

BYWAY

BREWING

SMALL PLATES

POUTINE – clock shadow curds, white marble farm pork, gravy, poached eggs, serranos – **12**

SOUP – ask your sever about our daily soup – **4/cup 7/bowl**

BEET DOWN (SALAD) – golden beets, spring mix, dried cranberries, feta, pecans, mango-mustard vinaigrette - **10**

EVENT HORIZON – crab cake, blak citrus mayo, roasted pepper relish, smoked paprika oil – **12**

WINGS – spice rubbed, trident hot sauce , wildflower honey, spicy garlic pickle – **10**

PHANTASM – braised octopus, garlic, toasted cashew, shredded vegetables, soy sauce, cilantro, sesame vinaigrette – **13**

GAMMA RAY – green chili pollo enchiladas, verde, white cheddar, mango guacamole, sour cream, toasted pumpkin seeds - **12**

FRIES – roasted garlic, parmesan, fresh cracked pepper – **5**

CHIPS – house seasoned – **4**

RINDS –tossed in trident hot sauce, house seasoned, smoked chili mayo – **5**

PRETZELS (3) – sweet mustard, beer cheese – **7**

FLATBREADS

CAGE FIGHTER – grilled chicken, smoked bacon, red onion, artichoke spread, white cheddar, feta, roasted garlic oil - **13**

NEBULA – roasted pepper red sauce, charred tomato, roasted onion, charred peppers, fresh mozzarella, parmesan - **12**

SANDWICHES

All sandwiches served with a side of chips.

THE KHALIL MACK – one all beef patty, special sauce, lettuce, cheese, pickles, onions, on a brioche bun - **14**

BRIMSTONE – pan-fried spicy chicken, red onion, charred tomato, hot sauce, serrano mayo, smoked bleu cheese – **12**

CUBAN – white marble farm pork, Nueske’s ham, swiss, pickles, horseradish mustard – **12**

BLT – Nueske’s applewood smoked bacon, greens, pickled onion, charred tomato, smoked chili mayo – **13**

O.G. – house burger, bacon-onion jam, smoked cheddar – **14**

HAND CANNON (WRAP) – grilled chicken, roasted garlic mayo, greens, grilled portobello relish, jack cheese, cherry bbq – **13**

ENTREES

FRIED CHICKEN– fried chicken, fried smoked ham, pickled onion, fries, ham-hock gravy – **17**

MAC and CHEESE – cheddar, smoked chicken, bacon, roasted red peppers, garlic crumbs, parmesan – **14**

JACK BURTON – spicy-garlic noodle bowl, pork belly, baby bok choy, chilis, sprouts, cilantro, carrots – **15**

GRILLED PORK CHOP – fried potato, raisin, cipollini onion, sweet and sour sauce – **22**

KUKRI – coconut-curry braised lamb shank, apricot-sweet potato puree, sweet apricot granola, roasted pecans & peanuts - **24**

MENU CREATED BY CHEF BRIAN RANCE

****Consuming raw or undercooked foods may increase your risk of a foodborne illness****

18% Gratuity will be charged to party’s of 8 or more