

BURGERS & BEER NIGHT

MENU

Appetizers.

Jumbo Pretzel 9.99

Jumbo hot pretzel served with Fat Tire beer cheese. Trust us, it's BIG

Shot & Beer Onion Rings 8.99

A mix of whiskey battered and beer battered onion rings served with Beaver Brook sauce

Boneless Wings 10.99

One dozen of our gluten-free boneless tossed in your choice of sauce (buffalo, bbq, garlic parmesan and mango habanero)

Wisconsin Cheese Curds 10.99

Breaded Wisconsin cheese curds served with chipotle ranch dipping sauce

Chips & Salsa 4.99

Fresh fried tortilla chips served with mild salsa

Chips & Guacamole 8.99

House-made guacamole served with fresh fried tortilla chips

Steak or Chicken Nachos 11.99

Fresh fried tortilla chips topped with cheese, pico de gallo, jalapeños, sour cream, guacamole and your choice of chicken or beef

Salads.

Caesar Salad 8.99

Fresh romaine lettuce tossed with Parmesan cheese, House-made croutons and creamy Caesar dressing

Taco Salad 8.99

Fresh fried taco bowl filled with romaine lettuce, red onion, tomatoes, roasted beans and corn, sour cream, shredded cheese and jalapeños, served with ranch dressing

*add Chicken \$3 or Steak \$4

FEBRUARY 23RD & 24TH



The Original 10.99

Our signature Tri-blend burger topped with lettuce, tomato and onion served on a toasted brioche bun with french fries

The Triple B 12.99

Our signature Tri-blend burger topped with smoked bacon, blue cheese and BBQ sauce. Served on a toasted brioche bun and served with French fries

The Beaver Burger 12.99

Our signature Tri-blend burger topped with American cheese, white onion and "Beaver" sauce. Served on a toasted brioche bun and served with French fries

Chicken Empanadas 14.99

Three homemade chicken empanadas with lettuce, sour cream, salsa and cheese. Served with rice and beans

Steak or Chicken Quesadilla 13.99

Warm tortilla filled with pico de gallo and your choice of steak or chicken served with guacamole, sour cream and salsa

Steak or Chicken Tacos 14.99

Three warm tortillas filled with your choice of steak or chicken, topped with crispy slaw served with rice and refried beans

Jerk Chicken Wrap 10.99

Grilled chicken seasoned with jerk seasoning topped with provolone cheese, banana peppers, diced pineapple and lime remoulade served in warm flour tortilla with french fries

Churros 7.99

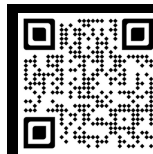
Chocolate Lava Cake 6.99

Chocolate or Vanilla Ice Cream 3.99

Entrees.

Desserts.

Scan for Pop-Up Dining at BB →



Beaver Brook Country Club

POP-UP DINNER BEER LIST

CRISP & BRIGHT

BUD LIGHT

Lager • 4.2% • St. Louis, MO

Bud Light is a premium light lager with a superior drinkability that has made it the best-selling and most popular beer in the United States.

12oz Bottle \$4

BUDWEISER

Pale Lager • 5% • St. Louis, MO

Brewed using a blend of imported and classic American aroma hops, and a blend of barley malts and rice resulting in unparalleled balance and character.

12oz Bottle \$4

COORS LIGHT

Pale Lager • 4.2% • Golden, CO

First, aged (lagered) below freezing to give our beer its crisp taste. Then it's filtered cold so that it gets that brilliant, bright appearance.

12oz Bottle \$4

CORONA

Pale Lager • 4.6% • Anáhuac, México

Made with the finest quality blend of filtered water, malted barley, hops, corn, and yeast.

12oz Bottle \$5

HEINEKEN LAGER

Pilsner • 5.4% • Netherlands

Crisp & smooth Euro Lager.

12oz Bottle \$5

LANDSHARK LAGER

Pale Lager • 4.7% • St. Louis, MO

Brewed in Jacksonville for Margaritaville Brewing Co. Refreshing, drinkable island lager.

12oz Bottle \$4

LONE EAGLE BEAVER BLOOD LAGER

Lager • 5.4% • Flemington, NJ

Beaver Brook's proprietary beer made by Lone Eagle Brewing. Its a rich amber lager that is full of smooth malty noted and a touch of toasted bread. You won't be disappointed!

16oz Can \$6

MILLER LITE

Pale Lager • 4.1% • Milwaukee, WI

The Miller Lite recipe uses a unique blend of choice Saaz and Pacific Northwest hops and a significant amount of caramel malt. Continues to be purposefully brewed for more taste, aroma and golden color than other light beers, with just 96 calories.

12oz Bottle \$4

STELLA ARTOIS PALE LAGER

Pale Lager • 5% • Leuven, Belgium

Premium European lager of noble traditions that is still brewed using natural ingredients in the same processes of mixing and fermentation used in the old days.

12oz Bottle \$5

YUENGLING TRADITIONAL LAGER

Pale Lager • 4.5% • Pottsville, PA

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops.

12oz Bottle \$4

HOPPY

EVIL GENIUS STACY'S MOM

IPA • 7.5% • West Grove, Pennsylvania

A single hop, Citra, this IPA explodes with citrus flavors and aromas. The hop bitterness is clean and crisp.

12oz Bottle \$6

LAGUNITAS IPA

IPA • 6.2% • Petaluma, CA

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of hops.

12oz Bottle \$6

TOASTED & NUTTY

NEW BELGIUM FAT TIRE

Amber Ale • 5.2% • CO & NC

Fat Tire Amber is the easy-drinking Amber Ale born in Colorado from New Belgium Brewing Company, a certified B-Corp. Visual: Clear, amber and bright with white lacing. Aroma: Sweet biscuity and caramel malts, subtle notes of fresh fennel and green apple.

12oz Bottle \$6

DARK & ROASTED

GUINNESS

Dry Stout • 4.2% • Dublin, Ireland

Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony.

12oz Bottle \$5

FRUITY & SPICY

SHIPYARD PUMPKINHEAD ALE

Spiced Beer • 4.5% • Portland, ME

Hints of cinnamon and nutmeg in a light, crisp Wheat Ale are just right for when the leaves start to change.

12oz Bottle \$5