

# Snacks

**pickles** ..... 6  
whatever fell in the barrel! a bouquet of fresh vegetables pickled in-house, served in a mason jar  
B: light, pale & india pale | **W:** riesling

**smoked gouda pimento cheese** ..... 9  
smoked gouda, cheddar, red roasted peppers, sixteen bricks sourdough crostinis  
B: lager | **W:** merlot

**chicken liver pat ** ..... 10  
amish chicken livers made with brandy, onion preserves, sixteen bricks sourdough crostinis  
B: light, pale & india pale | **W:** cava

**pork rinds** ..... 5  
fried pig skin and "beer" bbq sauce  
B: stout | **W:** sauvignon blanc

<b>hand-cut fries</b> ..... 6 soaked in vinegar, house-made catsup, sea salt B: Light, Pale & India Pale <b>W:</b> Pinot Grigio	<b>truffle fries</b> ..... 7 pommes frites, truffle aioli B: Light, Pale, & India Pale <b>W:</b> Pinot Noir
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# GREENS

add grilled organic chicken for \$4.50 or  
saut ed gulf shrimp for \$6.50

**brewriver salad** ..... 9  
field greens, tomatoes, ohio blue cheese, radish slivers, shallot confit, toasted almonds, balsamic vinaigrette  
B: pale & india Pale | **W:** rose 

**caesar salad** ..... 10  
romaine hearts, white anchovies, parmesan cheese, house-made parmesan crackers  
B: pale & india pale | **W:** sauvignon blanc

**Join us for Happy Hour**  
\$2.95 Craft Drafts available  
\$1 off all other bar drinks  
3-6 pm Tues-Fri & 3-5pm Sat & Sun

# Oven to Table

**crispy cilantro pesto stuffed mushrooms** ..... 10  
cilantro pesto, cream cheese, house-made bread crumbs, mushroom cream, and balsamic reduction  
B: belgian | **W:** sauvignon blanc

**canal street mussels** ..... 13  
herbsaint broth with garlic, tomatoes, fresh herbs, sixteen bricks sourdough baguette  
B: belgian & pale | **W:** chardonnay

**truffle mac n' cheese** ..... sm 9 lg 17  
white truffle-infused oil, gruyere, fontina, parmesan  
B: pale & india pale | **W:** chardonnay

**curried beef short rib poutine** ..... 14  
thai green curry beef short rib gravy & local cheese curds, hand-cut fries  
B: wheat & sour | **W:** riesling

**creole poutine** ..... 12  
our gumbo & local cheese curds, hand-cut fries  
B: amber & brown ale | **W:** riesling

# Bowls

<b>Soup du jour</b> ..... 6 always made from scratch	<b>Gumbo</b> ..... 7 house-smoked chicken and sausage gumbo made with traditional dark roux
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**BrewRiver Catering**  
is available for all of your catering needs!  
Private gatherings small or large and corporate events. 513-861-2484

**New Orleans Inspired Brunch**  
Saturdays & Sundays  
10 am - 3 pm

**EATS** \* burgers served  
"pink" or "no pink"

Sandwices are served w/choice of side  
No substitutions, deletions only please

**brewriver burger\*** ..... 13

aged white cheddar, house-made pickle,  
portobello, tomato, lettuce, sixteen bricks bun  
B: pale & india pale | W: cabernet sauvignon

**natchez\*** ..... 14

house-smoked hamburger, ohio blue cheese, red  
onion straws, sriracha aioli, sixteen bricks bun  
B: brown & dark | W: malbec

**creole queen\*** ..... 14

bacon-beef blend burger, cheddar, creole spices,  
fried green tomato, mayonnaise, sixteen bricks bun  
B: pale & india pale | W: rosé

**streetcar burger\*** ..... 13

american cheese, shredded iceberg, red onion,  
house-made kimchi tartar sauce, house-made  
pickle, sixteen bricks bun  
B: pilsner & lager | W: chardonnay

**landslide burger\*** ..... 13

pressed double patty burger, american cheese, red  
onion, tomato, shredded lettuce, house-made pickle,  
sriracha aioli, sixteen bricks bun  
B: pale & india pale | W: red blend

**buttermilk crispy  
chicken SAMich** ..... 14

organic chicken, sweet-n-spicy pickled cabbage,  
american cheese, lemon aioli, sixteen bricks bun  
B: pale & india pale | W: chardonnay

**cubano** ..... 13

house-smoked pork, ham, swiss cheese, house-made  
pickles, yellow mustard, mayonnaise, french bread  
B: pilsner & lager | W: pinot noir

**oyster po'boy** ..... 15

cornmeal crust, pickled ginger, sriracha aioli,  
iceberg, new orleans french bread  
B: pale & india pale | W: riesling

**shrimp po'boy** ..... 14

local beer batter, creole remoulade sauce, green  
tomato chow chow, iceberg, new orleans french bread  
B: pale & india pale | W: grüner veltliner

**fish & chips**.....17

Local beer batter, fresh cod loin, house-made kimchi  
tartar sauce, hand-cut fries  
B: belgian, light & pale | W: sauvignon blanc

**b.l.t**..... 13

house-cured and smoked bacon, lettuce, tomato,  
herb aioli, sixteen bricks farmhouse bread  
B: amber & brown | W: malbec

**turkey burger.** .....13

local ground turkey, cheddar cheese, lettuce, tomato,  
chipotle mayo, ciabatta bun  
B: wheat & belgian | W: grüner veltliner

**black bean &  
chickpea burger**.....13

black beans, chickpeas, shiitakes, cilantro, oats,  
tomato, lettuce, baharat mayo, ciabatta bun  
B: amber & brown ale | W: sauvignon blanc

**fish of the day\***..... 23

roasted root vegetables, quinoa, smoked tomato  
sauce, citrus vinaigrette  
B: belgian, light & pale | W: malbec

**buttermilk crispy  
chicken** ..... 17

organic chicken, crispy red-skinned potatoes,  
local honey, house-made spicy coleslaw  
B: pale & india pale | W: chardonnay

**new orleans  
bbq shrimp& grits** .....20

sautéed gulf shrimp, weisenberger stone ground  
grits, worcestershire-spiked butter sauce  
B: belgian & dark | W: grüner veltliner

**Sandwich Sides**

hand-cut fries  
house-made spicy cole slaw  
roasted root vegetables *add 1.00*  
truffle fries *add 2.00*

**Sweets**

**crème brûlée**.....9

local craft beer infused custard, caramelized sugar

**"beer" gelato cookie sandwich** 9

house-made cookies, house-made gelato

**dark chocolate"beer"brownie** 9

dark chocolate brownie, local beer infused  
chocolate ganache, whipped cream

\* These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats,poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# brunch menu

## Its Always 5 O'clock in New Orleans

mimosa .....	8
beermosa.....	8
“bottomless” mimosa.....	20
brewriver bloody mary.....	10
hurricane .....	10
sazerac.....	10
chocolate covered cherry .....	9
milk stout & Lambic craft draft	
kir royale.....	9
sparkling wine, Crème de Cassis	
fleur-de-lis.....	12
Rose´, Cocchi Americano, Topo Chico, orange peel	

cake doughnuts .....	5
bacon-infused	
Bacon-beer glaze, powdered sugar	
BRGP brunch sandwich .....	12
Eggs, local sausage, Cheddar cheese, Sriracha aioli on a ciabatta style bun	
sausage gravy, biscuit & fried eggs.....	12
Buttermilk biscuit topped with sausage gravy & 2 fried eggs	
brunch burger* .....	12
Fried egg, "beer"naise sauce, American cheese, leaf lettuce, and Sriracha aioli	

landslide burger* .....	10
A pressed double patty burger with American cheese, red onion, tomato, house-made pickle, and sriracha aioli, Sixteen Bricks bun	
* add egg for \$2.00	
streetcar burger* .....	10
American cheese, shredded iceberg, red onion, house-made kimchi tartar sauce, Sixteen Bricks bun	
* add egg for \$2.00	

buttermilk crispy chicken SAMich.....	11
Organic chicken, sweet-n-spicy pickled cabbage, American cheese, lemon aioli, Sixteen Bricks bun	
caesar salad with fried oysters.....	16
Romaine hearts, white anchovies, Parmesan cheese, house-made Parmesan crackers topped with cornmeal crusted Gulf oysters	

eggs sardou .....	16
Poached eggs, marinated artichoke hearts, creamed spinach, sourdough toast points, "beer"naise sauce	

new orleans bbq shrimp & grits .....	19
Sautéed Gulf Shrimp, Worcestershire-spiked butter sauce over Weisenberger stone-ground grits	

eggs du drop .....	14
four eggs scrambled with house-made goetta, irish cheddar, green onions & buttermilk biscuit	

blt & e .....	12
Dry-cured and smoked bacon, lettuce, tomato, fried eggs, herb aioli, Sixteen Bricks farmhouse bread	

chicken & biscuit with gravy.....	16
Buttermilk crispy organic chicken breast served with house-made biscuit and sausage gravy	

poutine & eggs.....	15
Thai green curry beef short rib gravy & local cheese curds over hand-cut fries, topped with 2 fried eggs	

creole poutine & eggs.....	14
House-smoked chicken and sausage Gumbo & local cheese curds over hand-cut fries, topped with 2 fried eggs	

## SIDES

small fries	3
large fries	6
2 eggs (any style)	4
crispy potatoes	5
fresh berries, whipped cream	5
house-cured and smoked bacon	5
cheese grits	5
gumbo	7
soup of the day	6
house-made goetta	4
buttermilk biscuit w/ jam & butter	2
spicy house-made coleslaw	3

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