



EAT | DRINK | PARTY

CourtAveBrew.com

GOLD DINNER PACKAGE

\$34.99 per person

Includes: Appetizers, Entrée & Non-Alcoholic Beverages.

Personalize your menu & choose up to three appetizers & up to four entrées.

STARTERS

SPENT GRAIN PRETZELS

Made with CABCo Session Ale, sided with beer cheese with bacon, caramel & stone ground mustard saucess

SPINACH & ARTICHOKE DIP

With grilled naan flatbread

SOUTHWESTERN SPRING ROLLS

Shredded pork, cheddar jack, black beans, corn & onion, with sweet chili sauce

HONEY SRIRACHA MEATBALLS

House rolled meatballs tossed in honey sriracha sauce made with Honest Lawyer IPA & topped with cilantro

CHEDDAR SQUARES

Quick fried white cheddar cheese, breaded with oyster crackers & served with roasted garlic ranch & marinara sauce

HUMMUS PLATE

House ground hummus with roasted red peppers, Kalamata olives, pepperoncinis, cherry tomatoes, cucumber dill dressing & grilled naan flatbread

NACHOS

Topped with shredded pork, corn, black beans, guajillo sauce, onions, cilantro, cheddar jack, fresh pico de gallo, sided with fire roasted salsa & sour cream

CABCo WINGS

Fried, tossed in Cajun wing sauce & topped with parmesan, sided with carrots, celery & blue cheese

HANDCRAFTED PREMIUM BEER



CABCo Session Ale



Belgian White



Honest Lawyer IPA



Pointer Brown



BlackHawk Stout

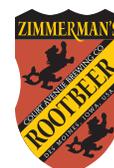


Seasonal



21st Amendment Ale APA
Aged in Whiskey Barrels

HANDCRAFTED PREMIUM SODAS



Zimmerman's Root Beer (NA)



Wertzberger's Ginger Beer (NA)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



BREW PUB FAVORITES

JAMBALAYA

Creole style stewed with shrimp, chicken, andouille sausage, ham & okra, over brown rice, with cornbread

BEEF ENCHILADAS

Seasoned shredded beef, black beans, guajillo sauce & melted cheddar jack, sided with black beans, Spanish rice, sour cream & salsa

COLOSSUS SALAD

Mixed greens, hummus, falafel, Kalamatas, balsamic romas, pepperoncinis, feta, cucumber dill sauce & grilled naan flatbread

CHICKEN CAESAR SALAD

Grilled chicken over romaine, roasted red peppers, balsamic romas, croutons & creamy parmesan

PESTO CHICKEN PASTA (CONTAINS NUTS)

Grilled chicken, sun-dried tomatoes, pine nuts, mushrooms & farfalle pasta, tossed in pesto cream sauce & topped with parmesan

CHICKEN PARMESAN

Parmesan encrusted chicken breast, sided with gnocchi tossed in homemade marinara with house vegetables

DR. Z'S MEATLOAF

Topped with Zimmerman's Root Beer sweet glaze, sided with crispy red potatoes & house vegetables

VEGETARIAN BURRITO

Falafel, black beans & Spanish rice in a tomato basil wrap, sided with mixed greens, topped with fire roasted salsa & sour cream

CABC_o SANDWICH

Shaved prime rib, carmelized onions, roasted red peppers, Swiss & au jus on house baked focaccia with choice of side

309 PRIME RIB*

Aged & slow roasted 12 oz. prime rib, white cheddar mash & house vegetables, sided with horseradish cream & au jus

FISH & CHIPS

Panko breaded Alaskan white fish, fries, cole slaw & tarter sauce

PARMESAN ENCRUSTED COD

Oven roasted cod with crispy red potatoes & house vegetables

HOMEMADE SWEETS Additional \$6.99 per person

BREAD PUDDING (CONTAINS NUTS)

3 slices of bread pudding with hot caramel, whipped cream & powdered sugar

CHOCOHOLIC CHEESECAKE

Made with our BlackHawk Stout, Oreo crust & raspberry sauce

WONTON COOKIES (3)

Chocolate chip cookie dough in a fried wonton drizzled with chocolate syrup & powdered sugar

CARAMEL APPLE CRISP

Baked cinnamon apples, brown sugared oats & vanilla bean ice cream with hot caramel