CRISPY CHICKEN BREAST TOSSED IN GOCHUJANG SAUCE. SERVED ON A BRIOCHE BUN WITH GARLIC AIOLI, SLICED PICKLES & CREAMY COLESLAW. Pair with Tomorrow's Clear Tropical IPA

FRIED CHICKEN BREAST 18

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.

Pair with Therapist Imperial IPA

MEATBALL SUB 19

ITALIAN SEASONED BEEF & PORK BLENDED WITH RICOTTA & ROMANO CHEESE. SERVED ON AN ITALIAN SUB WITH HOUSE-MADE MARINARA & PROVOLONE CHEESE. Pair with Dust Bowl Pils

REUBEN 20

THINLY SLICED CORNED BEEF SERVED ON TOASTED RYE BREAD WITH SWISS CHEESE, SAUERKRAUT & 1000 ISLAND DRESSING. Pair with Dust Bowl's IPA

BURGERS

ALL BURGERS ARE MADE WITH HARRIS RANCH CERTIFIED ANGUS BEEF. SERVED WITH YOUR CHOICE OF ONE SIDE. VEGAN & VEGETARIAN OPTIONS AVAILABLE.

DOUBLE CHEESEBURGER 20

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.

Pair with The Gold 1 Blonde Ale

PB & J 21

HARRIS RANCH CAB PATTIES TOPPED WITH MELTED CHEDDAR CHEESE, CRISPY BACON, CREAMY PEANUT BUTTER & GRAPE JELLY. SERVED ON A MULTI-GRAIN WHEAT BUN.

Pair with Tomorrow's Clear Tropical IPA

JALAPENO BEER CHEESE 22

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.

Pair with Hops of Wrath IPA

DUST BOWL DELI 20

LAYERS OF THINLY SLICED BLACK FOREST HAM, HARD ITALIAN SALAMI, PEPPERONI & PROVOLONE CHEESE. SERVED ON AN ITALIAN ROLL WITH LETTUCE, FRESH TOMATOES, RED ONIONS & WHOLE MUSTARD AIOLI.

Pair with Therapist Imperial IPA

GRILLED CHICKEN 19

GRILLED CHICKEN BREAST WITH MELTED CHEDDAR CHEESE, LETTUCE, SLICED TOMATOES & RED ONIONS. SERVED ON A MULTI-GRAIN BUN WITH A SIDE OF HOUSE-MADE BBQ SAUCE. Pair with Dust Bowl Light

BRISKET \$22

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. Pair with Hops Double IPA

BACON GORGONZOLA 22

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.

Pair with Dust Bowl IPA

SEAFOOD

FISH TACOS 19

GRILLED COD MARINATED IN CHIPOTLE & LIME, SHREDDED CABBAGE, PINEAPPLE PICO DE GALLO & CILANTRO CREMA. SERVED ON CORN TORTILLAS WITH CHIPS & SALSA. Pair with Taco Truck Lager

SHRIMP PO BOY 23

HOMESTYLE BREADED PRAWNS ON A SOFT ITALIAN ROLL WITH CAJUN AIOLI, LETTUCE, TOMATO & RED ONION. SERVED WITH YOUR CHOICE OF A SIDE. Pair with Dust Bowl Pils

FRENCH FRIES CHIPS & SALSA SIDE HOUSE SALAD SIDE CAESAR SALAD

DB POTATO CHIPS GARLIC FRIES +3 SWEET POTATO FRIES +3 DB STOUT CHILI +3

DESSERTS

CHOCOLATE CHIP SKILLET COOKIE 10

TRIPLE CHOCOLATE CHIP COOKIE BAKED IN A CAST IRON SKILLET. TOPPED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE.

FUNNEL FRIES 10

CRISPY FUNNEL CAKE FRIES TOSSED IN CINNAMON SUGAR. SERVED WITH STRAWBERRY JAM OR NUTELLA.

NAPOLEON PASTRY 10

SIDES

LAYERS OF PUFF PASTRY, ALMOND CREAM CHEESE FLUFF & FRESH STRAWBERRIES. TOPPED WITH POWDERED SUGAR, WHIPPED CREAM, STRAWBERRIES & BLUEBERRIES.

LEMON CURD TART 10

HOUSE-MADE LEMON CURD IN A GRAHAM CRACKER CRUST. TOPPED WITH A MIXED BERRY COMPOTE.

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