



TEXAS CORNERS
BREWING COMPANY

APPETIZER

PRETZELS & BEER CHEESE | 10
(2) soft pretzels, house-made beer cheese, pub mustard

HOUSE-SMOKED WINGS | 14
House-smoked chicken wings, celery, choice of ranch -or- blue cheese
» Wing flavor options: plain, house BBQ, sweet chili, hot, blackened, or rotational sauce

NEW Gf ANTIPASTO PLATTER | 17
Sliced salami & pepperoni, assorted cheeses, marinated olives, peppadew peppers, pepperoncini, assorted accoutrement

PORK CRACKLIN'S | 7
Salted fresh-fried pork rinds
» Add a seasoning of Cajun, salt & malt vinegar, or garlic parsley Parmesan for \$1

CHIPS & DIP | 8
Golden-fried potato chips, house-made French onion dip
» Add a seasoning of Cajun, salt & malt vinegar, or garlic parsley Parmesan for \$1

LOCAL CHEESY APPLE ONION DIP | 15
Warm cream cheese dip with caramelized onions, shredded apples, topped with melted four cheese blend, chopped bacon, crostini

We believe craft brews deserve craft food! We use fresh ingredients from many local suppliers in our from-scratch kitchen. If it's on the menu, we craft some or all of the ingredients. We source locally where feasible including our family's own Schultz Fruitridge Farms, plus Crisp Country Acres, Michigan Bread Co., Moo-ville Creamery, & KVCC's ValleyHub to name a few!

SOUP & SALAD

Add protein to any salad - diced chicken or tofu for \$5, salmon for \$10. Salad dressings include: ranch, blue cheese, French, balsamic vinaigrette, or red wine vinaigrette

SOUP OF THE DAY | 5 / 9
Rotational soup made with fresh, seasonal ingredients

V Gf HOUSE SALAD | 5 / 9
Mixed greens, cucumber, cherry tomato, shredded carrot, choice of dressing

Gf WEDGE SALAD | 10
Iceberg wedge, cherry tomato, red onion, blue cheese crumbles, chopped bacon, blue cheese dressing

NEW ITALIAN SALAD | 16
Mixed greens, sliced salami & pepperoni, marinated olives, pepperoncini, tomato, red onion, croutons, Parmesan, red wine vinaigrette

PIZZA

Add proteins for \$2 each or vegetables for \$1.50 each. Gluten free crusts available for \$5.

CHEESE | 10
House red sauce, four cheese blend

NEW SPRING GARDEN | 13
Herb spread, four cheese blend, mushrooms, cherry tomatoes, dressed arugula

CHICKEN BACON RANCH | 14
Herb spread, four cheese blend, diced chicken, red onion, chopped bacon, ranch drizzle

THREE MEAT | 14
Red sauce, four cheese blend, large-cut pepperoni, local Italian sausage, chopped bacon

We believe craft brews deserve craft food!

HANDHELD

All sandwiches (unless noted) come with choice of side: house-cut fries, chips, or side house salad. Add cheese for \$1 or bacon for \$2 to any sandwich. Gluten free buns are available for \$3.

CHEESEBURGER | 14

Char-grilled beef patty, lettuce, tomato, red onion, choice of cheese, toasted bun

BISON BURGER | 18

Char-grilled bison patty, lettuce, tomato, pickled red onion, bacon, Cajun aioli, toasted bun

PULLED PORK GRILLED CHEESE | 15

Tangy smoked pulled pork, house BBQ sauce, melted five cheese blend, toasted sandwich bread

FRIED CHICKEN SANDWICH | 16

Fried buttermilk-brined chicken breast, pickle, lettuce, Cajun aioli, toasted bun

Gf THAI LETTUCE WRAPS | 17

(3) Iceberg lettuce cups, coconut rice, peanut sauce chicken -OR- tofu, Thai slaw, shredded carrot, sweet chili drizzle (no side included)

NEW **V** VEGAN MUSHROOM TACOS | 15

(3) flour tortilla, chipotle button mushrooms, arugula, pickled red onion, vegan cilantro crema

ENTRÉE

Gf **V** VEGETABLE STIR-FRY | 17

Coconut rice, seasonal vegetables, Korean Stir-fry sauce, Thai slaw, shredded carrot, sweet chili drizzle

» Add diced chicken or tofu for \$5, salmon for \$10

NEW **LOCAL** MARRY ME CHICKEN | 21

Two tenderized chicken breasts, sun-dried tomato cream sauce, garlic mashed potatoes, house vegetables

LOCAL **Gf** MAPLE BOURBON PORK | 27

Grilled pork flat iron steak, maple bourbon glaze, garlic mashed potatoes, house vegetable

NEW **Gf** HOT HONEY GLAZED SALMON | 26

Hot honey glazed blackened salmon filet, vegan cilantro crema, coconut rice, house vegetable

LOCAL PASTA OF THE DAY | 19

Locally crafted pasta made with fresh, seasonal ingredients

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERTS

BROWNIE SUNDAE | 10

Warm house-baked brownie, vanilla ice cream, choice of chocolate or caramel sauce, whipped cream

ROTATIONAL DESSERTS | VARIES

Ask your server for our rotating selection of house-made desserts

 Vegetarian

V Vegan

Gf Gluten free

LOCAL Locally sourced ingredients

NEW Seasonal menu item

Thank you for supporting a small, family owned and operated business!