



On a chilly mountain evening,
The Beaver Street Brewery greets you
With a warm smile and a hot fire,
Flames gleaming and flickering from the antique stoves.

As the amber fire's glow washes over you
And a train whistles in the distance,
You find yourself suddenly in the mood
For a fondue and a refreshing sip of Railhead Red Ale.

The air is alive with conversation
As people from all walks of life reminisce about the great day they had,
Where they are going, or where they wish they had been.
Everyone is comfortable, full and in the company of good friends.



In 1994,
After nine months of remodeling,
Beaver Street Brewery opened its doors
And became the first micro-brewery in Flagstaff.

Like the pine-covered, small mountain town,
The building itself holds rich and vibrant memories
Of good everyday people trying their best to build a life
For their families and a history for the generations to come.

The owners, managers and staff of Beaver Street Brewery
strive to carry on the idea of friendly personal service.
Every person who comes through the door
is part of a tradition in the making.

Thank you.



11 S. Beaver Street, Flagstaff, AZ 86001
928-779-0079

STARTERS

MALTESE TAPAS SALAD

A chilled blend of sun-ripened tomatoes, scallions, Kalamata olives, fresh basil and roasted red bell peppers marinated with extra virgin olive oil, balsamic vinegar and garlic. Topped with crumbled feta cheese and caper berries. Served with crunchy crouton rounds for scooping and dipping. 9.49

PESTO AND CREAM CHEESE **

Our homemade basil pesto layered over cream cheese is wood-fired baked and served bubbling hot with crouton rounds and sourdough bread. 10.49

HUMMUS IM SNOVAR **

Our delicious hummus garnished with Kalamata olives, cucumbers, clover sprouts and a cherry tomato then sprinkled with pine nuts and drizzled with extra virgin olive oil. Served with fresh pita. 9.29

CHIPS and more ...

Our house-fried tortilla chips served with your choice of fresh pico de gallo, southwestern cream cheese or guacamole. 8.29

PIZZA CHIPS **

Our thin crust pizza lightly kissed with your choice of roasted garlic pesto or cilantro pesto and a blend of Romano, mozzarella, and Parmesiano-Reggiano cheeses. Sliced into wedges and served in a basket with tangy marinara for dipping. 8.29

ARIZONA QUESADILLA

A large flour tortilla filled with diced scallions, tomatoes, black olives, poblano chili, cilantro, and Monterey jack and cheddar cheeses. Served with fresh tortilla chips, spicy taco sauce, pico de gallo and your choice of guacamole or sour cream. 9.29

Add your choice of (1):

grilled steak, grilled chicken breast 2.49
or black beans 1.29

SOFT PRETZELS

Three large warm and chewy homemade pretzels served with **two** of the following: beer mustard, cheese-and-ale pot, hummus, southwestern cream cheese or creamy beer cheese sauce. 9.99

FONDUES

Serves 2-4 as an appetizer.

BEAVER STREET BREWERY FONDUE

Our savory pub-style fondue made with sharp cheddar cheese, caramelized onions and our own Railhead Red Ale. Served with fresh bread cubes and an assortment of fresh veggies. 17.99

WHISTLE STOP FONDUE

A classic Swiss fondue made with Gruyere cheese, white wine and a splash of cherry brandy. Served with fresh bread cubes and seasonal fruit. 17.99

ENTRÉE SALADS AND MORE...

CHICKEN CAESAR SALAD

Fresh romaine lettuce tossed with Caesar dressing and crunchy garlic croutons. Topped with chopped, grilled, and seasoned chicken breast, red onions and Parmesiano-Reggiano cheese. 13.49
(Anchovies provided upon request.)

MEDITERRANEAN QUINOA SALAD **

Rested upon a bed of fresh spring greens, our tricolored quinoa is tossed with cucumbers, red onions, Roma tomatoes, Kalamata olives, and marinated artichoke hearts. Garnished with feta cheese and toasted pine nuts. Served with fresh pita slices dolloped with creamy hummus, cherry tomato and a Kalamata olive. Served with Balsamic vinaigrette on the side. 13.99

Quinoa (keen-wah) is a small, ancient Peruvian grain with a mild, nutty flavor.

MONGOLIAN BEEF SALAD * **

Sliced roasted sirloin of beef tossed in a spicy Mongolian marinade and nestled atop a bed of spring greens with a mixture of julienne carrots, scallions, cilantro and red cabbage. Garnished with baby corn and tomatoes then drizzled with a sesame-ginger vinaigrette and topped with crunchy roasted peanuts. 16.29

SALMON COBB SALAD

This is not your normal cobb salad. We line a bed of fresh mixed spring greens with flaked grilled salmon, cherry tomatoes, diced bacon, hard boiled eggs, roasted corn, diced red onions and avocado. Served with green goddess dressing on the side. 14.69

APPLE AND DAIKON CHICKEN SALAD **

Sliced apples, julienned daikon, and thinly sliced red onions are tossed in our wonderful maple-mustard vinaigrette and nestled atop a bed of spring greens. Topped with chopped, grilled and seasoned chicken breast then garnished with honey walnuts, avocado, and crumbled blue cheese. Served with maple-mustard vinaigrette on the side. 14.69

BEAVER STREET HOUSE SALAD

Mixed spring greens topped with an assortment of fresh vegetables and your choice of dressing on the side. 11.69

SIDE SALAD

A smaller version of our house or Caesar salad. 4.69

ALL DRESSED UP * **

Add one of your favorite salad toppings to our Caesar salad, house salad or side salad. Choices include chopped, grilled and seasoned chicken breast, a hearty scoop of our cranberry tuna salad, grilled chicken salad (contains pecans) or Mediterranean quinoa salad for 3.49 extra. Add flaked grilled salmon for 4.69 extra.

SOUP OF THE MOMENT

Ask your server for today's homemade selection. Bowl 5.59 ~ Cup 3.29

TODAY'S CHILI

Hearty and always delicious. Ask your server what our chefs have created today. Served with a fresh-baked cornbread muffin. 8.99

Try one of our fresh salad dressings:

Caesar, Balsamic Vinaigrette, Feta Vinaigrette, Green Goddess, Tarragon-Mustard (non-fat), Maple-Mustard Vinaigrette, Creamy Ranch, Blue Cheese, Raspberry-Walnut Vinaigrette **, Russian or Sesame-Ginger Vinaigrette **

WOOD~FIRED PIZZAS

Individual 10-inch entree pizzas.

SIX CHEESE

A wonderful classic. This pizza starts with a base of our tangy marinara then topped with Romano, mozzarella, Parmesiano-Reggiano, white and yellow cheddar, and Monterey jack cheeses.

Finished with oregano and basil. 11.59

Add pepperoni or sausage. 13.09

EL GORDO **

This wood-fired creation begins with our cilantro-chili pesto topped with a blend of Monterey jack, Romano, white and yellow cheddar cheeses, diced ham, bacon, sausage coins, red onion, green onion and diced tomato. Finished with a sprinkling of fresh cilantro. 13.49

BEAVER STREET **

Our favorite! Roasted garlic pesto covered with a blend of mozzarella, Romano, Parmesiano-Reggiano and soft goat cheeses. Topped with sun-dried tomatoes and finished with a chiffonade of fresh basil. 12.29

For a special treat, add sautéed shrimp. 14.29

PEPPERONI PIZZAZZ

Tangy marinara sauce topped with mozzarella cheese, loads of pepperoni, mild pepper rings, black olives, red onions and oregano then finished with chopped fresh parsley. 12.69

We have gluten free pizza dough!
Only 1.25 extra. Just tell your server.

BBQ CHICKEN

Sweet, smoky barbecue sauce topped with a blend of smoked Gouda and mozzarella cheeses, tender morsels of grilled chicken, red onions, scallions and red bell peppers then finished with chopped parsley. 13.49

THREE SAUSAGE

Tangy marinara topped with a blend of Parmesiano-Reggiano, Romano and mozzarella cheeses, an assortment of fresh smoked sausages, mushrooms and caramelized onions then finished with chopped fresh parsley. 13.49

SOUTHWEST CHICKEN **

Zesty cilantro-chili pesto topped with a blend of Monterey jack, white and yellow cheddar, and Romano cheeses, grilled marinated chicken, red onions, diced tomatoes, red bell peppers, jalapeños and scallions then finished with fresh cilantro. 13.49

For a vegetarian option, substitute black beans for the chicken.

ENCHANTED FOREST **

Artichoke-olive pesto topped with thick slices of portobello mushrooms, fresh spinach, roasted red bell peppers, French Brie, walnuts and coarse-ground black pepper then finished with Parmesiano-Reggiano cheese and a chiffonade of fresh basil. 13.49

POTPOURRI

Add your choice of (1): Our soup of the moment, a side Caesar salad or a side house salad for 2.29

For an additional 2.29 - sweet potato fries may be substituted for the mashed potatoes, rice or tortilla chips.

CHICKEN POT PIE

All white meat chicken, corn, onions, carrots, seasoned red potatoes and green peas are slowly simmered in our homemade cream sauce for that mouth-watering yummy taste. Topped with a golden flaky puff pastry. 16.99

FLORENTINE RAVIOLI

Succulent spinach and ricotta ravioli topped with fresh sliced portobello mushrooms and draped in your choice of zesty marinara or sun-dried tomato alfredo sauce. Topped with creamy mozzarella and aged Parmesiano-Reggiano cheeses then baked in our wood-fired pizza oven to a bubbly perfection. Finished with a chiffonade of fresh basil and a sprinkling of toasted spiced bread crumbs. Served with a side of sherry garlic bread. 17.49

Add your choice of (1): Grilled chicken breast, sausage or shrimp. 2.49

BREWER'S PLATTER

Two bratwurst sausages and a spicy southwest sausage braised in Railhead Red Ale. Served with caramelized onions, skin-on mashed potatoes with parsley butter, sweet-and-sour red cabbage, cinnamon apples and our own beer mustard. 15.99

FIRECRACKER GORDITA PLATTER

Three warm gordita flour tortillas topped with your choice of grilled chicken breast, deep fried mahi-mahi or beer-battered shrimp with a zesty chipotle coleslaw and shredded cheddar cheese. Served with our spicy firecracker sauce, guacamole, pico de gallo and fresh tortilla chips. 14.99

SIXTEEN SPICE GRILLED CHICKEN

We take a tender white meat chicken breast and rub it with a mixture of sixteen different spices then grill it to perfection and top it with our amazing black pepper vinegar sauce. Served with saffron rice and sautéed fresh vegetables. 15.99

MEAT LOAF PLATTER

A generous portion of our homemade meat loaf smothered with a rich portobello mushroom gravy and served alongside sautéed fresh vegetables and skin-on mashed potatoes. 17.49

MANGO TANGO PORK CHOP *

A 10 oz. Porterhouse pork chop brined and grilled with our spicy firecracker sauce then topped with pineapple mango chutney for an explosion of flavor! Served with skin-on mashed potatoes and sautéed fresh vegetables. 18.99

USDA CHOICE ANGUS FLAT IRON *

An 8 oz. cut of well marbled, choice Angus steak char-grilled to your specifications and topped with our savory porcini herb compound butter. Served with creamy red potatoes and sautéed fresh vegetables. 21.99

USDA CHOICE ANGUS RIBEYE *

A generous hand-carved portion of Angus steak rubbed with cracked black pepper and kosher salt then grilled to your specifications. Served with creamy red potatoes and sautéed fresh vegetables. 27.99

Bigger flavor? Add Stout Sauce to your steak. 1.09

SANDWICHES

All of our sandwiches and burgers are served with French fries, coleslaw and a pickle.

For an additional 2.29 - a side house salad or Caesar salad may be substituted for the fries, coleslaw and pickle.

For an additional 2.29 - sweet potato fries may be substituted for the fries, coleslaw and pickle.

BLTA SALMON BURGER

Our handmade salmon burger topped with crispy bacon, tomato, lettuce, and sliced avocado. Served on a Spanish-style Telera bun with a side of lemon-tarragon aioli. 12.59

CORDON BLEU FRIED CHICKEN

A tender chicken thigh is marinated, seasoned, and deep fried then topped with a slice of ham and cheddar cheese. Served on a fluffy, buttery homemade biscuit slathered with our honey-mustard butter. 11.59

WOOD-FIRED HAM & ARTICHOKE

Premium sliced ham topped with our own marinated artichoke hearts and smothered with Provolone cheese then baked in our wood-fired pizza oven. Served open face on a hoagie roll. 12.69

MEAT LOAF

A thick slice of our world famous meat loaf topped with two slices of Swiss cheese, beer mustard and salsa mayonnaise. Served between two slices of toasted 9-grain bread. 12.69

LUMBERJACK BURGER *

Our premium Choice ground beef patty is hand formed and grilled to your specifications then topped with bacon, cheddar cheese, lettuce, tomato and sliced red onions with a side of ranch dressing. Served on a split top gourmet bun. 14.49

RUSTIC PORTOBELLO

An entire portobello mushroom basted with our own secret, spicy stout sauce then char-grilled and topped with clover sprouts, tomato slices and artichoke-olive pesto. Served on a Spanish-style Telera bun. 12.49

MARGARITA CHICKEN **

A whole chicken breast marinated with tequila and lime then grilled and topped with a roasted poblano chili, Monterey jack cheese, lettuce, tomato, sliced red onion and a side of cilantro-pesto mayonnaise. Served on a split top gourmet bun. 12.69

SOUTHWEST TURKEY GRINDER

Our twist on an old "standby." Turkey breast is grilled with red onions, poblano chili and diced tomatoes then topped with Monterey jack cheese and roasted poblano chili sauce. Served on a hoagie roll. 13.49

BEAVER STREET BURGER * **

Our own special recipe! A patty of premium Choice ground beef blended with garlic, fresh basil and sun-dried tomatoes then grilled to your specifications. Topped with Havarti cheese, lettuce, tomato, sliced red onions and a side of basil-pesto mayonnaise. Served on a split top gourmet bun.

(Due to the presence of sun-dried tomatoes, even well-done burgers will appear red in color.) 14.49

DESSERTS

BEAVER STREET BREWERY DESSERT TRIO

Smaller portions of our famous desserts: Apple-Ginger Stout Cake, Chocolate Bread Pudding and our Seasonal Fruit Cobbler. Served with vanilla bean ice cream. 6.99

APPLE-GINGER STOUT CAKE

Gingerbread cake made with diced apples, spices and our own R & R Oatmeal Stout! Served warm with a rich caramel sauce and whipped cream. 5.99

CHOCOLATE BREAD PUDDING

Bread slices baked in a rich chocolate custard. Served warm with our own chocolate sauce and whipped cream. 5.99

SEASONAL FRUIT COBBLER

Selected fruit baked to bubbling perfection in a tender, sweet crust. Served with vanilla bean ice cream. 5.99

VANILLA BEAN ICE CREAM 2.99

Add one of our flavored syrups for .50 each:

Almond	Orange	Chocolate	Strawberry
Vanilla	Hazelnut	Irish Mint	Banana
Irish Cream	Caramel	Raspberry	

BEVERAGES

Sioux City Sarsaparilla	3.19	Hot Tea -	2.49	Lemonade	2.49
Sioux City Prickly Pear	3.19	Green Tea		Strawberry Lemonade	2.79
Pepsi, Diet Pepsi, Mist Twist,	2.49	English Breakfast		Refills	.50
Dr. Pepper, Orange, Mt. Dew		Orange Spice Herb		Juices - Apple, Orange and	2.79
Milk	2.49	Cozy Chamomile Herb		Cranberry	
Premium Ground Coffee	2.49	Plantation Mint		San Pellegrino (16.9 oz.)	3.39
Iced Tea - Regular or Herbal	2.49			Perrier (11.0 oz.)	2.89
				Acqua Panna (16.9 oz.)	3.39

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

** Contains nuts.