

IRON HAND BREWING

APPETIZERS & SIDES

Soft Pretzel	8.00
House made soft pretzel bites. Served with choice of dipping sauce: house mustard, beer cheese, milk chocolate frosting, or butter. Add extra sauce.	0.75
Cheese Bread (V)	8.00
House made bread drowned in butter, olive oil and garlic, topped with fennel, herbs, parmesan and mozzarella cheeses. Includes butter, olive oil and garlic dipping sauce.	
Quesadillas	Half 5.00/Whole 9.00
Flour tortillas with cheddar cheese and spices, topped with sour cream. Add Chicken, Pork or Beef	3.00
French Fries (V)	4.00
Smokey Spinach & Artichoke Dip	9.00
Spinach and artichoke dip made with smoked gouda, parmesan, mozzarella, and cream cheeses. Served with fresh corn tortilla chips.	
Chili Cheese Fries/Loaded Nachos (V)	10.00
French fries or corn tortilla chips covered with shredded cheddar cheese, black bean chili, and sour cream. Add tomato, jalapeno, lettuce, mushroom or onion Add avocado or bacon	1.00 3.00
Hummus (V)	7.00
House made hummus served with pita bread, dressed with olive oil and smoked paprika. Substitute carrots, celery, or corn chips.	

SOUPS & SALADS

Black Bean Chili (V)	Cup 4.50/Bowl 7.00
Black beans, fresh tomato, bell pepper, onion, and spices. Option of Vegan or slow cooked pork shoulder or beef. add sour cream, fresh onion, or cheddar	
Caesar Salad*	Side 5.50/Dinner 8.00
add grilled chicken	Side 3.50/ Dinner 6.00
Romaine lettuce tossed in house made Caesar dressing, with parmesan cheese and croutons.	

ENTRÉES & SANDWICHES

Shepherd's Pie	17.00
Freshly ground leg of lamb browned with carrots, onion, green peas, and herbs, topped with mashed russet potatoes and parmesan cheese. (V) Vegan Options Available -- *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.	

Bangers and Mash	14.00
Two house made traditional English breakfast sausages served on a bed of mashed potatoes, with onion gravy and green peas.	
Corned Beef and Cabbage	17.00
House cured corned beef from brisket with steamed cabbage and red potatoes roasted with garlic and rosemary.	
Japanese Curry (V)	13.00
Mild Japanese curry with mixed vegetables over a bed of rice. Add Tempeh, Vegan Tenders or Chicken Cutlet	4.00
Wings*	10.00/15.00
Half or full pound of lightly breaded, fried wings. Choice of sauce Buffalo, Hot Buffalo, Ghost or Reaper Buffalo, Garlic Parmesan, BBQ, or Honey Mustard. Served with carrots, celery, and ranch on request.	
Reuben	14.00
House made everything! Sourdough bread with corned beef, swiss cheese, sauerkraut, and Russian dressing.	
Grilled Cheese	10.00
House made sourdough bread with cheddar, pepper jack and/or swiss cheese.	
Hamburger/Cheeseburger*	12.00
1/3 lb fresh, never frozen hamburger cooked to order, served on a house made bun, dressed with lettuce, tomato and onion. Choice cheese.	
Black Bean Burger	12.00
House made with black beans, onion, bell pepper, rolled oats, tapioca and spices.	
Grilled Chicken*	13.00
Grilled 5.5oz chicken breast served on a house made bun, dressed with lettuce, tomato and onion	
Pulled Pork or Beef	11.00
Slow cooked pork or beef served on a house made bun.	
Soft Taco	11.00
10" flour tortilla filled with cheddar cheese, onion, bell pepper, lettuce and tomato. Choice of chicken, beef or pork,. Served with corn tortilla chips, sour cream, and house made salsa on side.	
Fish Taco	15.00
Three 6" tortillas filled with avocado, corn slaw, cajun pan seared cod, topped with sour cream. Served with corn tortilla chips, and salsa.	
Fish and Chips (Fridays only while supplies last)	15.00
Atlantic cod dipped in IHB beer batter, served with a side of chips and malt vinegar. House made sauces include cocktail, tartar, or remoulade.	
Available toppings: Onion, Bell Pepper, Black Olive, Portabella Mushroom, Jalapeno Pepper, Pineapple, Sauerkraut, Tomato, Anchovy, Artichoke, Avocado, Sausage, Bacon, Hamburger, Ham, Chicken, Pepperoni, Corned Beef, and Extra Cheese.	

PIZZA

Cheese (V)	11.00
Our 10-inch cheese pizza is the starting point for our pizzas. This pizza features our house made sourdough crust and is topped with marinara sauce, fennel, oregano, basil, and mozzarella and parmesan cheeses.	
Hawaiian	12.00
Topped with pineapple and ham.	
Pepperoni	12.00
Meat Lover	14.00
Topped with house made sausage, hamburger, pepperoni, ham and bacon.	
Germaine's Meat Heat Lover	18.00
This Pizza is very hot! Features our sourdough crust with white horseradish sauce. It is topped with pepperoni, sausage, ham, and triple bacon. Finished with a healthy dose of <i>Hot Ones Last Dab XXX</i> sauce. (Pepper X has nearly double the heat of Ghost Pepper.)	
Supreme	14.00
Topped with house made sausage, pepperoni, bacon, portabella mushrooms, black olives, onions, and bell peppers.	
Spinach-Artichoke and Bacon	14.00
Topped with our house made spinach artichoke dip, which includes smoked gouda, mozzarella, parmesan and cream cheeses and sour cream. Plus bacon!	
Vegetarian	13.00
Topped with onions, portabella mushrooms, bell pepper, black olives, and tomato.	
Vegan (V)	16.00
Topped with vegan mozzarella, onions, mushrooms, bell pepper, olives and tomato.	
Reuben	18.00
This pie features our sourdough crust and a white horseradish sauce. It is topped with a generous helping of house made corned beef and sauerkraut, then covered with mozzarella and parmesan cheese. Russian dressing on the side for dipping.	
Available Toppings: Onion, Bell Pepper, Black Olive, Portabella Mushroom, Jalapeno Pepper, Pineapple, Sauerkraut, Tomato, Anchovy, Artichoke, Avocado, Sausage, Bacon, Hamburger, Ham, Chicken, Pepperoni, Corned Beef, and Extra Cheese.	

DESSERTS

Ask about today's desserts (V)	8.00
All desserts are house made and will include one or more of the following: New York Style Cheesecake, Key Lime Pie (frozen), Bread Pudding, Crème Brule, Apple Tart or Lost Ring Porter Brownie	

(V) Vegan Options Available -- *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.