



LOST BARREL — BREWING™ —

BEER & HARD SELTZER

FLIGHTS

4 Flight Glasses \$10

Choose a combination of any 4 beers, hard seltzers, or nitro coffee to build a custom flight

SEASONAL 12 oz / 16 oz / Pitcher

Sotol Barrel-Aged Gose \$7 / \$8.50 / \$29

This tart, sour ale was aged in fresh, once-used Sotol barrels and boasts hints of oak, lime, and coriander. 6% ABV | 6 IBU

Simcoe IPA \$7 / \$8.50 / \$29

Copious amounts of Simcoe hops give this hazy India Pale Ale a strong hop aroma and tropical flavor. 6% ABV | 26 IBU

Irish Red Ale \$7 / \$8.50 / \$29

A classic Irish-style ale brewed with noble hops and caramel malts for a deep amber hue and unmistakable drinkability. 5.4% ABV | 15 IBU

CITRUSY & HOPPY 12 oz / 16 oz / Pitcher

Hazy IPA \$7 / \$8.50 / \$29

A very hop-forward aroma & full mouthfeel, cloudy appearance, & juicy flavor. 7% ABV | 20 IBU

Tangerine Imperial IPA \$7.50 / NA / NA

A high alcohol, imperial ale that was brewed with Cascade and Citra hops and conditioned on fresh tangerines for an intense citrus burst of flavor. 9% ABV | 20 IBU



American IPA \$7 / \$8.50 / \$29

A classic American craft beer, hoppy, malty, and well-balanced. Citrus notes give way to caramel malt sweetness in this pale ale brewed with Cascade, Mosaic, and Citra hops. 6% ABV | 24 IBU

REFRESHING & LIGHT 12 oz / 16 oz / Pitcher

Farm Ale \$7 / \$8.50 / \$29

A traditional Belgian-style farmhouse ale brewed with pale malts & lightly hopped. 6.2% ABV | 22 IBU



Lost Barrel Lager \$6 / \$7.50 / \$26

A golden, refreshing lager brewed with Pilsner malts and German hops. 5% ABV | 11 IBU

SMOOTH & MALTY 12 oz / 16 oz / Pitcher

Toasted Lager \$7 / \$8.50 / \$29

A light amber lager with a toasty caramel malt flavor & low bitterness. 6% ABV | 19 IBU

Nitro Stout \$7 / \$8.50 / NA

A smooth & chocolately stout served on nitrogen in classic Irish pub fashion. Brewed with roasted malts and English hops. 6.5% ABV | 45 IBU

Oatmeal Stout \$6.25 / \$8 / \$28

A classic stout brewed with roasted malts, English hops, & oats for a robust & smooth mouthfeel. 6.2% ABV | 45 IBU

BEER-MOSA 16 oz

Hazy IPA Beer-mosa \$7

Hazy IPA with orange juice. 6.4% ABV | 18 IBU

Tangerine Imperial IPA Beer-mosa \$7.50

Tangerine Imperial IPA with orange juice. 8.1% ABV | 18 IBU

CAN POURS

16 oz Cucumber Lemon Hefeweizen \$7

12 oz Salamander Sunset Wheat \$5

12 oz Harvest IPA \$5

HARD SELTZER

90 calories - natural flavors - no added sugars. GF 5% ABV | 0 IBU
\$6 / \$7.50 / \$26

Tangelo, Passionfruit, Cranberry Lime, Blueberry Raspberry, or Strawberry Mango

SOURS 12 oz / 16 oz / Pitcher

Wildberry Sour \$7 / \$8.50 / \$29

A tart and fruity malt beverage, kettle-soured for 3 days and then fermented with cherry, blackberry, and strawberry and lightly hopped with US Golding hops. 6% ABV | 7 IBU

Happy Hour - Thursday & Friday 4pm-6pm
Beer & Hard Seltzer: 25% off pours & 50% off pitchers
Wine: 25% off wine by the glass
Food: \$2 off select items



LOST BARREL

— BREWING™ —

WINE

Wine Flight \$15

Choose a combination of 4 wines to build a custom flight

Table Side Mimosa Bar \$35

1 bottle of champagne served with 4 juices.

Rosé Flight \$15

RED Glass / Bottle

Dona Paula Los Cardos Malbec Argentina \$11 / \$35

Mark West Black Pinot Noir California \$9 / \$29

Toza Crianza Spain \$9 / \$29

Sixth Sense Syrah California \$9 / \$29

Frelander Cabernet Sauvignon California \$9 / \$29

WHITE Glass / Bottle

San Angelo Pinot Grigio Italy \$9 / \$29

Hugues Beauvignac Picpoul France \$9 / \$29

Hugl Gruner Veltliner Austria \$9 / \$29

Sea Glass Chardonnay California \$9 / \$29

John's Bay Sauvignon Blanc Chile \$9 / \$29

Cape Bleue Rosé France \$9 / \$29

Lima Vihno Verde Rosé Portugal \$9 / \$29

Alain de la Treille Rosé France \$9 / \$29

Blauschiefer Riesling Germany \$9 / \$29

SPARKLING Glass / Bottle

Jaume Serra Cristalino Brut Spain \$9 / \$29

Wolfberger Sparkling Rosé France \$9 / \$29

Mimosa Orange, Cranberry, Grapefruit, Mango Lemonade \$10

Irish Mimosa \$10

LBB Spritzer \$10

Sparkling Wine or Riesling with choice of any hard seltzer. 7.7% ABV

COCKTAILS

Frozen Irish Goodbye \$10

With Tequila, Vodka and Rum. 7.5% ABV

Frozen Electric Lemonade \$10

With whiskey. 7% ABV

Frozen Orange Creamsicle \$10

With Vodka. 7.5% ABV

Frozen Rum Runner \$10

With Rum. 7% ABV

Frozen Drink Mix (Pick 2) \$10

Frozen Flight \$15

Hot Toddy \$11

With bourbon. 8.6% ABV

NON-ALCOHOLIC

Spring Thyme Mocktail \$6

Cranberry Orange Mocktail \$5

House Dark Roast Coffee \$2.25

Nitro Cold Brew Coffee \$3.25

Hot Tea Green, Decaf Green, Black \$1.75

LBB Nitro Frapp Chocolate or Caramel drizzle \$4.25

Soda Coke, Diet Coke, Sprite, Ginger Ale \$1.50

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

Hot Chocolate \$2.00

La Croix: Plain, Lemon \$2.75

Kids Apple Juice \$1.50

Kids Milk (White) \$2.50

Juice Orange, Cranberry, Grapefruit \$2.50

Happy Hour - Thursday & Friday 4pm-6pm
Beer & Hard Seltzer: 25% off pours & 50% off pitchers
Wine: 25% off wine by the glass
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FOOD

SHAREABLE PLATES

Crush Puppies

crispy crab & shrimp fritters with Cajun remoulade dipping sauce
contains: soy, dairy, gluten, eggs, fish, shellfish

Chicken & Lemongrass Potstickers

pan-seared dumplings with a Thai chili dipping sauce
contains: gluten, fish / sauce contains: soy, gluten, sesame, fish

Peruvian-Style Chicken Skewers

marinated & grilled chicken with fresh cilantro lime slaw & ají amarillo dipping sauce
sauce contains: soy, dairy, eggs

Spiral Fries

thick-cut seasoned fries with LoCo secret dipping sauce
contains: gluten | vegan / sauce contains: soy, dairy, eggs | vegetarian

Spinach-Feta Hummus

traditional hummus with lemon & tahini, blended with sautéed spinach, topped with feta cheese & fresh basil purée
**substitute fresh vegetables for pita*
contains: dairy, sesame | vegetarian | pita contains: gluten

Charcuterie & Cheese

an assortment of cheeses, cured meats, Mediterranean olive mix, pear-herb mustard & sun-dried fruits with a warm baguette
contains: dairy, gluten

Baked Soft Pretzel

with spicy mustard dipping sauce
Add Lost Barrel IPA pimento cheese
contains: gluten | vegan / cheese contains: soy, dairy, eggs

Chipotle & Brown Sugar Bacon

braised and roasted, thick cut applewood smoked bacon with savory maple dipping sauce

SEASONAL

Roasted Tomato Bisque - 12 oz.

basil purée & side of house-made croutons purée
contains: dairy | crouton - gluten

Grilled Cheese Trio

mozzarella, provolone & cheddar on Texas toast
contains: soy, gluten, dairy & egg

Soup & Grilled Cheese Combo

tomato bisque and half sandwich

CRISPY CHICKEN TENDERS

breaded all white meat chicken with two dipping sauces

Original contains: soy, gluten

Brewhouse Dry Rubbed contains: soy, gluten

Garlic Parmesan contains: soy, dairy, gluten

Pick Any Two Dipping Sauces

creamy gorgonzola
contains: soy, dairy, eggs
peppercorn ranch
contains: soy, dairy, eggs

Korean (gochujang)
contains: soy, gluten, sesame
mango-chipotle BBQ

FROM THE GRILL

\$17 **Brewhouse Burger (1/3 lb.)** \$11

dry rubbed all-beef patty with lettuce, caramelized onions, dill pickles, LoCo secret sauce & kettle chips

**add American cheese*

**substitute fries for chips*

bun contains: gluten, eggs / cheese contains: soy, dairy
sauce contains: soy, dairy, eggs

\$50
\$3

\$13 **Hot Dog** \$5

all-beef frank on a toasted bun with kettle chips

**substitute fries for chips*

bun contains: gluten

\$3

\$9 **Veggie Burger** \$14.50

a blend of organic brown rice, rolled oats, corn, carrots, and onions, seasoned with spices, served with lettuce, caramelized onions, dill pickles, mango-chipotle bbq sauce & kettle chips

**substitute fries for chips*

veggie patty contains: soy, wheat | bun contains: gluten, eggs

\$3

\$4 **Bratwurst Sausage** \$7

grilled beer bratwurst on a bun with spicy mustard & kettle chips

substitute fries for chips

**bun & fries contain: gluten | vegan*

\$3

\$17

PRESSED SANDWICHES & WRAPS

\$9 **BB-Cuban** \$16

applewood smoked pulled pork, shaved Virginia ham, Swiss cheese & zesty pickles with serrano cilantro mustard cream & kettle chips

**substitute fries for chips*

contains: dairy, gluten

\$3

\$2.50

\$12 **Spicy Buffalo Ranch Chicken Wrap** \$14

12" soft flour tortilla, original chicken tenders, cheddar cheese, spicy buffalo sauce, chopped romaine lettuce & peppercorn ranch.

**substitute fries for chips*

contains: tender - soy, gluten | ranch sauce - soy, dairy, egg | tortilla - gluten

\$3

\$7

\$8 **Chicken Caesar Wrap** \$13

12" soft flour tortilla, original chicken tenders, chopped romaine lettuce, shaved asiago & parmesan cheeses with a lemon garlic Caesar dressing

**substitute fries for chips*

contains: soy, gluten, dairy | dressing - soy, dairy, eggs, fish

\$3

\$11

\$16 **Gluten Free Spicy Buffalo Chicken Wrap** \$16

12" rice flour tortilla, diced grilled chicken breast, cheddar cheese, spicy buffalo sauce, chopped romaine lettuce & peppercorn ranch

contains: ranch - soy, dairy, egg | tortilla - soy

\$15

\$14 **Gluten Free Chicken Caesar Wrap** \$15

12" rice flour tortilla, diced grilled chicken breast, chopped romaine lettuce, shaved asiago & parmesan cheeses with a lemon garlic Caesar dressing

contains: dressing - soy, dairy, eggs, fish | tortilla - soy

\$14

\$14

\$14

FOOD

COMBOS

1/2 Order of Tenders & Fries \$11
breaded all white meat chicken & spiral seasoned fries with gorgonzola or ranch dipping sauce

1/2 Sandwich & Order of Fries \$12
BB-Cuban with spiral fries

HOT FLATBREADS

Bianca \$14
ricotta, mozzarella, provolone & parmesan cheeses topped with fresh thyme & olive oil
contains: dairy, gluten | vegetarian

Modern Margherita \$14
tomato sauce, fresh mozzarella, roma tomatoes & basil purée
contains: dairy, gluten | vegetarian

Brewhouse BBQ \$16
grilled diced chicken, Lost Barrel IPA pimento cheese, caramelized onions, mozzarella & provolone cheeses topped with smoky BBQ sauce
contains: soy, dairy, gluten, eggs

Premium Pepperoni \$16
tomato sauce, mozzarella & provolone cheeses topped with thick cut pepperoni
contains: dairy, gluten

Gluten Free Margherita \$16
tomato sauce, fresh mozzarella, roma tomatoes & basil purée
contains: dairy, egg | vegetarian

BRUNCH

Cinnamon French Toast Wedges \$9
hand-cut and dipped brioche bread, with caramel, whipped cream & maple syrup
contains: gluten, dairy & egg

Bacon, Broccoli & Cheddar Quiche \$12
served with lemon, arugula & grape tomato salad
contains: gluten, dairy & egg

Individual Vegetarian Quiche \$11
roasted tomato, caramelized onion, broccoli, egg & cheddar cheese, served with arugula & grape tomato salad
contains: gluten, dairy & egg

Bacon, Egg & Cheddar Breakfast Burrito \$11
with mild tomato salsa
contains: dairy, soy | gluten free

Spinach, Egg & Cheddar Breakfast Burrito \$11
with mild tomato salsa
contains: dairy, soy | gluten free

FRESH SALADS

Classic Caesar \$10
chopped romaine lettuce, shaved parmesan cheese & house-made basil focaccia croutons with a lemon garlic caesar dressing \$5

*add seared & diced chicken breast
contains: dairy, gluten / dressing contains: soy, dairy, eggs, fish

Harvest \$10
baby arugula & chopped romaine lettuce with grape tomatoes, julienne of carrots, sun-dried cranberries, sunflower seeds, and a tangy lemon-lime vinaigrette \$5
*add seared & diced chicken breast
vegan

EXTRAS

Kettle Chips vegan \$2.5

Pita Chips contains: gluten | vegan \$3.5

Warm Baguette \$4

Fresh Vegetables \$5

Chicken Breast \$5

Side Caesar Salad \$6

Side Harvest Salad \$5

Side Cole Slaw \$4.5

IPA Pimento Cheese \$2.5

Candy Goodie Bag \$4

Goldfish \$1.5

DESSERTS

Baked Cinnamon Sugar Churros \$8
with whipped cream & chocolate dipping sauce
contains: soy, dairy, gluten, eggs | vegetarian

Vanilla Ice Cream Sundae \$5
single scoop of vanilla ice cream with caramel, chocolate sauce, whipped cream & rainbow sprinkles
*double scoop \$9.5
contains: dairy | vegetarian

S'mores Kit \$24
a shareable portion of graham crackers, milk chocolate bars, marshmallows & 6 extra-long roasting sticks (serves 4-6)
chocolate bar contains: dairy / cracker contains: soy, gluten | vegetarian

Jumbo Chocolate Chip Cookie \$5
soft baked cookie with milk chocolate & semi-sweet chocolate chips
contains: soy, dairy, gluten, eggs | vegetarian

Happy Hour - Thursday & Friday 4pm-6pm

\$2 off the following food items: Crush Puppies, Potstickers, Chicken Skewers, Flatbreads