

**MOAB'S ONLY
MICROBREWERY & RESTAURANT**



HAND CRAFTED ALES AND GREAT FOOD

686 SOUTH MAIN STREET

MOAB, UTAH

(435) 259-6333

(MCDONALD'S IS NEXT TO US)

SERVING LUNCH AND DINNER

DAILY FROM 11:30AM - YEAR ROUND

KIDS' MENU • FOOD TO GO

~LIQUOR AND WINE~

• POOL TABLE • T.V.'S

WWW.THEMOABBREWERY.COM



**FRESH MADE
GELATO**

BREW BITES

SWEET & HOT THAI CALAMARI \$ 8.99

Lightly breaded calamari ringlets, flash fried, then drizzled with spicy Sesame Soy Aioli, topped with green onions & Peppers.

BREW QUESADILLA \$ 6.89

Cheddar & jack cheese in a large flour tortilla. With Salsa & sour cream.

HUMMUS PLATE \$ 6.99

Garbanzo beans, tahini, garlic & lemon blended together. Served with pita wedges, roasted eggplant & sundried tomatoes.

CRAB & ARTICHOKE DIP \$ 7.99

A classic! A smooth blend of crab, herbs, & artichoke hearts, topped with parmesan, kalamata olives & parsley. Served warm with pita wedges.

BREW PUB NACHOS \$ 8.99

Multi-color corn chips, melted cheddar & jack cheese & Veggie Chili layered together. Served with our Beer Cheese Soup, Salsa & sour cream.

STUFFED BAKED POTATO \$ 4.99

Stuffed with veggies & sour cream then topped with cheddar & jack cheese & green onions. Served with our Salsa.

BEER-BATTERED RINGS \$ 4.89

Brew City® onion rings fried golden brown. Served w/our spicy Barley Mustard.

SPICY HOT BUFFALO WINGS \$ 8.29

Spicy chicken wings. Served with celery & Bleu Cheese dip.

FIERY FURNACE WINGS \$ 8.29

These are HOT! Served with celery & Bleu Cheese dip.

JALAPEÑO BEER FRIES \$ 5.99

Bowl of our battered fries dusted with a blend of jalapeño powder & spices. Served with our spiced-up Beer Cheese sauce.

GARDEN GOODS/SOLIP'S ON!

CHICKEN ALMOND SALAD \$ 8.89

Grilled chicken (chilled), celery, mixed greens, & roma tomatoes topped with our Ginger Vinaigrette & toasted almonds.

SMOKED SALMON SALAD \$ 8.99

Flakes of smoked salmon on fresh greens with black olives, sprouts and roma tomatoes. Served with our special Soy Ginger Vinaigrette.

CAESAR SALAD \$ 7.29

Crisp romaine lettuce, roma tomatoes, black olives, fresh parmesan & croutons tossed with our special Caesar Dressing.

SMOKED SALMON CAESAR (CHILLED) \$ 8.99

GRILLED CHICKEN CAESAR (CHILLED) \$ 8.99

GYRO SALAD \$ 8.99

Grilled seasoned beef & lamb slices on a bed of mixed greens with tomato, onion, cucumber, feta, kalamata olives and a Greek Vinaigrette.

GARDEN SALAD \$ 6.59

Fresh greens topped with assorted crisp veggies.

GAZPACHO SPINACH SALAD \$ 8.99

Fresh spinach with cucumbers, avocado, roma tomatoes & roasted red onions. Served with our Lime Chipotle Vinaigrette & jalapeño cornbread.

ADD GRILLED CHICKEN OR SALMON \$ 9.99

ADD BLACKENED TILAPIA (WARM) \$ 9.99

SOUP & SALAD COMBO \$ 7.99

A combo of a Garden or Caesar Salad with a cup of soup or chili.

VEGETARIAN CHILI BOWL \$ 4.99 CUP \$ 2.99

BEER CHEESE SOUP BOWL \$ 4.99 CUP \$ 2.99

BLACK BEAN SOUP BOWL \$ 4.99 CUP \$ 2.99

POULTRY FAVORITES

HONEY ALMOND CHICKEN \$ 13.99

Tender breaded chicken breast finished with a honey sauce plus toasted almonds. Served with a dinner salad, bread, vegetables & a choice of garlic red potatoes, baker or rice pilaf.

PISTACHIO CHICKEN \$ 13.99

Pan seared chicken breast with Japanese bread crumbs, crushed pistachios and topped with our Raspberry Habanero sauce. Served with a dinner salad, vegetables and choice of garlic red potatoes, baker or rice pilaf.

TEXAS PIT SMOKED CHICKEN \$ 13.49

Smoked half chicken served with a dinner salad, bread, coleslaw and choice of fries or onion rings and a side of our Jack Daniels® BBQ Sauce.

CHICKEN BURRITO \$ 8.99

HOT & Spicy chicken, onions, fire roasted tomatoes, peppers & Herb Cream Cheese in a flour tortilla topped with jack & cheddar cheese.

CAJUN CHICKEN SANDWICH \$ 7.99

Spicy blackened chicken breast, Ortega chile & jack cheese.

TURKEY SANDWICH \$ 7.99

Sliced turkey breast, with lettuce, tomato, onion, sprouts, dijon, jack cheese, Italian Vinaigrette, on Deli Rye.

TURKEY CHIPOTLE WRAP \$ 7.99

Sliced turkey breast, Honey-Chipotle Butter, Herbed Cream Cheese, sprouts, roma tomatoes, black olives, & lettuce in a chipotle tortilla with a side Salsa.

TERIYAKI CHICKEN SANDWICH \$ 7.99

Charbroiled & topped with a tangy teriyaki sauce, jack cheese & a grilled pineapple ring.

JACK DANIELS® CHICKEN SANDWICH \$ 7.99

Grilled chicken breast topped with Jack Daniels® Beer-B-Que Sauce, bacon & cheddar cheese.

SOUTHWESTERN CHICKEN CHIPOTLE WRAP \$ 7.99

Tender charbroiled chicken breast basted with an Orange Tequila Marinade rolled in a chipotle tortilla.

SMOKED CHICKEN SALAD SANDWICH \$ 7.69

Pulled smoked chicken tossed with celery, onions, dried cranberries and walnuts in our house whole grain mustard aioli. Served on deli-rye or sour dough with lettuce, tomato, onion and jack cheese. Your choice of fries, onion rings or coleslaw.

CHICKEN BROCCOLI ALFREDO \$ 10.79

Grilled chicken breast, fresh broccoli florets and diced tomatoes, tossed in our creamy Alfredo Sauce over pasta. Served with garlic toast.

PUB BURGERS

- MOAB BURGER** \$ 6.99
The burger worth coming out of your cave for! Full 1/2 lb. fresh ground beef.
- ADD CHEDDAR, SWISS OR JACK CHEESE.** \$ 7.59
ADD BACON AND CHEESE. \$ 7.89
- TURKEY BURGER** \$ 7.79
1/3 lb. organic patty charbroiled, & served on a sesame seed bun with your choice of cheese.
- MUSHROOM SWISS BURGER** \$ 7.89
Moab Burger with fresh sautéed mushrooms and swiss cheese.
- JACK DANIELS® BURGER** \$ 7.89
Moab Burger topped with cheddar cheese & bacon. Served with our Beer-B-Q Sauce that's been kicked up a notch with Jack Daniels® whiskey.
- CAJUN BURGER** \$ 7.89
Blackened 1/2 pound burger topped with Bleu cheese, bacon, and Chipotle Mayonnaise.
- ORTEGA JACK BURGER** \$ 7.89
Moab Burger topped with a grilled Ortega chile and jack cheese.

FRESH FROM THE RANGE

- MIXED SAUSAGE GRILL** \$ 13.99
A unique selection of charbroiled sausages served with sauerkraut, and our Barley Stout Mustard. Served with dinner salad and rolls.
- NEW YORK STEAK** \$ 18.99
10 oz. hand-trimmed steak lightly seasoned. Served with dinner salad & rolls.
- SLOW ROASTED PRIME RIB** \$ 18.99
10 oz. Prime rib of beef slow roasted in house, served with dinner salad & rolls, Horseradish Sauce & Au Jus. (Served after 5:00 p.m. daily)
- TEXAS PIT SMOKED TRI-TIP** \$ 12.99
Tender slices of choice beef sirloin smoked to perfection. Served with our Jack Daniels® BBQ Sauce, dinner salad, bread, coleslaw and choice of fries or onion rings.
- TEXAS PIT SMOKED COMBO** \$ 19.99
A hearty sampling of our smoked ribs, chicken and beef sirloin tri-tip with our special BBQ Sauce. Served with dinner salad, bread, coleslaw and choice of fries or onion rings.
- BREWER'S REUBEN** \$ 7.79
Sliced corned beef, Swiss cheese & sauerkraut on grilled rye bread w/1000 Island.
- CHILE VERDE BURRITO** \$ 8.99
Tender slow-cooked pork in a traditional green chile sauce.
- ST. LOUIS PORK RIBS** HALF RACK - \$ 15.99
Slow smoked, brushed with our house Beer-B-Q FULL RACK - \$ 21.99
sauce. Served with dinner salad & rolls.
- GYRO WRAP** \$ 8.29
Grilled seasoned beef and lamb slices with mixed greens, cucumbers, tomatoes, sprouts, feta cheese and Greek Vinaigrette in a flour tortilla.

GONE FISHIN'

- FRESH SALMON FILLET** \$ 15.99
Ask your server for today's special preparation.
- BLACKEN'D TILAPIA FILET PASTA** \$ 12.99
Tilapia seared with fiery spices on a bed of penne, tossed in a Cajun Roasted Tomato Cream Sauce.
- TILAPIA FILET SANDWICH** \$ 8.59
Blackened tilapia served on a sesame seed bun.
- MAHI MAHI FILLET** \$ 12.99
Sesame seed crusted Mahi Mahi fillet pan seared and glazed with our Teriyaki Sauce.
- SMOKED SALMON WRAP** \$ 8.99
Smoked salmon, cucumbers, roma tomatoes, lettuce & lime chipotle dressing wrapped in a chipotle tortilla.
- FISH & CHIPS** \$ 10.09
Beer battered cod. Served with fries, coleslaw, tartar sauce & lemon.
- BREWERY FISH TACOS** \$ 8.99
Three crispy corn tortillas with beer-battered cod, jicama, cilantro, tomatoes, black olives & green onion. Served with our Veggie Chili, rice and Salsa.

VERY VEGGIE

- PASTA BLEU FETTUCCINI** \$ 11.99
Sautéed sundried tomatoes and mushrooms tossed with fettuccini pasta and Bleu Cheese Cream Sauce. Topped with fresh parsley and parmesan. Served with garlic bread.
- GREEK PASTA** \$ 11.99
Sautéed sundried and fresh tomatoes, kalamata olives, spinach and garlic tossed with olive oil, herbs and penne pasta. Topped with feta cheese and served with garlic toast.
- GARDEN BURGER®** \$ 6.99
Made with soy beans, brown rice, cottage cheese & veggies. Served on a wheat bun with sprouts & our Sunflower Cilantro Dressing.
- ASIAGO & GARLIC RAVIOLI** \$ 10.59
A creamy blend of Asiago cheese and garlic stuffed in a bite size ravioli tossed in our Sundried Pesto Cream with mushrooms, & fresh spinach topped with parsley, parmesan, & sunflower seeds. Served with garlic toast.
- SPINACH & CHEESE MANICOTTI** \$ 9.99
Stuffed with spinach, mushrooms, ricotta, parmesan, garlic and basil then topped with our Alfredo Sauce. Served with a dinner salad.
- VEGGIE BURRITO** \$ 8.29
Broccoli, spinach, mushrooms, artichoke hearts, tomatoes, bell peppers, corn, walnuts & pineapple wrapped in a flour tortilla & topped with Enchilada Sauce and cheddar & jack cheeses. Served with Veggie Chili, rice, Salsa & sour cream.
- HUMMUS WRAP** \$ 7.99
Hummus & fresh veggies wrapped up in a chipotle tortilla with Herbed Cream Cheese and a side of our Sunflower Cilantro Dressing.
- CHEESE ENCHILADAS** \$ 7.79
Two corn tortillas filled with a delicious mixture of cheeses & our special Enchilada Sauce on a bed of rice and veggie chili.

MOAB BREWERY'S FRESH HAND-CRAFTED ALES

- PORCUPINE PILSENER**
A German style lager. Flavorful, tasty light beer lightly hopped with a touch of Saaz.
- LIZARD WHEAT ALE**
This classic American ale is golden in color and delicately hopped for a refreshingly dry finish. The perfect choice when you just want "a nice cold beer."
- ELEPHANT HILL HEFEWEIZEN**
An American wheat ale served unfiltered, leaving the yeast in the glass, offering superior quenchability! Try it with a lemon.
- ROCKET BIKE WIT**
An unfiltered Belgian wheat bier, spiced with coriander along with bitter and sweet orange peel. A sharp wheat flavor and heavy citrus tones. Enjoy with an orange slice!
- DEAD HORSE ALE**
Deadhorse Ale is named after the scenic overlook near Canyonlands. A traditional English mild ale with a well-balanced malt-to-hop ratio.
- MERRIMACK STEAMER**
Born as a lager, raised like an ale, and powered by steam to create a non-clad beer. It's happy with the smooth body of a lager. "You can't sink it."
- SCORPION PALE ALE**
Although this pale ale is mild in color, look out! It has six hop additions to tantalize the senses. But beware, it is known as "the ale that stings."
- DERAILLEUR ALE**
Change gears for a smooth downhill ride! This well-balanced ale has six types of malt and four hearty hop additions. The end result - a deep amber color with a rich and complex profile.
- RAVEN STOUT**
Our oatmeal stout has plenty of roasted malts and is delicately hopped for a thick, creamy start and a crisp finish. Served unfiltered for extra vitamins "evermore."

www.themoabbrewery.com

Moab Brewery wishes to thank you
for your much appreciated patronage.



Menu Items and Prices Subject to Change.