

APPETIZERS

Daily Soup \$4/\$6

Nuts & Seeds

Smoked Almonds, Chili Cashews, Honey Peanuts, Spiced Pumpkin Seeds, Sunflower Seeds \$6

Pub Pretzel

with Whole-Grain Beer Mustard & Cheddar Sauce \$8

Beer-Battered Jalapeño Poppers

Lager Battered Jalapeños Stuffed with Cream Cheese 2-piece \$5 4-piece \$9

Loaded Nachos

GF

with Black Beans, Jalapeño, Scallions, Sour Cream, Shredded Cheese, Salsa \$8/\$11 add Guacamole \$2 add Chicken \$4 add Steak \$6

Buttermilk Fried Chicken Sliders

2 pc. with Pickles, Jalapeño-Honey Mustard, Broccoli Slaw \$8

Idaho Bison Sliders

2 pc. with Tillamook White Cheddar, Chipotle Mayo, Crispy Onion \$10

Korean Street Tacos

House Pulled Pork, Pickles, Sesame Slaw, Sweet & Sour Drizzle on Flour Tortillas \$4 each

Wing Plate

Thai Chili or Spicy Buffalo with Ranch \$10



Garlic & Onion Garbanzo Bean Hummus

Basil Pesto, Veggies, Lemon, Herb-Grilled Pita \$10

SALADS GF

Dressings: Herbed-Lager Vinaigrette, Raspberry Vinaigrette, Sesame Vinaigrette, Bleu Cheese, Ranch add Grilled Chicken \$4 add Steak \$6

House Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot, Buttered Croutons \$5/\$8

Baby Kale Caesar Salad

Parmesan Reggianno, Buttered Croutons \$7/\$10

Spinach & Goat Cheese Salad

Stout-Candied Pecans, Cucumber, Strawberries \$8/\$11

Taco Salad

Local Beef, Crisp Romaine, Tomato, Salsa, Black Beans, Onions, Sour Cream, House Fried Corn Chips \$9/\$14

Public House Cobb

Grilled Chicken Breast, Crispy Bacon, Blue Cheese Crumbles, Hard Boiled Egg, Green Beans, Tomato \$12

BURGERS & BRATS

Served with Public House Fries or Tater Tots

Substitute Loaded Baked Potato, Soup of the Day, Caeser or House Salad \$2 Gluten Free Bun \$2

Our fresh patties will be cooked medium and served on a Ciabatta Bun unless requested otherwise.

Public House Burger

1/2 lb. with Lettuce, Tomato, & Onion \$11 add Pepperjack, Swiss, Cheddar, Provolone, or Bleu Cheese \$1 add Grilled Onions, Mushrooms, Jalapeño, Sprouts, or Crispy Onion \$1 add Bacon or Guacamole \$2

Veggie Burger

Beyond[©] Veggie Protein Patty topped with Alfalfa Sprouts, Lettuce, Onion, Tomato, Dill Aioli \$13

Idaho Elk Burger

1/3 lb with Smoked Cheddar, Crispy Onions, Lettuce, Tomato \$14

Southwest Burger

1/2 lb. with Pepper Jack Cheese, Jalapeño, Guacamole \$14

Ghost Ride the Burger

1/2 lb. with *Spicy!* Jalapeño, Caramelized Onion, Ghost Pepper Cheese on Toasted Ciabatta \$13

Last Chair Stout BBQ Burger

1/2 lb. with Bacon, Cheddar, Last Chair Stout BBQ Sauce \$13

Last Chair Stout Bratwurst

with Sauerkraut & IPA Stone Ground Mustard on Sourdough Hoagie \$10

Pickled Pepper Bratwurst

Pale Ale Pickled Bell Peppers, Onions, IPA Stone Ground Mustard on Sourdough Hoagie \$10

SANDWICHES

Served with Public House Fries or Tater Tots

Substitute Loaded Baked Potato, Soup of the Day, Ceaser or House Salad \$2 Gluten Free Bun \$2 GF

Grilled Portobello Mushroom

Basil Pesto, Red Peppers, Provolone, Baby Spinach, on Asiago Ciabatta \$10

Mug Clubber

House Roasted Turkey Breast, Applewood Bacon, Tomato, Onion, Lettuce, Provolone, on Toasted Ciabatta \$11

Flat Iron Steak Sando

Grilled Onions & Peppers, Baby Kale, Swiss Cheese, Peppered Mayo, on Toasted Ciabatta \$13

The Dirty South

Ballard Farm Halloumi Cheese, Fried Tomato, Jalepeno, Bacon-Onion Jam, Texas Toast \$10

Greek Gyro

Lamb & Beef with Mint-Cucumber Tzatziki, Lettuce, Onion, Tomato, Feta Cheese on Grilled Pita Bread \$12

Gluten free menu item GF



Lager-Battered Fish & Chips

Hand-Cut Public House Fries, Broccoli Slaw, Homemade Tartar Sauce 2-piece \$13 3-piece \$16

Fusilli Pasta with Sausage

Spicy Italian Sausage, Mushrooms, Onions, Spinach, Rosemary-Tomato Cream Sauce, Parmesan \$15

Chicken Pot Pie

Organic Chicken Breast, Winter Root Vegetables, Cream, Peas, Crispy Puff Pastry Shell \$14

Public House Fries \$6

Tater Tots \$6

Broccoli Slaw \$2 Loaded Baked Potato \$6

KID'S MENU

For kids 12 & under! Seriously. Kids.

1 Pc. Fish and Chips \$6

Grilled Cheese & Fries \$6

1/4 lb. Burger & Fries \$6 add cheese \$0.50

Kobe Beef Hot Dog & Fries \$6

Mac & Cheese \$6

Root Beer Float \$6

GF

Beer Float \$Glass + \$2

Warm Bread Pudding

with Vanilla Ice Cream, Hard-Whiskey Sauce \$6

Apple-Walnut Crisp with Vanilla Ice Cream \$6 GF

Rotating Chocolate Brownie

Ask about today's! \$6

WEEKLY EVENTS

Mug Club Mondays!

1/2 price for Mug Club Members

Tuesday Trivia

Games start at 7:30pm, Free to Play!

SAWTOOTH BREWERY PUBLIC HOUSE

Open daily at 11:30, 208-726-6803 for to go orders 631 Warm Springs Road, Ketchum, ID 83340

Happy Hour 3-5:30pm Monday-Friday! Ask about our Mug Club!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILL-NESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEER

Current full list available above the bar with pricing. Taster Trays available.

FLAGSHIP

Mountain Time Golden Ale 4.7% | 20 IBU

Free Solo Single Hop Pale Ale

5% | 44 IBU, New hop variety in each batch

False Summit Amber Ale 5.6% | 32 IBU

Idahome IPA 6.7% | 100 IBU

Myopia Hazy IPA 6.5% | 55 IBU

Last Chair Stout 5.9% | 37 IBU

ALSO AVAILABLE

Seasonal Beers A Season for Beer!

Cask Beer Keg Conditioned & Hand Pulled

Pub Beers Limited local releases **Draft Cider** Craft Cider on Tap

Gluten Free Beers IPA or Belgian White

WHITE

Lapis Luna Chardonnay \$8/\$30 750mL

Proletariat Sauvignon Blanc \$8/\$35 1L

Acrobat Pinot Gris \$8/\$35 1L

Canella Prosecco \$7

Canella Sparkling Rosé \$7 **Canella Peach Belinni** \$7

Balancing Act Rosé \$8/\$30 750mL

RED

MERF Cabernet Sauvignon \$8/\$30 750mL

Diseno Malbec \$8/\$35 1L

North by Northwest Red Blend \$8/\$35 1L

Mossback Pinot Noir \$8/\$30 750mL

NON-ALCOHOL

Kombucha \$7 16oz

Draft Root Beer \$Glass 16oz

Soft Drinks \$3 Coke, Diet Coke, Sprite, Dr. Pepper, Soda, Lemonade, Iced Tea

Bitburger Drive NA \$5 120z

Cans & bombers available in the cooler! Most taps available in Crowlers or Growlers Order kegs on-line at www.sawtoothbrewery.com/kegs