

FOOD

# SOURCE

## URBAN BREWERY

FOOD

### SMALL PLATES

**HOUSE MADE PRETZEL**.....\$10  
beer cheese & grainy mustard

**AUTUMN SPROUTS**.....\$13  
brussels sprouts, fried cherry peppers, crispy shallots,  
shaved radicchio, red pepper vinaigrette & spicy aioli

**HAND CUT BELGIAN FRIES**.....\$8  
**Fried in Duck Fat**  
choose one: ketchup, mayo, ranch, spicy aioli,  
beer-cheese

**JERSEY BOY** .....\$13  
porkroll, cheddar, stuffed pretzel

**BRISKET EGG ROLL**.....\$8  
brisket, cheddar, scallion, sweet soy chili sauce

**BUFFALO CAULIFLOWER**.....\$14  
blue cheese & crudités

**TRUFFLE FRIES**.....\$14  
truffle hive cheddar, truffle aioli, parsley  
**Add on: Egg (\$2)**

**GO BIRDS** .....\$17  
twice fried crispy crunch wings  
sweet chili gochujang, house-made ranch, crudités **or**  
house-made buffalo, blue cheese, crudités

**WISCONSIN CHEESE CURDS**.....\$10  
fried breaded curds, sriracha mayo dijon sauce, parsley

**LAMB RIBS** .....\$16  
balsamic glaze, rye crumble, parsley, lemon

### THE BOARDS

**LOCAL CHEESES**.....\$20  
4 local cheeses, nuts, fruits, pickled veg

**FULL GRAZE**.....\$25  
"grazing board" filled with an ever changing  
assortment of meat, cheese, & accompaniments

### LARGE PLATES

**SMASH BURGER**.....\$18  
double custom blend patties, special sauce, steak  
aioli, american cheese, pickle, onions, fries  
**Add on: Bacon (\$3) Egg (\$2)**

**SHROOMIN "808"**.....\$16  
portobello, mozzarella, delicata squash, creamed  
spinach, pine nut

**PHILLY REUBEN** .....\$18  
coffee crusted brisket, rye, swiss cheese, slaw,  
carolina gold, dill pickle

**FRANKFORD CHICKEN  
FRIED SANDWICH**.....\$15  
ranch, pickles, milk bun, fries

**KICKIN CHICKEN**.....\$15  
twice fried chicken, house-made buffalo, slaw, pickles  
**choice blue cheese or ranch**

**TURKEY CLUB**.....\$16  
slow roasted turkey breast, bacon, lettuce, tomato,  
mayo, sweet potato fries

### SWEET TREATS

**ROCKY ROAD BROWNIE SUNDAE**.....\$9  
vanilla ice cream, chocolate sauce, whip cream,  
topped with cherry

**Liège BELGIAN WAFFLES**.....\$15  
vanilla ice cream, raspberry, carmel drizzle

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**DRINKS**

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**DRINKS**

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### ON TAP

**Kolsch Bier**.....\$7  
5.5% ABV | Traditional Kolsch Style Beer

**No Farms, No Beer**.....\$7  
5.6% ABV | Munich Dunkel  
**In Collaboration with: @Screaminhillfarmbrewery**

**Colts Bock**.....\$7  
7% ABV | Dunkes Bock  
Brewed with Heirloom Corn grown on our Farm

**Big In Texas II**.....\$5/7  
7% ABV | Austin Style Hazy India Pale Ale

**Harvest Saison**.....\$5/7  
6% ABV | Farmhouse Saison

**Source of Hoppiness**.....\$5/7  
6.5% ABV | Double Dry Hopped India Pale Ale

**Warm Embrace**.....\$5/7  
7.5% ABV | American Porter

**Fruit Cake Milkshake IPA**.....\$5/8  
7.8% ABV | Imperial India Pale Ale  
Conditioned on: Cherry, Pineapple, Apricot,  
Vanilla, Milk Sugar

**Ultra Amarillo**.....\$5/8  
8% ABV | India Pale Ale

**Girard Jams Remix**.....\$5/8  
8% ABV | Fruited Sweet Tart Ale  
Conditioned on: Strawberry, Raspberry, Pink  
Guava, Madagascar Vanilla

**Aamras Puri**.....\$5/8  
8% ABV | Fruited Sweet Tart Ale  
Conditioned on: Mango, Ginger Root, Candied  
Ginger, Yellow Chili, Kala Namak, Milk Sugar

**Hard Seltzer**.....\$7  
5% ABV | All Fresh Fruit  
**Flavors: Pineapple, Pear, Strawberry**

**Rosca De Reyes**.....\$5/8  
8% ABV | Imperial Milkshake IPA  
Brewed with: Orange Blossom Water, Orange  
Peel, & Milk Sugar  
Conditioned on: Orange, Cherries, Figs & Vanilla

**Braxton Ale**.....\$6/9  
9% ABV | Belgian Tripel

**Cherry Braxton Ale**.....\$6/9  
8.8% ABV | Fruited Belgian Tripel  
Conditioned on: Morello Cherries

**Winter Saison**.....\$6/9  
10% ABV | Super Farmhouse Saison

**Visual Cortex\_X**.....\$6/9  
10% ABV | Triple Imperial India Pale Ale  
**Featuring @Phantasm.NZ**

**Happy New Year**.....\$6/9  
11% ABV | Triple Milkshake IPA  
Conditioned on: Pomegranate, Fig, Cabernet  
Sauvignon Grapes, Madagascar Vanilla, & Milk  
Sugar

**Tipsy Elves**.....\$6/9  
12% ABV | Triple Cream Ale  
Conditioned on: La Colombe Coffee Beans,  
Saigon Cinnamon, Nutmeg, Milk Sugar

**Humming Bird Cake**.....\$6/9  
13% ABV | Imperial Pastry Stout  
Conditioned on: Thai Banana, Pineapple,  
Pecans, Saigon Cinnamon, Madagascar  
Vanilla, & Milk Sugar

**Mexican Hot Chocolate**.....\$6/9  
13% ABV | Imperial Pastry Stout  
Conditioned on: Chocolate, Saigon Cinnamon,  
Madagascar Vanilla, Marshmallow, Nutmeg,  
Mexican Chilies, Milk Sugar

### BOTTLE SERVICE

**Reclaimed**.....\$17  
7.1% ABV | Brett Farmhouse IPA

**Farmhouse Abbey**.....\$18  
7.5% ABV | Belgian Dubbel

**Tapestry**.....\$20  
7.7% ABV | Flemish Cuvee  
Belgian Blond Ale Aged in French Oak White  
Wine Barrels Blended with Fresh Belgian Tripel