



RESTAURANT WEEK

3 COURSES \$35 | JUL 21-JUL 30, 2023 | DINE-IN ONLY

1ST COURSE | CHOOSE ONE

SUGGESTED BEER PAIRING: MALLET LAGER

BEER QUESO FUNDIDO (V OPTION) House beer cheese, choice of pork chorizo or Beyond chorizo, pico de gallo, & spring onion. Served with house tortilla chips.

BEER-BATTERED BROCCOLI (V, VG OPTION) Broccoli dredged in Spontaneous Deviations beer batter & panko, fried crispy and topped with a honey sesame sauce, served with sriracha ranch. (Make it vegan! Hold the honey & swap vegan ranch)

THE CORNY CAPRESE (V, GF) House-made fresh mozzarella, tomato, roasted corn, arugula, and fresh basil, topped with roasted garlic vinaigrette, basil oil, aged balsamic, & pink peppercorns.

2ND COURSE | CHOOSE ONE

SUGGESTED BEER PAIRING: SPACE JELLYFISH IPA

DRIVE THRU BURGER (GF OPTION) Two 4oz beef patties, gooey cheese, shredded lettuce, house pickles, smoked red onions & B2B sauce on a toasted bun. Served with garage fries* & choice of fry sauce. Add bacon \$2 / Gluten-free bun \$2

THE BACON CHICKEN BACON Frank's buttermilk-brined fried chicken, bacon, house bacon jam, ranch, arugula, & fresh tomato on a griddled potato roll. Served with garage fries & choice of fry sauce.

VEGAN BLT (VG) Soy-glazed tempeh, tomato, arugula, & avocado mayo served on Cunningham's country white bread. Served with garage fries & choice of fry sauce.

3RD COURSE | CHOOSE ONE

SUGGESTED BEER PAIRING: ASTRAL DECAY PALE ALE

KEY LIME PIE ICE CREAM SANDWICH (V) Taharka Brothers Key Lime Pie ice cream, house graham cracker cookie, & whipped cream.

PEACH TURNOVER (V) Puff pastry with peaches, crème anglaise, & Taharka vanilla ice cream.

TAHARKA ICE CREAM (GF, V, VG OPTION) Two scoops, any combo.
Choice of: Vanilla, Key Lime Pie, Honey Graham, or Vegan Chocolate Love

V - VEGETARIAN // VG - VEGAN // GF - GLUTEN-FREE

*Garage fries may contain trace amounts of gluten.
Swap for a GF side for no extra cost.

NEPENTHE
BREWING CO.