



## SHAREABLES

### PRETZEL BOARD (V)

Giant sea salt bavarian pretzel, Space Dust cheese sauce, horseradish grainy mustard, pickles, Olykraut **\$15**  
*Add grilled foot-long Uli's Juice Dust bratwurst and Tillamook smoked cheddar +\$8*

### CHEESE CURDS (V)

Olykraut spicy garlic mayo, sriracha, pickled red onion, scallions, black sesame seed **\$15**

### FRIED MUSHROOMS (VE)

Shiitake, oyster, cremini, and button medley, sesame tempura, za'atar, sea salt, tahini-lemon sauce **\$14**

### LEGIT TACOS

Chicken tinga OR Juice Dust carnitas, corn tortillas, pickled red onion, radish, cilantro, guacamole, salsa roja, lime **\$12**

### CHICKEN WINGS

Dry brined, crispy fried, traditional buffalo OR spicy gochujang OR lemon pepper rub, carrot, celery, blue cheese OR ranch **\$18**

### FIELDS NACHOS (V)

Green chili cheese sauce, pickled red onion, tomato, jalapeño, scallions, radish, sour cream, guacamole, salsa roja, lime **\$16**  
*Add chicken tinga OR Juice Dust carnitas +\$5*

## SALADS

*Add chicken strips +\$6*

### BREWHOUSE SALAD (V)

Arcadian greens, cherry tomato, cucumber, crispy shallots, chopped egg, blue cheese, honey vinaigrette **\$13**

### OBLIGATORY CAESAR

Romaine hearts, garlic croutons, old school caesar dressing, pickled red onion, shaved parmesan **\$13**

## MAINS

**Choice of fries, house salad, or caesar salad**

*Substitute gluten-free bun +\$2, add bacon +\$4*

### SMASH BURGER (GF)

5oz Certified Angus Beef, american cheese, tomato, grilled onions, shredded lettuce, pickles, club sauce, brioche bun **\$18**  
*Make it a double +\$5, make it a triple +\$10*

### VEGAN SMASH BURGER (VE)

4oz Impossible beef, Chao cheese, tomato, grilled onions, shredded lettuce, pickles, tahini sauce, brioche bun **\$18**

### CRISPY CHICKEN SANDWICH

Hand-cut garlic-breadcrumb crusted chicken tenderloins, Tillamook smoked cheddar, Skye's spicy honey mustard, pickles, shredded iceberg, mayonnaise, brioche bun **\$16**

### BBQ BEEF AND CHEDDAR

Pulled BBQ roast beef, Space Dust beer cheese, Horseradish sauce, Crispy shallots, Everything Roll **\$18**

### FOOT-LONG BRATWURST

Uli's Juice Dust bratwurst, Olykraut, Tillamook smoked cheddar, horseradish grainy mustard, poppy seed bun **\$17**

### CHICKEN STRIPS

Hand-cut garlic-breadcrumb crusted chicken tenderloins, buttermilk ranch, Skye's spicy honey mustard **\$19**

### MAC & CHEESE (V) (no side included)

Fields Premium Ale cheese sauce, elbow mac, cheddar jack, scallion, spicy breadcrumb frico **\$16**

**V= VEGETARIAN | VE= VEGAN | GF= GLUTEN-FREE**

*Our vegetarian and gluten-free options are cooked on shared work surfaces. Our vegan items are cooked on separate work surfaces. Please let your server know if you have any major food allergies.*

*Consuming foods that are raw or uncooked may increase your risk of foodborne illness, especially if you have certain medical issues.*

NON-ALCOHOLIC		MERCHANDISE	
SODA	coke, diet coke, sprite, ginger ale, root beer, dr. pepper, blue powerade	GLASS GROWLER	10
ICED TEA		BEANIES	20
LEMONADE		HATS	25-54
COFFEE	freshly brewed Umbria coffee	SHIRTS	25-50
HOT TEA		HOODIES	50
JUICE	cranberry, grapefruit, orange, pineapple		
BUNDABERG GINGER BEER			
CHERRY LIMEADE			
STRAWBERRY LEMONADE			
RED BULL	regular, sugar-free		

A service charge of 20% will be added to all parties of 6 or greater.  
There is a one check policy for parties of 15 or greater which can be split equally up to 4 ways.

## PRIVATE EVENTS

Looking to host an event? Let us help!  
Please visit [elysianbrewing.com/locations/elysian-fields](https://elysianbrewing.com/locations/elysian-fields) to request information.