



GET ROLLIN'

HOUSE HARDWOOD SMOKED JERKY

choice top round cured in garlic, herbs, black pepper

YARD BEER NUTS

sweet-n-spicy house-made beer nuts because who doesn't like nuts with beer

CLASSIC BOARD

premium butter, raspberry preserves, ginger mango relish

AVOCADO MASH BOARD

watermelon radish, green onions, jalapeños, toasted pepitas

PALE ALE HUMMIUS BOARD

hummus infused with pale ale, garlic, sliced tomatoes, pickled red onions

SMOKED SALMON

crispy potato cake, cream cheese, capers, cornichons, tomatoes, pickled red onions

ROASTED CAULIFLOWER

Mediterranean flavors, rosemary, basil, garlic, olive oil, crushed red pepper

add fresh grated parmesan \$!

RAW VEGETABLE BOWL & PALE ALE HUMMUS

served with an assortment of seasonal vegetables & spent grain bread

CHARCUTERIE & CHEESE BOARD

local handcrafted salumi, house charcuterie, pickled vegetables, mustard, sourdough baguette

SANDOS

Gluten-free bun available upon request.

SEASONAL GRILLED FISH SANDO

fish du jour, spicy Cajun remoulade, lettuce, tomato, pickled red onions, spent grain bun

PULLED CHICKEN SANDO

pulled bbq beer can chicken, lettuce, sliced tomato, pickled red onions, sourdough roll

GRILLED CHICKEN BREAST SANDO

free range chicken breast, lettuce, sliced tomato, pickled red onions, spent grain bun

BEEF BRISKET SANDO

sliced brisket, side of red ale bbq sauce and pickled red onions, sourdough roll

ITALIAN SAUSAGE ROLL

provolone, sautéed onions & peppers, sourdough roll, housemade grain mustard

SMOKED PORK BUTT SANDO

shredded pork butt with red ale bbq sauce, sourdough roll

SEAFOOD

RIVERENCE STEELHEAD TROUT

sautéed with lemon, parsley butter sauce

BAHAMIAN STYLE RED SNAPPER

foil-wrapped whole fillets cooked with herbs, garlic, olive oil, lemon



SOUPS

Served by the bowl with side of spent grain toast.
add grilled cheese | 4

NEW ENGLAND CLAM CHOWDER

sautéed onions, potatoes, celery, cream

ROASTED VEGETABLE PUREE & CANARY BEAN

roasted squash, onions, garlic, red pepper, herbs and soft tofu simmered in a tomato broth, pureed and finished with canary beans

CACCIUCCO

Tuscan inspired brothy seafood soup w/ mussels, clams, shrimp, mahi, tomatoes and sage

SALADS

add steelhead trout or brisket | 7 / 21
add free range chicken breast | 5 / 18

HOUSE SALAD

spring greens, tomatoes, cucumbers, jicama, pickled red onions, apple cider and shallot vinaigrette

CAESAR

romaine greens, homemade croutons, parmesan

NORTH COUNTY COBB

house-smoked bacon, free range chicken breast, egg, black beans, roasted corn, jack/cheddar cheese, tomatoes, avocados, chipotle ranch

MEATS

MYL "BEER CAN" CHICKEN

roasted Mary's free range chicken, seasoned

2 LB. HOUSE-SMOKED TURKEY LEG

brined in ale, dry rubbed with savory spices, brown sugar, hardwood smoked

CHICKEN TENDERS

just like you had growing up but better, served with ketchup, bbq sauce & ranch

HOUSE-SMOKED CHOICE BEEF BRISKET

dry-cured in savory, aromatic spices, red ale bbq sauce

MYL BURGER

two 3oz. patties, aged white cheddar cheese, lettuce, tomato, pickled red onions

SAUSAGE PLATTER

chef's choice shareable platter with housemade grain mustard

ST. LOUIS RIBS

Southwestern flavored dry cured and smoked with bbq sauce on side

VEGETARIAN & VEGAN

MONSTER SALAD

chopped salad, black beans, smoked bbq jackfruit, roasted corn, radishes, tomatoes, avocado, tahini dressing

BBQ JACKFRUIT SANDWICH

smoked and pulled jackfruit tossed in our red ale bbq sauce on spent grain roll

HOUSE-MADE VEGGIE BURGER

a mix of herbs, mushrooms, onions, garbanzo beans, & oats served with spicy vegan aioli, lettuce, tomatoes, pickled red onions on a spent grain bun



CAN BE SERVED
FAMILY STYLE!



AVAILABLE VEGAN
UPON REQUEST





GROMS

- GRILLED CHEESE ON SPENT GRAIN BREAD
- CREAMY MAC 'N CHEESE
- ELIANA'S PESTO & MAC
- PREMIUM BEEF HOTDOG
- CHAR-GRILLED CHEESE BURGER
- HALF SMOKED BRISKET SANDWICH
- HALF PULLED PORK SANDWICH
- HALF PULLED JACKFRUIT SANDWICH
- HALF PULLED CHICKEN SANDWICH

6
6
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6

SIDES

- GRILLED SAUSAGE LINK (CHEF'S CHOICE)
- GRILLED FRESH CORN ON THE COB ✓
- JICAMA COLSESLAW
- CREAMY MAC 'N CHEESE
- CRISPY BEER BATTERED FRIES
- HOUSE-MADE POTATO CRISPS ✓
- PERUVIAN CANARY BEANS ✓
- SAUTÉED GARLIC GREEN BEANS ✓
- SAUTÉED SEASONAL VEGETABLES ✓
- SPENT GRAIN TOAST ✓

5
3
4 / 8 🧑🧒
5 / 10 🧑🧒
4 / 8 🧑🧒
3 / 6 🧑🧒
4 / 8 🧑🧒
4 / 8 🧑🧒
4 / 8 🧑🧒
3 / 6 🧑🧒

DESSERTS

individual 6 / family 18 🧑🧒

STRAWBERRY SHORTCAKE

Chantilly cream, buttermilk biscuits, strawberries

SPENT GRAIN BREAD PUDDING

house-made w/ Chantilly cream, warm butterscotch, fresh berries

CLASSIC AMERICAN BANANA SPLIT

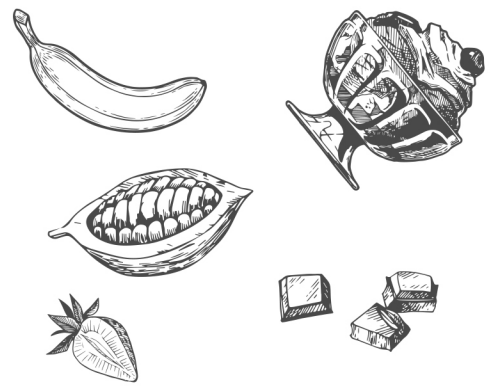
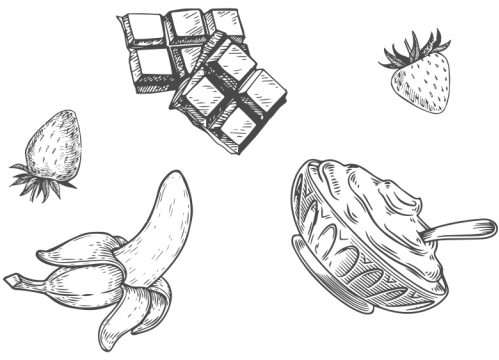
vanilla, chocolate & strawberry ice cream, chocolate, caramel sauces, Chantilly cream (nuts optional)

MOM'S BEST CHOCOLATE BROWNIE

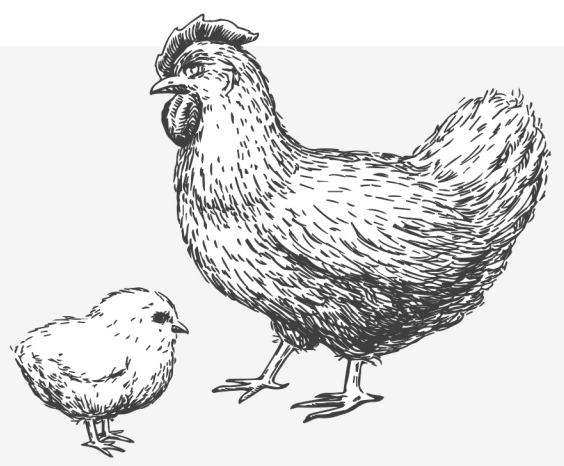
house-made whipped Chantilly cream, caramel sauce, fresh berries

VEGAN CHOCOLATE PUDDING ✓

made w/ fresh banana, avocado, cacao powder, coconut milk



MYL utilizes the spent grain, a product used in the brewing process, and repurposes it to bake fresh bread onsite. The remaining spent grain is donated to a local farmer to feed their livestock.



Mary's Free-Range Chickens are produced by Pitman Farms, a family owned business that has been raising poultry for three generations. All MYL chicken is antibiotic free.