

BEER BITES

BAKED PHILLY PRETZELS

Two supersized baked pretzels served with your choice of our beer cheese sauce or a trio of mustards. 8

TONS-O-TOTS GF

A full pound of crispy tots served with ranch or your choice of dipping sauce: blue cheese, kickin' aioli, Dijon, dark beer ale mustard or yellow mustard. 7

PUB SLIDERS - Your choice of tots or fries

SHORT RIB

Two short rib sliders served with crispy onions and garlic aioli. 11

BEER BRAT

Two brat sliders served with Pilsner sauerkraut and beer mustard. 10

CLASSIC BURGER

Two all-beef sliders served with beer mustard and pickle. 10

CHICKEN WINGS ★ GF

Jumbo wings cooked to perfection tossed in your choice of buffalo, nitro BBQ*, super spicy BBQ* or Dreaded Death. Served with blue cheese or ranch, carrots and celery. 1lb. : 8 | 1.5 lbs. : 15

*Not a GF option

BONELESS WINGS

Crispy breaded all-white meat chicken tossed in your choice of buffalo, nitro BBQ, super spicy BBQ or Dreaded Death. Served with blue cheese or ranch, carrots and celery. 9

LOADED SIDEWINDERS ★

Our bada** American version of poutine. Beer-battered fries with a peppered white cheddar cheese sauce, thick-cut bacon and avocado. 9

DENVER-STYLE AHI † ★ GF

Thinly-sliced ahi tuna topped with ponzu soy sauce, sliced jalapeño coins and fresh cilantro leaves. 11

BUFFALO CHICKEN DIP ★

Roasted chicken, buffalo sauce, cream cheese, mozzarella and cheddar cheese garnished with Parmesan and green onions. Served with warm naan bread. 9

HUMINA-HUMINA HUMMUS GF

Jalapeño and cilantro hummus with just a smidge of heat. Served with Kalamata olives, seasonal vegetables and warm naan bread*. 9

*Not a GF option

SHORT RIB QUESO ★

Beer cheddar cheese sauce topped with tender short rib and pico de gallo. Served with toasted crostinis. 12

FRESH GREENS

DRESSING CHOICES: RANCH, BLUE CHEESE, CAESAR, BALSAMIC OR PARADISE VINAIGRETTE

GLUTEN-FRIENDLY SALAD OPTIONS AVAILABLE – ASK YOUR SERVER FOR DETAILS.

PUB SALAD

Spring mix, avocado, red peppers, grape tomatoes, shredded cheddar, seasoned croutons and your choice of dressing. 9
Add Pilsner chicken: 12

PARADISE CHICKEN

Spring mix with diced Pilsner chicken, fresh carrots, julienned red peppers and candied walnuts tossed in paradise vinaigrette. 12

PILSNER CHICKEN COBB ★

Diced Pilsner chicken, fresh avocado, thick-cut bacon, blue cheese, grape tomatoes and hard-boiled egg on romaine with your choice of dressing. 12

HAIL CAESAR

Romaine lettuce tossed in our signature Caesar dressing, seasoned croutons, hard-boiled egg and shaved Parmesan. 9
Add Pilsner chicken: 12

WE SOURCE LOCAL INGREDIENTS WHENEVER POSSIBLE.

SOUPS

BEER CHEESE SOUP ★

Our housemade amber ale soup topped with cheddar cheese, thick-cut bacon, green onions and Growler Tots. Cup: 5/ Bowl: 8

GROWLER CHILI

Semi-spicy beef chili served with sour cream and shredded cheddar cheese. Cup: 5/ Bowl: 8

PUB EXTRAS

MAC & CHEESE - 4

SWEET SLAW - 4

GROWLER TOTS - 4

SIDEWINDER FRIES - 4

GROWLER VEGGIE MIX - 4

★ PUB FAVORITE GF GLUTEN-FRIENDLY

HAND-CRAFTED BURGERS[†]

NEVER FROZEN, ALL-BEEF, HAND-FORMED PATTIES SERVED WITH YOUR CHOICE OF SIDEWINDER FRIES, TOTS OR SUB SIDE SALAD. SUBSTITUTE CHICKEN BREAST ON ANY BURGER FOR \$2. HOLD THE BUN, WRAP IN LETTUCE FOR A GF OPTION.

NITRO BBQ CHEDDAR BACON BURGER ★

Our very own nitro BBQ sauce*, Tillamook® cheddar and thick-cut bacon. 12

*Not a GF option

BACON BLUE BURGER

Thick-cut bacon, sharp blue cheese crumbles and kickin' aioli. 12

MUSHROOM & SWISS BURGER

Sautéed mushrooms, Swiss cheese and mayo. 12

GROWLER CHILI CHEESEBURGER

Growler Chili*, beer cheddar cheese sauce and red onion. 12

*Not a GF option

ULTIMATE BACON CHEESEBURGER

Thick-cut bacon topped with your choice of Tillamook® cheddar, aged Swiss or gouda cheese. 12

HOME-SWEET-HOME BURGER ★

Growler's signature ale-infused red onion marmalade*, Swiss cheese and savory avocado aioli. 12

*Not a GF option

INFERNO BURGER ★

Roasted green chili and jalapeño relish, thick-cut white cheddar cheese and kickin' aioli. 12

SUNRISE BURGER

Sunny side egg, thick-cut bacon, tater tots, mayo and Tillamook® cheddar. 12

MAINS

ALL HANDHELDS SERVED WITH YOUR CHOICE OF SIDEWINDER FRIES, TOTS OR SUB SIDE SALAD.

PILSNER CHICKEN AVOCADO CLUB ★

Two juicy, grilled Pilsner-marinated chicken breasts, thick-cut bacon, lettuce, tomato and garlic aioli on toasted sourdough bread. 12

BLACKENED MAHI-MAHI TACOS

Spicy mahi-mahi, pico de gallo and sweet coleslaw garnished with fresh lime and sour cream served on soft corn tortillas. 12

AHI TUNA WRAP[†]

Seared ahi tuna wrapped in a flour tortilla with olive oil, chopped romaine, diced tomato and green onion with maple Sriracha sauce. 13

SKILLET MAC ★

Al dente rotini pasta tossed in a savory beer cheddar cheese sauce topped with golden bread crumbs, Parmesan cheese and thinly-sliced green onions served with a side of balsamic-tossed spring mix. 10
Add beer brat: 11 | Pilsner chicken: 11 | or short rib: 12

BREW BEN ★

Shaved corned beef, Pilsner sauerkraut, aged Swiss cheese and Thousand Island dressing served on toasted, thick-cut marble rye. 12

THE BIG BLT

A pile of thick-cut bacon, romaine lettuce, fresh tomatoes and garlic aioli on toasted sourdough bread. 9

CHICKEN & WAFFLES ★

Two Belgian waffles topped with southern-fried, beer-battered chicken, sunny side egg†, maple syrup, honey butter and sliced green onions. 13

TURKEY MELT

Sliced turkey, provolone cheese, thick-cut bacon, avocado aioli, red onion, pickles and mustard served on toasted sourdough bread. 10

GROWLER CHILI CHEESE DOG

Half-pound, all-beef frank loaded with Growler Chili, shredded cheddar cheese and diced red onion. 12

CRUSTED MAHI-MAHI

Lightly breaded and pan seared mahi-mahi served with sweet coleslaw, Growler Veggies and chimichurri. 13

IT'S BEER:30

PERSONALIZE YOUR CRAFT BEER EXPERIENCE.

With so many craft beers on tap, your pairing options are next to endless! Here at Growler USA®, our beertenders and servers are Cicerone® Certified Beer Servers. This means they have successfully completed training and exams in the craft beer industry's most prestigious program, and are able and eager to personalize your craft beverage experience. Ask them about different beer styles, get pairing recommendations, or enjoy free tastes of beverages about which you're curious. Repeat as necessary until your Growler USA experience is perfect. CHEERS!

[†] These items may be served raw or undercooked, or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.