



LOST BARREL
— BREWING™ —

BEER

REFRESHING & LIGHT 12 oz / 16 oz / Pitcher

Light Lager \$5.50 / \$7 / \$25
A light lager with low bitterness, light body, & refreshing, easy-drinking quality. 4.5% ABV | 11 IBU

Farm Ale \$6.25 / \$8 / \$28
A traditional Belgian-style farmhouse ale brewed with pale malts & lightly hopped. 6.2% ABV | 22 IBU

Farm Light \$5.50 / \$7 / \$25
A light version of our traditional Belgian-style farmhouse ale brewed with pale malts & lightly hopped. 4.5% ABV | 18 IBU

Toasted Lager \$6.25 / \$8 / \$28
A light amber lager with a toasty/caramel malt flavor & low bitterness, slightly sweet. 6% ABV | 19 IBU

SMOOTH & MALTY 12 oz / 16 oz / Pitcher

Amber Ale \$6.25 / \$8 / \$28
A red ale with low bitterness, moderate malty/toasty flavor, & moderate alcohol. 5.2% ABV | 36 IBU

Oatmeal Stout \$6.25 / \$8 / \$28
A classic Stout brewed with roasted malts, English hops, & oats for a full, smooth mouthfeel. 6.2% ABV | 45 IBU

CITRUSY & HOPPY 12 oz / 16 oz / Pitcher

Session Ale \$5.50 / \$7 / \$25
Brewed with a lighter malt & hop bill to be a session beer, then lightly dry-hopped for a clean, consistent hop character. 5.2% ABV | 35 IBU

India Pale Ale (IPA) \$6.25 / \$8 / \$28
Our flagship American-style IPA with balanced bitterness & hop aroma. Dry-hopped with Amarillo, Cascade, & Centennial hops. 6.3% ABV | 48 IBU

Double IPA \$7 / NA / NA
A strong pale ale with a light copper color & medium body, aggressively hopped & incredibly smooth. 8.6% ABV | 51 IBU

NE Hazy IPA \$6.25 / \$8 / \$28
A very hop-forward aroma & full mouthfeel, cloudy appearance, & juicy flavor. 7% ABV | 20 IBU

Grapefruit IPA \$6.25 / \$8 / \$28
This West Coast style IPA is brewed with grapefruit puree, light malts, & refreshing Cascade hops. 6.5% ABV | 50 IBU

BEER-MOSA 16 oz

DIPA Beer-mosa \$8
Double IPA with Orange Juice. 7.2% ABV | 42 IBU

Hazy IPA Beer-mosa \$7
NE Hazy IPA with orange Juice. 6.4% ABV | 18 IBU

NEW! 12 oz / 16 oz / Pitcher

Raspberry Farmhouse Saison \$5.50 / \$7 / \$25
A light farmhouse-style pale ale conditioned on fresh raspberries, cherries, & blackberries for a light, fruity flavor. 4.7% ABV | 19 IBU

Amarillo Pale Ale \$6.25 / \$8 / \$28
This hop-forward pale ale features Amarillo hops & boasts an herbal, flowery aroma with a moderate-to-high bitterness. 5.6% ABV | 42 IBU

WINE - BY THE GLASS

Belle Jardin, Sparkling Wine \$9

Lobetia Garnacha Rosado Organic, Rose \$8

Babee Pink, Riesling \$8

Rubus Colchagua Valley, Chardonnay \$7

Rayun, Chardonnay \$7

Lamblin & Fils, Pinot Noir \$7

Rubus Ava California, Cabernet Sauvignon \$8

Mimosa \$10
Belle Jardin, sparkling wine with orange juice.

HARD SELTZER

Wild Cherry | Lemon-Lime | \$5.50 / \$7 / \$27

Blood Orange | Blue Raspberry
90 calories - natural flavors - no added sugars. GF 5% ABV | 0 IBU

LBB Spritzer \$10
Babee Pink, Riesling with choice of any hard seltzer.

FLIGHTS

4 Flight Glasses \$10

Choose any 4 beer, hard seltzer, or nitro coffee.

Red, White & Blue \$9

Cherry, Lemon Lime, and Blue Raspberry hard seltzer. 5% ABV

COFFEE & TEA

House Dark Roast Coffee \$2.25

Nitro Cold Brew Coffee \$3.25

Hot Tea \$1.75

Green Tea, Decaf Green Tea, Breakfast Tea

LBB Nitro Frapp \$4.25

Lost Barrel's Nitro coffee, iced with chocolate drizzle, simple syrup & creamer.

NON-ALCOHOLIC

Soda \$1.50

Coke, Diet Coke, Sprite, Ginger Ale

Mint Mango Lemonade \$2.75 / \$3.75 / \$16

Hot Chocolate \$2.00

Perrier \$2.75

Apple Juice \$1.50

Kids Milk \$2.50

At Lost Barrel Brewing we use natural ingredients and state of the art equipment to produce high-quality beers and hard seltzers that represent the spirit of lost treasure.

20% gratuity will be added to parties 8 or more. Your dining experience may be limited to 2 hours during busy hours.

We thank you for visiting & hope to see you back again soon!

FOOD

SHAREABLE PLATES

Bacon Pops	\$12
Slow braised thick bacon with a maple glaze. GF, NF, DF	
Crush Puppies	\$17
Crab & shrimp fritters that are crispy yet tender with a Cajun remoulade sauce. NF	
Chicken & Lemongrass Potstickers	\$14
Sweet & savory pan-seared with a Thai chili dipping sauce. NF, DF	
Peruvian-Style Grilled Chicken Skewers	\$13
Flavorful chicken with fresh cilantro lime slaw & spicy ají amarillo sauce. <i>Slaw & chicken - GF, SF, NF, DF. Sauce - GF, NF, V</i>	
Brewhouse Mac & Cheese	\$12
Made with our incredible Lost Barrel IPA cheddar cheese sauce. Topped with herbed panko breadcrumbs. V, NF	
Sidewinder Seasoned Fries	\$9
A sharable portion of bold, thick, and baked fries. V, NF, DF	
Spinach-Feta Hummus	\$12
Not your average hummus. Homemade chickpea hummus blended with sautéed spinach, topped with feta & basil purée served with pita wedges. V, NF, DF Substitute fresh vegetables for Pita GF	
Charcuterie & Cheese	\$17
An inviting assortment of cheeses, cured meats, olives, pear-herb mustard & sun dried fruits with crispy & warm baguette. DF, GF	
OFF THE GRILL	
Brewhouse Burger	\$11
Grass-fed beef patty with signature brew house rub crust. Served with fresh lettuce, smoky campfire onions, dill pickles, and LOCO secret sauce. Served with chips. Add American Cheese for no charge! NF	
Nathan's Hot Dog	\$7
The delicious all-beef hot dog, served with chips. NF, DF	
SANDWICHES	
BB-Cuban	\$16
Flavorful smoked pulled pork, sliced ham, Swiss cheese & zesty pickles on a pressed sub roll with serrano-cilantro mustard cream. NF	
Pressed Philly Cheesesteak	\$16
Delectable, thinly sliced Sirloin, sautéed onions, red bell peppers & melted cheddar cheese on a pressed sub roll with LoCo Kitchen's Secret Sauce. NF	
HOT FLATBREADS	
Bianca	\$14
A perfect mix of Ricotta, Mozzarella, Provolone, & Parmesan cheeses topped with fresh thyme & olive oil. V, NF	
Modern Margherita	\$14
Tomato sauce & fresh Mozzarella with exceptional basil purée. V, NF	
Brewhouse BBQ	\$16
Tasty grilled chicken, pimento cheese & caramelized onions topped with our unique Lost Barrel Farm Ale BBQ sauce. NF	
Meatlovers	\$16
Soppressata salami, smoked ham & crumbled bacon, a carnivore's dream. NF	

CRISPY CHICKEN TENDERS

6 handcrafted breaded all white meat chicken tenders with a choice of creamy Gorgonzola or peppercorn ranch dipping sauce.

Original NF, DF	\$14
Brewhouse Dry Rubbed NF, DF	\$14
Korean (Gochujang) NF, DF	\$14
Mango-Chipotle BBQ Glazed NF, DF	\$14
Garlic Parmesan NF	\$14

FRESH SALADS

Brewhouse Caesar Salad	\$10
Fresh & crispy chopped romaine lettuce, shaved Parmesan cheese & house-made basil focaccia croutons with a lemon garlic Caesar dressing. V Add 4oz. chicken breast. GF, DF, NF	
	\$5

BRUNCH

Brioche French Toast	\$12
Mouth watering thick toast topped with maple syrup, whipped cream, caramel & chocolate sauces. V, NF	

SIDES

Kettle Chips V, GF, NF, DF	\$2.5
Toasted Pita Triangles V, NF, DF	\$3.5
Baguette	\$4

With whipped butter. **V, NF, DF**

Fresh Vegetables	\$5
Carrots, celery & peppers with Peppercorn Ranch or Creamy Gorgonzola. V, NF, GF	

4oz Chicken Breast GF, DF, NF	\$5
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FUN DESSERTS

Cinnamon Sugar Churros	\$8
A LBB must. Delectable churros with whipped cream & chocolate dipping sauce. V, NF	

Brewhouse Brownie	\$8
Heavenly chocolate brownie drizzled with dark & white chocolate. V, NF	

Vanilla Bean Ice Cream Sundae	S \$5 / D \$9.5
Indulge with caramel, chocolate sauce, whipped cream & rainbow sprinkles. GF, NF, V	

S'mores Kit	\$24
A classic treat you can enjoy at one of our wood fire pits. V, NF	

Jumbo Triple Chocolate Chip Cookie	\$5
Our delicious version of an all time favorite.	

SNACKS

Fun Size M&M	\$1.5
One fun size M&M pack.	
Snack Bag	\$1.5
Teddy Grahams, Oreo Mini, Mini Chips Ahoy or Animal Crackers	

We are partnered with LoCo Kitchen to bring you creative & fresh foods that compliment our handcrafted beverages.

GF = Gluten Free, V = Vegetarian, VG = Vegan, NF = Nut Free, DF = Dairy Free.

Non-Bold shows that food could be made for that allergy or preference.