

CUPID'S COCKTAILS

- Sweetheart Sangria

Our Signature Sangria infused and garnished with rosemary, apples, citrus and candied cranberries

12
- Cupid's Arrow

Our Signature Espresso Martini, featuring La Colombe espresso, Tito's vodka and Kahlua

15
- Love in a Mug

Our secret recipe, made-from-scratch hot chocolate, spiked with Bailey's Irish Cream. Garnished with whipped cream and candied hearts

12
- Tira-Miss-U Martini

Absolut Vanilla vodka, Kahlua, RumChata, Meletti Cioccolato, salted caramel syrup and cream. Garnished with cinnamon and a Pirouette Wafer.

15
- Love Potion No. 23

Tito's vodka, RumChata, Creme de Cacao, with strawberry puree and cream. Served in a rocks glass and garnished with a strawberry slice & white chocolate shavings

15
- Pucker & Pour

Grey Goose, Grey Goose Citron, rose syrup and lemon with a sugar rim. Garnished with rose petals

13

MOONLIT MOCKTAILS

- Homemade Strawberry Lemonade

Fresh squeezed lemon juice, mixed with strawberry puree and dash of agave. Garnished with strawberries and lemons

9
- 23rd Street Signature Hot Chocolate

Homemade hot chocolate, garnished with whipped cream, sprinkles and heart candies

9
- Rose in Rome

Rose syrup with a splash of lemon juice, blackberry syrup and cream finished off with club soda. Garnished with rose petals and a lemon wedge

9



XOXO



FIRST IMPRESSIONS

- Beer Battered Pickles

Dill slices, wheat ale batter, Roasted Garlic Aioli

13
- Brauhaus Pretzel

2 Bavarian-Style pretzels, ale fondue, stone ground mustard

14
- Hop House Artichoke Dip

Creamy spinach, artichokes, cheese blend. Served with warm pita

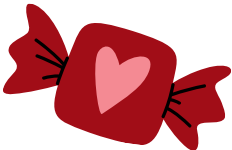
16
- Deconstructed Nachos

Fondue, black beans, cheese blend, tomatoes, scallions, black olives, fresh jalapeños, salsa, sour cream, your choice of beef or pulled chicken. Chips served on side

19
- Griddled Quesadillas

Cheddar & Jack cheese blend, red onion, peppers, Chipotle sour cream, salsa, your choice of beef or pulled chicken

15



LOVE AT FIRST TOSS

- House-Made Dressings – Roasted Garlic Aioli, Rice Wine Vinaigrette, Avocado Ranch, Raspberry Vinaigrette, Honey Mustard, Caesar, Gluten-Free Balsamic

17
- Avocado Salad

Sliced avocado, spring mix, walnuts, grapes, dried cranberries, tomatoes, cucumbers, onions, Rice Wine Vinaigrette

17
- Crown's Cobb Salad

Fried chicken, romaine, bacon, eggs, tomatoes, onions, cucumbers, mozzarella, provolone. Avocado Ranch served on the side

17
- Hazelnut Goat Cheese Salad

Baked hazelnut-breaded Chèvre cheese, spring mix, red onion, mandarin oranges, Raspberry Vinaigrette, lahvosh crackers

17
- Taco Salad

House-fried tortilla shell, romaine, corn, black beans, pickled onions, pickled jalapeño, crispy tortilla strips, cheddar & jack cheese, Avocado Ranch, salsa, your choice of beef or pulled chicken

17
- Hadl House Salad

Romaine, tomatoes, cucumbers, onions, cheddar & jack cheese, croutons

10
- Caesar Salad*

Romaine, Parmigiano Reggiano, croutons, Caesar dressing

10



- Add Black Beans

+5
- Add Ground Beef

+5
- Add Grilled Chicken Breast*

+7
- Add Grilled True North Salmon*

+9



HEART-Y HANDHELDS

- Served with French Fries or Pub Chips. Substitute a Premium Side for +4

Fitzgerald's Reuben

Corned beef, Swiss, sauerkraut, house-made 1000 Island, marble rye

18
- Double-Stacked New York-Style available upon request for +3

Brewhouse Hot Honey Chicken

Buttermilk fried chicken, Nashville mayo, hot honey, lettuce, pickles, brioche

18
- Hanni's Avocado Club

Smoked turkey, smoked Gouda, avocado, bacon, lettuce, tomato, Balsamic Aioli, sourdough

18
- Prime Rib French Dip

House-roasted Prime Rib, Swiss, Horseradish Aioli, sourdough hoagie, au jus

20
- Honey Mustard Chicken Sandwich

Grilled chicken breast, smoked Gouda, bacon, pickled onions, house-made Honey Mustard, brioche

17

THE MAIN ATTRACTION

- Chicken Tenders

Hand-breaded chicken tenders, French Fries, coleslaw, Roasted Garlic Aioli

19
- London Phog Fish & Chips

Wheat ale beer-battered Hake, French Fries, coleslaw, tartar sauce. Malt vinegar and lemon upon request

24
- Brewhouse Sirloin*

8 oz. Top Angus Sirloin, choice of 2 sides

25
- New Orleans Salmon

Blackened True North Salmon, creamy Cajun pan sauce, choice of 2 sides

29
- Danny Manning Marsala

Pan-seared chicken breast, onions, mushrooms, creamy Marsala Wine Sauce, served over rice

28
- Grilled Salmon

True North Grilled Salmon, choice of 2 sides

27

Sizzle & Swoon Steak Night – 14

8 oz. Top Angus Sirloin, hasselback potato, asparagus, breadstick
Every Tuesday from 4-9 PM. Join us!

23rd Street Brewery proudly serves Coke Products, Topo Chico, Roasterie Coffee, and Roasterie Tea.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

