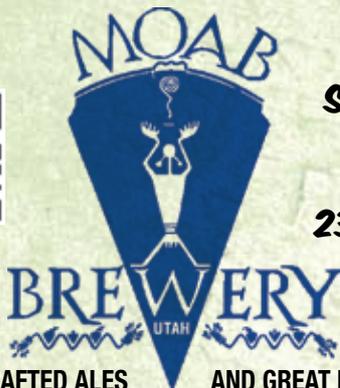


**MOAB'S ONLY
MICROBREWERY & RESTAURANT**



**SERVING
MOAB
FOR
23 YEARS**

HAND CRAFTED ALES AND GREAT FOOD

**686 SOUTH MAIN STREET • MOAB, UTAH
(MCDONALD'S IS NEXT TO US)
(435) 259-6333**

**SERVING LUNCH AND DINNER
DAILY FROM 11:30AM - YEAR ROUND**

CHILDREN WELCOME • KIDS' MENU

~LIQUOR AND WINE~

HOUSE-MADE GELATO

WWW.THEMOABBREWERY.COM



**BEER & SPIRITS
TO GO**

**FROM OUR
PACKAGE AGENCY
OPEN 7 DAYS A WEEK**

16 oz. 4-Packs & 12-Packs to Go

MOAB DISTILLERY VODKA & GIN SOLD HERE



BREW BITES

BREWERY POUTINE \$8.29

A bowl of golden brown French fries topped with cheese curds, green onions and brown gravy.

SWEET & HOT THAI CALAMARI \$9.29

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

BREW QUESADILLA \$7.89

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

HUMMUS PLATE \$8.99

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

GIANT BAVARIAN PRETZEL \$8.49

This giant pretzel is great for sharing! Sprinkled with kosher salt and served with a side of Jalapeño Mustard and Beer Cheese Soup.

BREW PUB NACHOS \$9.89

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

BEER-BATTERED RINGS \$6.99

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

SPICY HOT BUFFALO WINGS \$10.89

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

FIERY FURNACE WINGS \$10.89

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

JALAPEÑO BEER FRIES \$7.19

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

GARDEN GOODS/SOUP'S ON!

CHICKEN ALMOND SALAD \$9.79

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

SMOKED SALMON SALAD \$12.99

Mesquite smoked Atlantic salmon over mixed greens with dried cranberries, green apples, tomatoes, cucumbers, Bleu cheese crumbles and our Soy Ginger Vinaigrette.

CAESAR SALAD \$8.49

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

GRILLED CHICKEN CAESAR (CHILLED) \$9.49

CHICKEN FAJITA SALAD \$9.99

Grilled chicken breast with peppers and onions served over a bed of mixed greens, with cheddar & jack cheese, cucumbers, tomatoes, avocado and Chipotle Ranch Dressing.

GYRO SALAD \$9.89

Grilled seasoned beef slices on a bed of mixed greens with tomato, onion, cucumber, feta, kalamata olives and a creamy Tzatziki sauce.

GARDEN SALAD \$6.99

Fresh greens topped with assorted crisp veggies.

GAZPACHO SPINACH SALAD \$9.79

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

ADD GRILLED CHICKEN \$10.79

SOUP & SALAD COMBO \$8.59

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

VEGETARIAN CHILI BOWL \$5.29 CUP \$3.29

BEER CHEESE SOUP BOWL \$5.29 CUP \$3.29

BLACK BEAN SOUP BOWL \$5.29 CUP \$3.29

POULTRY FAVORITES

HONEY ALMOND CHICKEN \$13.99

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

PISTACHIO CHICKEN \$13.99

Pan seared breaded chicken breast topped with toasted pistachios and Raspberry Habanero Sauce. Served with a dinner salad, vegetables, and choice of garlic red potatoes, baker or rice pilaf.

CHICKEN BURRITO \$9.19

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

TERIYAKI CHICKEN SANDWICH \$9.19

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

JACK DANIELS® CHICKEN SANDWICH \$9.19

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

SOUTHWESTERN CHICKEN CHIPOTLE WRAP \$9.19

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

CHICKEN BROCCOLI ALFREDO \$11.09

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

CHIPOTLE CHICKEN DINNER \$12.99

Chicken breast marinated in our Moab Especial Chipotle Sauce with Mexican spices. Grilled and topped with Avocado Cream Sauce. Served with a flour tortilla, side of Veggie Chili, rice, Salsa and sour cream.

BLACKENED CHICKEN PASTA \$13.19

Chicken breast seared with fiery spices on a bed of penne and tossed with a Tomato Jalapeño Cream Sauce. Served with garlic bread.

HALF POUND PUB BURGERS

- MOAB BURGER** \$8.99
The burger worth coming out of your cave for!
- ADD CHEDDAR, SWISS OR JACK CHEESE** \$9.49
ADD BACON AND CHEESE \$9.99
- MEDITERRANEAN BURGER** \$9.99
Moab Burger topped with feta cheese and a blend of mixed olives and red pepper chutney.
- MUSHROOM SWISS BURGER** \$9.59
Moab burger with fresh sautéed mushrooms and Swiss cheese.
- JACK DANIELS® BURGER** \$9.99
Moab burger topped with cheddar cheese, bacon and our Beer-B-Q Sauce that's been kicked up a notch with Jack Daniels® whiskey.
- CAJUN BURGER** \$9.99
Blackened burger topped with Bleu cheese, bacon and Chipotle Mayonnaise.
- BREWHOUSE BURGER** \$9.99
Moab burger topped with jack cheese, grilled green chilies, bacon and chipotle ranch. Choice of fries, onion rings or coleslaw.
- TRI-TIP BACON CHEESEBURGER** \$12.99
Moab burger topped with thinly sliced mesquite tri-tip, bacon, cheddar cheese and an onion ring and our Jack Daniels® BBQ Sauce.

VERY VEGGIE

- GREEK PASTA** \$12.19
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 bread.
- IMPOSSIBLE™ BURGER** \$9.99
This plant based patty contains no animal products. Served on a wheat bun with sprouts & a side of our Sunflower Cilantro Dressing. Choice of fries, onion rings or coleslaw.
- FOUR CHEESE RAVIOLI** \$12.99
A blend of ricotta, Romano, parmesan and asiago in a bite size ravioli tossed with Alfredo Sauce, mushrooms and fresh spinach. Topped with parsley and parmesan cheese. Served with garlic bread.
- ADD CHICKEN** \$14.79
- VEGGIE BURRITO** \$8.99
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** \$8.89
House made hummus on a chipotle tortilla with grilled peppers, grilled zucchini and fresh spinach. Choice of fries, onion rings or coleslaw.
- PENNE LA VODKA** \$13.99
Sautéed yellow squash, zucchini, artichoke hearts and mushrooms tossed with our Class 5 Vodka Tomato Basil Cream Sauce. Served with garlic bread.
- ADD CHICKEN** \$15.79

GONE FISHIN'

- SALMON ARTICHOKE PENNE** \$15.99
5oz grilled fresh salmon filet on a bed of penne pasta with sundried tomatoes, artichoke hearts and onions tossed with a creamy Alfredo sauce. Served with garlic bread and a dinner salad.
- FRESH SALMON FILET** \$17.99
Ask your server for today's special preparation.
- SALMON BURGER** \$8.19
5 oz wild Alaskan salmon patty charbroiled, served on a whole wheat bun with lettuce, onions, tomato and pickle. Choice of fries, onion rings or coleslaw.
- FISH & CHIPS** \$11.99
Beer battered cod, served with fries, coleslaw, tartar sauce & lemon.
- BREWERY'S FISH TACOS** \$10.29
Three crispy corn tortillas with beer-battered cod, jicama, cilantro, tomatoes, black olives & green onions. Chipotle ranch sauce with our Veggie Chili and Rice.

FRESH FROM THE RANGE

- PHILLY CHEESE STEAK SANDWICH** \$9.19
Mesquite smoked beef tri-tip thinly sliced on a hoagie roll with grilled peppers, onions, jack cheese and beer cheese dipping sauce. Choice of fries, onion rings or coleslaw.
- NEW YORK STEAK** \$18.99
10 oz. hand-trimmed steak lightly seasoned. Served with dinner salad & roll.
- BREWER'S REUBEN** \$9.19
Sliced corned beef, Swiss cheese & sauerkraut on grilled rye bread w/1000 Island dressing.
- GYRO WRAP** \$9.19
Grilled seasoned beef slices with mixed greens, cucumbers, tomatoes, sprouts, red onions, feta cheese and a creamy Tzatziki sauce in a chipotle tortilla. Choice of fries, onion rings or coleslaw.
- CHILE VERDE BURRITO** \$9.29
Tender, slow-cooked pork in a traditional green chile sauce, wrapped in a flour tortilla & topped with cheddar & jack cheese, roma tomatoes, black olives and green onions. Served with Veggie Chili, rice, Salsa & sour cream.

ST. LOUIS PORK RIBS HALF RACK - \$17.99

Slow smoked, brushed with our house Beer-B-Q sauce. Served with dinner salad & roll.

TEXAS PIT SMOKED TRI-TIP \$14.99

Tender slices of choice beef sirloin smoked to perfection. Served with our Jack Daniels® BBQ Sauce, dinner salad, roll, coleslaw and choice of fries or onion rings.

TEXAS PIT SMOKED COMBO \$19.99

A hearty sampling of our smoked ribs, hot Italian Sausage and beef sirloin tri-tip with our special BBQ Sauce. Served with dinner salad, roll, coleslaw and choice of fries or onion rings.

SLOW ROASTED PRIME RIB \$19.99

10 oz. prime rib of beef slow roasted in house and served with dinner salad, roll, Horseradish Sauce & Au Jus.

available after 5pm

MOAB BREWERY'S FRESH HAND-CRAFTED ALES

MOAB PILSNER

A German style lager. Flavorful, tasty light beer lightly hopped with a touch of Saaz.

MOAB ESPECIAL

This classic wheat ale is golden in color and delicately hopped for a refreshingly dry finish. The perfect choice when you just want "a nice cold beer."

OVER THE TOP HEFEWEIZEN

An American wheat ale served unfiltered, leaving the yeast in the glass, offering superior quenchability! Served with a lemon.

DEAD HORSE AMBER

Deadhorse Ale is named after the scenic overlook near Canyonlands. A traditional English mild ale with a well-balanced malt-to-hop ratio.

ROCKET BIKE LAGER

This steamer style lager is amber in color, medium bodied with a malty character. Our dry hopping gives this beer a distinctive and aggressive hop finish.

JOHNNY'S AMERICAN IPA

This American IPA is golden in color with light malt hues and strong hop characteristics. Our dry hopping gives this beer a distinctive and aggressive hop finish.

BLACK 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."

ASK ABOUT OUR SEASONAL ON TAP

MOAB BREWERY WISHES TO THANK YOU FOR YOUR MUCH APPRECIATED PATRONAGE.



Menu Items and Prices Subject to Change. We apologize that we do not accept American Express.