

STARTERS

Bucket of Salty Pretzel Balls

served with house spiced mustard / 8

Beer Nuts

seasoned & roasted / peanuts
cashews / almonds / 7.5

Wings & Rings

hot, bbq or spicy garlic / onion rings
blue cheese dressing / celery / 12

Nachos

bbq chicken / cheddar cheese / jalapeños
beer baked beans / guacamole / 10

Buffalo Dip

bbq chicken / cheddar, blue, cream cheeses
house hot sauce / fresh tortilla chips / 12

Fish Tacos - Tres

fresh fried tilapia / green sauce / lettuce
jalapeños / lime / 11
(served with tartar sauce)

Spinach Con Queso

cheddar cheese / spinach / jalapeños
fresh tortilla chips / sour cream / 11

Beer Steamers

mussels / clams / beer / shallots
rosemary / toast points / 17

SALADS

Add Grilled Chicken Breast \$5

Iceberg Wedge

blue cheese dressing / bacon / eggs
roma tomatoes / 12

Classic Caesar

romaine / red bell peppers / shaved parmesan
house croutons / anchovy & garlic dressing / 11

Cobb Salad

romaine / chicken / bacon / ham / tomatoes
egg / avocado / roasted garlic dressing / 15

Baked Apple Salad

greens / baked apples / walnuts / tomato
goat cheese / balsamic dressing / 13

Baby Spinach

wild mushrooms / bacon / goat cheese
tomatoes / balsamic & shallot vinaigrette
grilled onions / 12

*Thank you for Joining
us!*

We Missed You

SANDWICHES

★ Sandwiches à la cart ★

Brew Burger

wagyu beef / choice of cheese / lettuce
tomato / onions / aioli / 12

** Sub with Portobello Mushroom

Choice of cheese

Cheddar, Blue, Swiss, Pepper Jack, Goat,
Gruyere, Mozzarella

Prime Rib French Dip

9oz. prime rib / french roll / horseradish
swiss cheese / au jus / 15

Imperial Burger

wagyu beef / braised short ribs
gruyère / caramelized onions
porcini mushrooms / aioli / 15

BBQ Chicken

bbq pulled chicken / aioli
deep fried jalapenos / 12

Buffalo Chicken

buttermilk marinated & deep fried / hot sauce
blue cheese / lettuce / tomato / aioli 12

Vegan BBQ

bbq vegan meat / shredded iceberg

Tuna Melt

tuna salad / roasted tomatoes / tarragon
grilled onion / citrus aioli / cheddar / 13

Veggie Burger (also served vegan)

rice / oats / beans / carrots / corn
cilantro / garlic / ginger / aioli / 12

SIDES

Hand-Cut Onion Rings ~ \$6

Sweet Potato Fries ~ \$6

French Fries ~ \$5

add white truffle oil
& or blue cheese / \$1.5 each

Double Barrel Baked Beans ~ \$5

Cole Slaw ~ \$5

Mashed Potatoes ~ \$5

Fresh Daily Vegetables ~ \$5

House or Caesar Salad ~ \$5

DESSERTS

Bucket of Cinnaballs / 8

Cinnamon Pretzel Balls

ENTREES

Fish & Chips

beer battered tilapia / dill tartar
malt vinegar / french fries / 15

Beef Short Ribs

porter beer braised / mashed potatoes
daily vegetables / 18

Smoked Baby Back Ribs

house smoked, sweet & spicy bbq ribs
served with slaw / beer baked beans
half 19 ~ full 29

Lobster Mac & Cheese

lobster claw / cheddar / parmesan
crimini mushroom / 16

Blackened Tofu

blackened tofu / roasted garlic
daily vegetables / sauteed spinach / 15

BEVERAGES

Coke, Diet, Sprite & Ginger Ale,
Dr. Pepper, Coffee, Hot Tea
Ice Tea, Lemonade / 3
Hanks Cream Soda / 4
Hanks Root Beer / 4

BUNDABERG / 5

Ginger Beer

DRAFT LIST

Posted on Projection Screens

No refunds on draft beers,

Ask to see our

Specialty Bottle List
Scotch & Whiskey List
Wine & Cocktail List

Blue Palms BrewHouse

is dedicated

to the highest quality specialty Draft,
Cask Ale, and unique Bottles from
around the world.

Our Menu

is our Interpretation of a Comfortable
Classic Cuisine. We Focus on

using only the freshest ingredients
and making everything in house.

Our Owners & Staff

share a great Passion
for giving our customers a great casual
experience while enjoying Fresh
Craft Beer & Food.

Cheers!

We are a Team Service Restaurant

House Specialty Items

No Substitutions ~ A La Carte ~ No Changes

Truffle Burger

white truffle glazed bun / black truffles
maytag blue / P&W peppers / onions /
crimini mushrooms / aioli /
cooked in duck fat / 16

Liars Fuego Steak Melt

prime rib / sauteed serranos & jalapenos
P&W peppers / roasted anaheim / tomato
pepperjack / cheddar jalapeno bread
chipotle aioli & roasted habanero / 15

SAUSAGES

All meat sausages stuffed in
natural pork casings.

Sausage Plate / 14

choose any 2 sausages
over a bed of house spiced sauerkraut
w/ caramelized onions & sliced serrano
peppers.
Served with Chipotle Aioli & Spiced Mustard

Wild Boar Andouille

succulent, lean & exceptional flavor

Pheasant

cognac, port wine, spices
& juniper berries

Elk

w/ madiera wine

Smoked Duck

rich w/ apple brandy

Spicy Italian Bratwurst

garlic, fennel & spices

Smoked Venison

port wine, lightly smoked,
lean & tender

Vegan Italian

seasoned w/ fennel,
garlic & red peppers

Vegan Smoked Apple Sage

seasoned w/ apples, yukon gold
potatoes & sage rubbed

Vegan Mexican Chipotle

seasoned w/ spicy chipotle
& arbol peppers

Sausage Sandwich

Build Your Own Sandwich / 10

Fresh Baked Hawaiian Bread

GARNISH
(Choose 1)

Spicy Brown
Honey Mustard
Dijon
Habanero Hot
Whole Grain
Chipotle Aioli
Orange Island
Homemade Honey Glaze

TOPPINGS
(Choose 2)

Caramelized Onions
Pop & Wop Peppers
Sautéed Mushrooms
Cheddar Cheese
Roasted Anaheim Peppers
Serrano Peppers
Sauerkraut
Jalapeños

GRATUITY CHARGES

Parties with 5-6 people 18% ~ Parties 7 or more 20%
MAXIMUM 3 Credit Cards per Party

BLUE PALMS BREW HOUSE

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