



TO SHARE

AHI TUNA STACK*

Diced ahi tuna, yellow onions, and cucumber marinated in citrus soy, layered with sushi rice, avocado, seaweed salad, and krab then drizzled with spicy mayo and sweet sushi sauce, served with wonton chips **18**

ELOTE DIP AND CHIPS

Wood-fired roasted corn, chili-lime aioli, roasted poblanos, cilantro, cotija and mozzarella cheeses topped with Iberico chorizo served with tortilla chips **15**

GARLIC TRUFFLE FRIES**

Crispy French fries tossed in a garlic parmesan sauce, dusted with black truffle zest, topped with parmesan and served with truffle aioli **14**

BAVARIAN PRETZELS

Five pretzel sticks served with choice of (1) sauce: marinara, sun-dried tomato alfredo, beer mustard, hummus or jalapeño cheese sauce **13**

UMAMI BRUSSELS SPROUTS

Flash-fried Brussels sprouts tossed in an Asian glaze and topped with crispy pork belly, green onions, and sesame seeds with a drizzle of sriracha aioli **14**

PESTO AND CREAM CHEESE**

Wood-fired basil pesto and cream cheese served with crouton rounds and baguette **14**

ARIZONA CHEESE CURDS

Fried Wisconsin jalapeño cheese curds and fried jalapeños served with cilantro ranch dressing **13**

PIZZA CHIPS**

Roasted garlic pesto, Romano, mozzarella and Parmesiano-Reggiano served with marinara for dipping **13**

GREENS & THINGS

Add grilled chicken, bacon, or falafel +5 | avocado +2
ahi poke*, jumbo shrimp, salmon or crispy chicken +6

SALMON COBB SALAD

Mixed greens, roasted salmon, diced bacon, hard boiled egg, sweet dried corn, red onion, tomato, avocado, green goddess dressing on the side **18**

SPINACH BEET SALAD**

Spinach, arugula, bacon, red onion, pecans, dried cranberries, tomatoes, pickled golden beets, goat cheese, champagne vinaigrette on the side **15**

CAESAR SALAD

Romaine, garlic croutons, red onions, parmesan, house-made caesar dressing **13** | Small **6**

POKE BOWL*

Diced ahi tuna, yellow onions, and cucumber marinated in citrus soy, sushi rice, avocado, seaweed salad, and krab over mixed greens then drizzled with spicy mayo and sweet sushi sauce garnished with wonton crisps **16**

HOUSE SALAD

Mixed greens, tomatoes, cucumbers, carrots, red onions, garlic croutons **12** | Small **6**

SOUP OF THE MOMENT

Bowl with cornbread **9** | Cup only **5**

TODAY'S CHILI

Bowl with cornbread **11** | Cup only **6**

Caesar, Green Goddess,
Cilantro Ranch, Balsamic Vinaigrette,
Champagne Vinaigrette, Buttermilk Ranch, Blue Cheese

SWEETS

CHOCOLATE BREAD PUDDING

House-made bread pudding in a rich chocolate sauce topped with whipped cream **9**

DESSERT OF THE MOMENT **9**

GELATO

Seasonal flavor **7**

Our kitchen handles a wide variety of ingredients. While we take every precaution to minimize the risk of cross-contact, we cannot guarantee that cross-contact with allergens has not occurred

* 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

WOOD-FIRED PIZZA

10" personal pizzas | substitute gluten free dough +2 | substitute vegan mozzarella +2
Add pepperoni, smoked sausage, or bacon +3

FIVE CHEESE

Marinara, mozzarella, Romano, Parmesiano-Reggiano, yellow and white cheddar, oregano, basil **14**

THE SICILIAN**

Basil pesto, fresh mozzarella, genoa salami, smoked kalamata olives, roasted red peppers, finished with house-made calabrian chile honey **17**

BEAVER STREET**

Roasted garlic pesto, mozzarella, Romano, Parmesiano-Reggiano, goat cheese, sun-dried tomato, basil **16**

PROSCIUTTO PEAR**

Brie cream base, garlic spinach, roasted pears, gouda and mozzarella cheeses, finished with shaved prosciutto, pistachios and honey **18**

ENCHANTED FOREST**

Artichoke-olive pesto, wild mushrooms, spinach, French brie, roasted red bell peppers, walnuts, ground pepper, Parmesiano-Reggiano, basil **17**

THE PIZZAZZ

Marinara, mozzarella, blanket of pepperoni, mild pepper rings, black olives, red onions, oregano, parsley **15**

THREE SAUSAGE

Marinara, Parmesiano-Reggiano, mozzarella, assortment of smoked sausages, wild mushrooms, caramelized onions, parsley **17**

BBQ CHICKEN PIZZA

BBQ sauce, smoked Gouda, mozzarella, grilled chicken, red onions, red bell peppers, green onions, parsley **16**

THE MAIN THING

GRILLED RIBEYE*

12oz Gold Canyon Angus Ribeye, salt and pepper crusted and grilled to order, served with skin on mashed potatoes, broccolini and cauliflower **40**

Add roasted wild mushrooms +1.5
Add grilled jumbo shrimp skewer +6

CHICKEN POT PIE

Chicken, corn, carrots, celery, onions, red potatoes, peas, puff pastry **18**

BREWER'S PLATTER

One bratwurst and one Louisiana hot link, caramelized onions, sweet and sour red cabbage, chunky apple-sauce, skin on mashed potatoes, beer mustard **22**

Add extra bratwurst or hot link +5

MARKET FISH

Fish or Seafood of the Moment. Ask your server for today's preparation **MP**

FLORENTINE RAVIOLI

Spinach and ricotta ravioli, sliced portobello mushroom, marinara or sun-dried tomato alfredo topped with Parmesiano-Reggiano, basil, toasted bread crumbs with garlic bread **20**

Add grilled chicken, smoked sausage or Iberico chorizo +5

MEDITERANEAN PLATTER

Falafel, roasted garlic hummus, marinated tomatoes, kalamata olives, marinated artichokes, raita, with naan bread and cucumbers **19**

BETWEEN BREAD

All sandwiches served with choice of French fries or chunky apple-sauce
Substitute Premium Side: sweet potato fries +2, fried Brussels sprouts +2,
mashed potatoes + 2, garlic parmesan fries +2, truffle fries +4
broccolini and cauliflower, side house salad or side Caesar salad +3
Substitute IMPOSSIBLE™ patty +3 | Substitute Vegan Smoked Gouda +1.5
Add white truffle aioli** +2.5

PORK BELLY BÁNH MÌ

Crispy pork belly glazed with our sriracha-honey sauce topped with cucumber, fresh jalapeños, pickled daikon and carrot, cilantro, sriracha aioli, toasted hoagie **17**
Substitute roasted wild mushrooms for a vegetarian option.

TRADITIONAL MUFFALETTA

Smoked ham, genoa salami, roasted red peppers, olive salad made with pickled vegetables, assorted olives, garlic, and herbs, smoked provolone, warmed in our wood-fired oven finished with tomato, red onion on herb focaccia **18**

CHICKEN CLUB SANDWICH**

Crispy chicken breast, Monterey jack cheese, bacon, avocado, lettuce, tomato, basil-pesto aioli, brioche bun **18** Grilled chicken on request

MARGARITA CHICKEN SANDWICH

Sliced grilled chicken breast, Monterey jack cheese, roasted poblano chile, red onion, lettuce, tomato, telera bun, side of cilantro ranch dressing **16**
Add +2 each: mushrooms | avocado | bacon | crispy jalapeños | crispy onions

ARTICHOKE MUFFALETTA

Whole grilled artichoke, roasted red peppers, olive salad made with pickled vegetables, assorted olives, garlic, and herbs, smoked provolone, warmed in our wood-fired oven finished with tomato, red onion on herb focaccia **19**

BLACK & WHITE TRUFFLE MUSHROOM BURGER**

Choice beef patty cooked to medium* seasoned with black truffle zest, white truffled brie and gruyère fondue, roasted wild mushrooms, spinach and arugula, tomato, white truffle aioli, brioche bun **21**

STEAK HOUSE BURGER

Choice beef patty cooked to medium*, applewood bacon, Swiss cheese, roasted mushrooms, lettuce, tomato, crispy onions, A-1 aioli, brioche bun **19**
Add extra burger patty +5

BEAVER STREET BURGER**

Choice beef patty blended with garlic, basil pesto and sun-dried tomato cooked to medium* and topped with Havarti cheese, lettuce, tomato, red onion, basil-pesto aioli, brioche bun **16**

*Due to the presence of sun-dried tomatoes, even a well done burger may appear red in color.

CLASSIC BURGER

Choice beef patty cooked to medium*, cheddar cheese, lettuce, tomato, red onion, brioche bun **16** Add extra burger patty +5
Add +2 each: wild mushrooms | avocado | bacon | crispy jalapeños | crispy onions | caramelized onions

WORKDAY LUNCH

ONLY AVAILABLE
MONDAY - FRIDAY OPEN - 3PM

BREWERS BUNDLE

Bratwurst, braised red cabbage, caramelized onion, swiss cheese wrapped in our housemade pizza dough, with housemade beer mustard. Served with french fries. 13

MEDITERRANEAN FLATBREAD

Naan flatbread with roasted garlic hummus, marinated artichokes, kalamata olives, marinated tomatoes, cucumbers, feta cheese, side of raita with a side caesar salad or side house salad 15

PIZZA AND SALAD COMBO

Anv 8" version of any of our wood-fired pizzas served with a side caesar salad or side house salad 16

LUNCH POT PIE

A smaller version of our chicken pot pie served with a side caesar or side house salad 14

SOUP AND SALAD COMBO

Choice of side house salad or side caesar salad and a bowl of our soup of the moment 13
Add Cornbread +2

CHILI AND SALAD COMBO

Choice of side house salad or side caesar salad and a bowl of today's chili 15
Add Cornbread +2

BSB BREWS ON TAP

\$6.50 PINT | \$10.99 QUART | \$12 Flight of 6 Tasters

CONDUCTOR IPA 6.1% ABV | 90 IBU

West Coast IPA, citrusy, piney, high bitterness

RAILHEAD RED 5.6% ABV | 50 IBU

Medium bodied ale, slight bitterness, well-rounded

LAGER DEL SOL 4.7% ABV | 13 IBU

Light lager, approachable, crisp and refreshing

RED ROCK RASPBERRY 4.4% ABV | 20 IBU

light and refreshing raspberry flavor

R&R OATMEAL STOUT 6.4% ABV | 20 IBU

Dark and rich with chocolate and roasted malts

HOPSHOT RED IPA 6.0% ABV | 70 IBU

Citrus hop flavor with a slight malty backbone

MIDNIGHT BLACK IPA 6.2% ABV | 67 IBU

Medium bodied, full of flavor with a slight hop bite

BLACK N RAZ 5.4% ABV | 24 IBU

Rich and chocolatey with a hint of raspberry

BS SHANDY 3.2% ABV | 8IBU

Our Lager del Sol made into a delicious refreshing shandy

CHECK OUT OUR CURRENT BEER LIST
FOR SEASONALS AND SPECIALTIES

WANT TO TAKE SOME BEER HOME?
ASK ABOUT GROWLERS

CANS

LUMBERYARD HAZY ANGEL IPA (6.7% ABV | 12oz) \$5.50

LUMBERYARD FIRST LIGHT LAGER (4.2% ABV | 16oz) \$6.50

LUMBERYARD HUMPHREYS HEFEWEIZEN
(5.6% ABV | 12oz) \$5.50

ODELL SIPPIN' PRETTY FRUITED SOUR (4.8% ABV | 12oz) \$5.50

STONE DELICIOUS IPA (Gluten Reduced | 7.7% ABV | 12oz) \$5

BOOCHCRAFT ORANGE POMEGRANITE KOMBUCHA
(7% ABV | 12oz) \$7

WHITE CLAW HARD SELTZER (5% ABV | 16oz) \$7.50 Mango, Black Cherry

2 TOWNS CIDER (12oz) \$6 Pacific Pineapple or Prickly Pearadise

ANGRY ORCHARD CIDER (5% ABV | 16oz) \$6

BUD LIGHT (16oz) | COORS LIGHT (16oz) | MILLER LIGHT (16oz)

WINE

WHITE 6oz | 9oz | Bottle

CLOS DU BOIS CHARDONNAY (CA) 7.25 | 8.75 | 26
fruity with notes of apple & pear, modest amount of oak

PHANTOM CHARDONNAY (CA) 10 | 13 | 36

green apple, pear with spicy flavors of baked apple pie

LE RIME PINOT GRIGIO (Italy) 8 | 9.75 | 30

ripe fruit with hints of pear and white flowers, lively acidity

SAN ANGELO PINOT GRIGIO (Italy) 10.50 | 13 | 40

citrus, green apple, tropical fruits, hint of minerality

STARBOROUGH SAUVIGNON BLANC (NZ) 8 | 9.75 | 30

bright, approachable, refreshing with hints of guava, kiwi, citrus

BUBBLES 6oz | 9oz | Bottle

WILLIAM WYCLIFF BRUT (CA) 5 | 6.50 | 17

fruity with a touch of strawberry

RED 6oz | 9oz | Bottle

STERLING CABERNET SAUVIGNON (CA) 7.25 | 8.75 | 26

full-bodied and balanced, ripe fruit, touch of chocolate and spice

ROBERT HALL CABERNET SAUVIGNON (CA) 10 | 12 | 39

full-bodied with cocoa, plush ripe fruit flavors, velvety tannins

DECOY PINOT NOIR (CA) 11 | 13 | 44

layers of lush ripe berry flavors, soft and silky

PESSIMIST RED BLEND (CA) 12 | 14 | 46

decadent flavors of blueberry, boysenberry and black plum

CARNIVOR ZINFANDEL (CA) 9 | 10.75 | 33

rich blackberry, luscious caramel, aromatic toasted oak

SANGRIA

RED WINE SANGRIA Pint 7 | Quart 12

red wine, black raspberry liqueur, blackberries, blueberries,
lemon-lime soda

ZERO PROOF LIBATIONS

ATHLETIC BREWING (12OZ)

Free Wave Hazy IPA, Run Wild IPA or Cerveza Atheltica 5.50

NO PALOMA

Grapefruit juice, lime juice, agave, soda water, lemon-lime soda, tajin rim 5

CHILE-PINEAPPLE PRESS

Pineapple juice, lime juice, guajillo syrup, soda water, lemon-lime soda,
tajin rim 5

LEMON SAGE

Muddled lemon, sage syrup, soda water, lemon-lime soda, salt rim 5

HOUSE-MADE COCKTAILS

MEZCAL PALOMA

Mezcal, tequila, Ancho Reyes, grapefruit juice,
lemon-lime soda, Tajin rim 8

Make it a regular Paloma, Substitute Milagro Silver

SOUTH OF THE TRACKS MARG

Herradura Silver Tequila, fresh lime juice,
Cointreau, Grand marnier, agave 11

PRICKLY PEAR MARGARITA

Milagro Silver Tequila, prickly pear syrup,
fresh lime juice 10

STRAWBERRY BASIL MARGARITA

Milagro Silver Tequila, strawberry puree, fresh lime
juice, muddled basil 10

ANCHO CHILE MARGARITA

Milagro Silver Tequila, Ancho Reyes Chile Liqueur,
agave, fresh lime juice 11

WHISKEY SOUR*

Buffalo Trace Bourbon, egg whites, lemon juice,
aromatic bitters 9

COLD BREW OLD FASHIONED

Uncle Nearest high proof whiskey with house-made
cold brew coffee, coffee liqueur, and house-made
orange bitters 14

ESPRESSO MARTINI

Titos vodka, San Tan Espresso Martini 13

BLUEBERRY LEMONDROP

Blueberry vodka, lemon juice, lemonade, soda water
sugar rim, blueberries Pint 7 | Quart 12

MELON CRUSH

Watermelon vodka, cucumber vodka, fresh lime
juice, cucumbers, sweet and sour, lemon-lime
soda, tajin rim Pint 7 | Quart 12

FLIRTY FIZZ

Prickly Pear vodka, sparkling wine, lemonade,
lemon-lime soda, sugar rim, peaches Pint 7 | Quart 12

MORE-MARY

Our house Bloody Mary garnished with pickle spear,
celery, olive, pepperonchini, lemon, lime, fresh cracked
pepper Pint 7 | Quart 12

Substitute Sour Pickle Vodka +2

MIMOSA

Champagne and Orange Juice Half Pint 7 | Pint 12

BS MULE

Grapefruit vodka, fresh lime juice, ginger beer
Pint 7 | Quart 12

CUCUMBER LIME FIZZ

Lime and cucumber vodka, muddled cucumbers,
fresh mint, mint simple syrup Pint 7 | Quart 12

TROPICAL MOJITO

Bali Hai Coconut and Pineapple Rum, fresh mint,
mint simple syrup, fresh lime juice, soda water 9

BEVERAGES

ICED TEA

REGULAR or MANGO GREEN 3.59

SODAS - PEPSI, DIET PEPSI, DR. PEPPER,
STARRY LEMON-LIME, GINGER ALE,
MOUNTAIN DEW, MUG ROOTBEER,
GATORADE FRUIT PUNCH 3.99

LEMONADE 3.99

STRAWBERRY LEMONADE 4.59
REFILLS +.50

PURELY SEDONA WATER 4.59
(500ML, SPARKLING OR STILL)

HOT TEA

GREEN, ORANGE SPICE, CHAMOMILE
OR ENGLISH BREAKFAST 3.99

PREMIUM GROUND COFFEE 3.99

HOT CHOCOLATE 3.99

HOT APPLE CIDER 3.99

JUICES

APPLE, ORANGE, CRANBERRY 3.99

MILK 3.99

CHOCOLATE MILK 3.99